



Stella Alpina Osteria

RISOTTO CAKES CON PORCINI \$14.

ROASTED PORCINI MUSHROOM RISOTTO CAKES, WHITE TRUFFLE OIL, ORGANIC ARUGULA & SHAVED PARMIGIANO

POLENTA & GORGONZOLA "GRATIN" \$14.

BROILED POLENTA MEDALLIONS TOPPED WITH A SIZZLING MELTED GORGONZOLA & PARMIGIANO CREAM SAUCE

ESCARGOT STELLA ALPINA \$14.

FONDUTA ALLA PIEMONTESE \$25.

POT FULL OF MELTED GRUYERE CHEESE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA (SERVES 2)

ANTIPASTO PIEMONTESE \$18.

"THE AUTHENTIC WAY TO START"

A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, MARINATED OLIVES, HOUSE ROASTED RED BELL PEPPERS & ARTICHOKE HEARTS AND GRISSINI (SERVES 2-3)

CARPACCIO ALL' ALBESE \$15.

THINLY SLICED RAW BEEF FILET, MUSHROOMS, ARUGULA & SHAVED PARMIGIANO DRIZZLED WITH A LEMON INFUSION

INSALATA "CAESAR" \$11.

ORGANIC ROMAINE, SHAVED GRANA PADANO, CRISPY PANCETTA & HOUSEMADE GARLIC CROUTONS

INSALATA "STELLA" \$12.

ORGANIC BUTTER LETTUCE, CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION & APRICOT-CITRUS VINAIGRETTE

BURRATA CAPRESE \$15.

IMPORTED BURRATA CHEESE, CHERRY TOMATOES. ORGANIC ARUGULA, FRESH BASIL & BALSAMIC VINAIGRETTE

INSALATA BIETOLE \$13.

ROASTED BEETS, ORGANIC ARUGULA & LAURA CHENEL GOAT CHEESE, MAPLE VINAIGRETTE

ZUPPA DEL GIORNO \$9.

PASTA:

ORECCHIETTE ROMANESCO E SPECK \$19.

EAR SHAPED PASTA TOSSED WITH SPECK (SMOKED HAM), MUSHROOMS & ROMANESCO IN A CREAMY PARMESAN SAUCE

RIGATONI AL RAGU DI MAIALE \$19.

PASTA TUBES SIMMERED IN A SMOKED PORK AND SWEET BELL PEPPER RAGU FINISHED WITH RICOTTA SALATA

PENNE ALL' ARRABBIATA \$18.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY AND PARMIGIANO

GNOCCHI DI PATATE "NONNA NILLA" \$19.

THE WAY MATTEO'S NONNA USED TO MAKE IT

CHOOSE ONE:

* ITALIAN SAUSAGE & PORCINI RAGU *

* WALNUT & GORGONZOLA *

* AL PESTO *

FIOCCHI CON PERE E ASIAGO \$19.

PASTA PURSES STUFFED WITH PEARS & ASIAGO CHEESE, WITH A PARMESAN CREAM SAUCE, DRIZZLED WITH CHIVE OIL

CANNELLONI DELLA CASA \$19.

HOUSE MADE WITH ORGANIC SPINACH & RICOTTA AND BAKED IN A BATH OF MARINARA & BÉCHAMEL

SECONDI:

SPEZZATINO AL BAROLO \$26.

BEEF STEWED "PIEMONTESE STYLE", MARINATED AND COOKED IN THE FAMOUS RED WINE AND HEARTY VEGETABLES, TRADITIONALLY SERVED OVER SOFT MASCARPONE POLENTA

SCOTTADITO DI AGNELLO \$32.

GRILLED AUSTRALIAN LAMB CHOPS, ROSEMARY AND MINT GRAVY

MILANESE DI VITELLO \$27.

TENDER VEAL SCALOPPINE BREADED AND PAN FRIED "MILANESE STYLE"

PICCATA DI VITELLO \$27.

LIGHTLY PAN FRIED VEAL SCALOPPINE COOKED IN A LEMON BUTTER AND CAPER SAUCE
MARSALA STYLE ALSO AVAILABLE

OSSO BUCO DI VITELLO \$29.

VEAL SHANK SLOWLY BRAISED AND SERVED OVER MASCARPONE POLENTA

FILETTO CON LA "ZOLA" \$33.

GRILLED FILET MIGNON, TOPPED WITH MELTED GORGONZOLA CHEESE,
SERVED WITH TRUFFLED MASHED POTATOES AND SAUTÉED MUSHROOMS

POLLO ALLA PARMIGIANA \$25.

CHICKEN BREAST BREADED AND TOPPED WITH MELTED BUFALA MOZZARELLA AND A TOUCH OF MARINARA
SERVED WITH PENNE ALL' ARRABBIATA

POLLO ALLA "CALABRESE" \$25.

CHICKEN SAUTÉED WITH KALAMATA OLIVES, ARTICHOKE HEARTS, CAPERS,
CHERRY TOMATOES, PINE NUTS, PINOT GRIGIO & FRESH BASIL

GAMBERI ALL'AGLIO \$24.

PAN ROASTED PRAWNS SIMMERED IN GARLIC BUTTER WITH ORGANIC ARUGULA DRIZZLED WITH A LEMON VINAIGRETTE

FISH OF THE DAY \$A.Q.

RISOTTO OF THE DAY \$A.Q.

SIDES:

MASCARPONE POLENTA
ROSEMARY ROASTED MARBLED POTATOES
SAUTÉED WILD MUSHROOMS
SAUTÉED ORGANIC BABY SPINACH
STEAMED GREEN BEANS
CHEF'S SEASONAL VEGETABLE OF THE DAY
YUKON POTATO PUREE (ADD: BLACK TRUFFLE \$2.)
PENNE POMODORO
\$9.

~WE KINDLY DECLINE ANY SUBSTITUTION REQUESTS~

CORKAGE: \$25 PER 750 ML, TWO BOTTLE MAXIMUM PER TABLE

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

WE DO NOT PROVIDE SEPARATE CHECKS