



**STELLA ALPINA OSTERIA**  
**SAMPLE LUNCHEON MENU, 4-COURSES - \$49 PER PERSON**

**INSALATA: (CHOOSE 2)**

**INSALATA "CAESAR"**

SHAVED PARMESAN, CRISPY PANCETTA & HOUSEMADE GARLIC CROUTONS

**INSALATA "STELLA"**

BED OF BUTTER LETTUCE, DRIED CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION & APRICOT-CITRUS VINAIGRETTE

**INSALATA BOSCAIOLA**

ARUGULA, THINLY SLICED MUSHROOMS, APPLES, PARMIGIANO & WALNUTS TOSSED IN A WHITE TRUFFLE VINAIGRETTE

**PASTA: (CHOOSE 2)**

**ORECCHIETTE PRIMAVERA E SPECK**

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

**RIGATONI AL RAGU DI MAIALE**

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

**PENNE ALL' ARRABBIATA**

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY AND PARMIGIANO

**PENNE AL PESTO**

PENNE TOSSED WITH FRESH BASIL PESTO AND PARMIGIANO

**SECONDI: (CHOOSE 2)**

**SPEZZATINO AL BAROLO**

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

**POLLO ALLA "CALABRESE"**

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

**FISH OF THE DAY**

**RISOTTO OF THE DAY (VEGETARIAN OPTION)**

**DOLCE:**

**CHEF'S SELECTION OF DESSERTS**