



**STELLA ALPINA OSTERIA**  
**~HAPPY NEW YEAR'S EVE~**  
**HUGE WELCOME TO 2021**

**STARTING OFF WITH A BANG**

**GNOCCHI TARTUFATI**

PILLOWS OF POTATO GNOCCHI STUFFED WITH TRUFFLE  
BATHED IN A BROWN BUTTER AND SAGE SAUCE

**INSALATA**

**INSALATA BOSCAIOLA**

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

**SECONDI**

CHOICE OF:

**ALASKAN HALIBUT**

LEMON, CAPER, BUTTER AND WHITE WINE SAUCE

**RACK OF LAMB DIJONNAISE**

SUCCULENT LAMB COATED WITH DIJON MUSTARD AND BREAD CRUMBS  
SERVED WITH ROSEMARY GRAVY

**RISOTTO AI FUNGHI CON TARTUFO NERO**

WILD MUSHROOM RISOTTO ADORNED WITH SHAVED PARMESAN & BLACK TRUFFLE

**FILETTO AL PEPE VERDE**

PAN ROASTED FILET MIGNON GLAZED IN A DELICATE  
BRANDY & GREEN PEPPERCORN CREAM SAUCE

**AGNOLOTTI PIEMONTESE**

HOMEMADE RAVIOLI STUFFED WITH BRAISED SHORT RIBS WITH A  
SILKY VEAL DEMIGLACE AND PARMIGIANO REGGIANO

**RESOLUTIONS BEGIN AFTER THIS COURSE....**

**LIMONCELLO CHEESECAKE**

RASPBERRY COULIS

***\$95. PER PERSON***