



**STELLA ALPINA OSTERIA
~HAPPY MOTHER'S DAY~
SUNDAY, MAY 14, 2017**

ANTIPASTI:

RISOTTO CAKES CON PORCINI \$14.

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

ESCARGOT STELLA ALPINA \$15.

INSALATA "CAESAR" \$11.

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

INSALATA "STELLA" \$12.

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

INSALATA ANGIURIA \$14.

WATERMELON, ORGANIC ARUGULA, PISTACHIO CRUSTED GOAT CHEESE, MAPLE VINAIGRETTE

ZUPPA DEL GIORNO \$9.

PASTA:

RIGATONI AL RAGU DI MAIALE \$20.

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA \$18.

GARLIC, CHILI FLAKES, MARINARA, FRESH PARSLEY, PARMIGIANO

FIOCCHI CON PERE E ASIAGO \$19.

PASTA PURSES STUFFED WITH PEARS AND ASIAGO CHEESE, PARMESAN CREAM SAUCE, CHIVE OIL

CANNELLONI DELLA CASA \$19.

STUFFED WITH ORGANIC SPINACH AND RICOTTA, BAKED WITH MARINARA AND BÉCHAMEL

LASAGNA BOLOGNESE \$26.

HOMEMADE LASAGNA WITH A FILET BOLOGNESE

SECONDI:

SCOTTADITO DI AGNELLO \$32.

GRILLED AUSTRALIAN GRASS FED LAMB CHOPS, ROSEMARY AND MINT GRAVY

PICCATA DI VITELLO \$27.

PAN FRIED VEAL SCALOPPINE, LEMON BUTTER CAPER SAUCE

OSSO BUCO DI VITELLO \$29.

BRAISED VEAL SHANK, MASCARPONE POLENTA

FILETTO CON LA "ZOLA" \$33.

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

POLLO ALLA "CALABRESE" \$25.

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

GAMBERI ALL'AGLIO \$24.

PAN ROASTED PRAWNS, GARLIC BUTTER, ORGANIC ARUGULA, LEMON VINAIGRETTE

SEA SCALLOP AND HEIRLOOM TOMATO RISOTTO \$32.

PETRALE SOLE PICCATA \$32.

FARRO, ENDIVE, ASPARAGUS