



**STELLA ALPINA OSTERIA**  
**~WISHES YOU A MERRY CHRISTMAS EVE ~**  
DECEMBER 24, 2020  
ONLY ONE MORE WEEK OF 2020 FAMIGLIA!!

**ON THE FIRST DAY OF CHRISTMAS...**

**GNOCCHI TARTUFATI**

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

**INSALATA DI NATALE**

ENDIVE, WATERCRESS, POMEGRANATE, WALNUTS AND GORGONZOLA  
DRIZZLED WITH A BALSAMIC REDUCTION

**SECONDI**

CHOICE OF:

**BRANZINO CILENO**

PAN ROASTED CHILEAN SEA BASS ON A BED OF SAUTÉED SPINACH  
WITH A LEMON CAPER BUTTER SAUCE

**BRAISED SHORT RIBS "MILANESE"**

SERVED OVER MASCARPONE POLENTA

**RISOTTO "MONFERRATO"**

COOKED IN BAROLO WINE WITH ROASTED MUSHROOMS  
SHAVED PARMIGIANO REGGIANO

**FILETTO AI PORCINI**

GRILLED FILET MIGNON TOPPED A PORCINI MUSHROOM GLAZE  
SERVED WITH TRUFFLED MASHED POTATOES

**BRAISED LAMB SHANK**

SLOWLY BRAISED LAMB SHANK IN A RED WINE AND ROOT VEGETABLE GLAZE  
SERVED OVER WHITE BEAN RAGU

**DOLCE**

**PISTACHIO AND CHOCOLATE CHIP CANNOLI**

CRISPY PASTRY SHELL FILLED WITH LUSCIOUS RICOTTA CREAM

***\$75. PER PERSON***

CORKAGE: \$30 PER 750 ML, TWO BOTTLE MAXIMUM