



**OPTION 1: \$99**

**INCLUDES CHOICE OF:**

- **3 PASSED APPETIZERS**
- **2 INSALATA**
- **2 PASTA**
- **3 SECONDI**
- **2 SIDES**
- **CHEF'S SELECTION OF DESSERTS**

**OPTION 2: \$89**

**INCLUDES CHOICE OF:**

- **1 ANTIPASTI**
- **2 INSALATA**
- **2 PASTA**
- **3 SECONDI**
- **2 SIDES**
- **CHEF'S SELECTION OF DESSERTS**

**OPTION 3: \$79**

**INCLUDES CHOICE OF:**

- **1 ANTIPASTI**
- **2 INSALATA**
- **2 PASTA**
- **2 SECONDI**
- **2 SIDES**
- **CHEF'S SELECTION OF DESSERTS**



**STELLA ALPINA OSTERIA**  
**SAMPLE DINNER MENU**

**PASSED APPETIZERS:**

**BRUSCHETTA TRADIZIONALE**

**PORCINI & WHITE TRUFFLE RISOTTO CAKES (BITE SIZE)**

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

**CAPRESE SKEWERS**

FRESH BUFALA MOZZARELA, CHERRY TOMATOES & BASIL DRIZZLED WITH OLIVE OIL AND OREGANO

**GARLIC PRAWN SKEWERS**

MARINATED AND GRILLED IN A GARLIC, LEMON BUTTER SAUCE

**ANTIPASTI:**

**RISOTTO CAKES CON PORCINI**

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

**POLENTA & GORGONZOLA "GRATIN"**

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

**POLENTA E SAUSAGE & PORCINI RAGU**

CREAMY MASCARPONE POLENTA TOPPED WITH ITALIAN SAUSAGE AND PORCINI MUSHROOM RAGU

**ANTIPASTO PIEMONTESE**

A PLATTER OF SALAME DI FELINO, PROSCIUTTO DI PARMA, BELLE DI CERIGNOLA OLIVES,  
HOUSE ROASTED RED BELL PEPPERS & ARTICHOKE HEARTS

**INSALATA:**

**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:

### **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

### **TRUFFLE STUFFED GNOCCHI**

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

### **PENNE AL PESTO**

PENNE TOSSED WITH FRESH BASIL PESTO AND PARMIGIANO

## SECONDI:

### **SPEZZATINO AL BAROLO**

BEEF STEWED "PIEMONTESE STYLE", MARINATED AND COOKED IN THE FAMOUS RED WINE AND HEARTY VEGETABLES

### **MAIALE CON PANCETTA E AGLIO**

ROASTED PORK TENDERLOIN TOPPED WITH AN INFUSION OF PANCETTA & ROASTED GARLIC CLOVES

### **POLLO ALLA PARMIGIANA**

CHICKEN BREAST BREADED AND TOPPED WITH MELTED BUFALA MOZZARELLA AND A TOUCH OF MARINARA

### **POLLO ALLA "CALABRESE"**

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

### **POLLO ALLA "FORESTIERA"**

PAN ROASTED CHICKEN BREAST IN A WILD MUSHROOM AND WHITE TRUFFLE CREAM SAUCE

### **GAMBERI ALL'AGLIO**

PAN ROASTED PRAWNS SIMMERED IN GARLIC BUTTER AND SERVED WITH ARUGULA IN A LEMON VINAIGRETTE

### **FISH OF THE DAY**

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

## SIDES:

**MASCARPONE POLENTA**

**ROASTED MUSHROOMS**

**ORGANIC SAUTÉED SPINACH**

**SAUTÉED GREEN BEANS**

**VEGETABLE OF THE DAY**

**TRUFFLED MASHED POTATOES**

## DOLCE:

**CHEF'S SELECTION OF DESSERTS**