



STELLA ALPINA OSTERIA
~HAPPY NEW YEAR'S EVE~
WELCOME TO 2022

STARTING OFF WITH A BANG

BRUT ROSE, DOMAINE CARNEROS, CARNEROS

GNOCCHI TARTUFATI

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

INSALATA

ARNEIS, BRUNO GIACOSA ROERO, PIEMONTE

INSALATA BOSCAIOLA

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

SECONDI

HALL CABERNET, NAPA VALLEY

CHOICE OF:

ALASKAN HALIBUT LIVORNESE

PAN ROASTED WITH KALAMATA OLIVES, CHERRY TOMATOES AND WHITE WINE,
BASIL MASHED POTATOES

RACK OF LAMB DIJONNAISE

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

RISOTTO AL "FINOCCHIETTO"

ROASTED FENNEL AND SEARED SCALLOPS, SHAVED PARMIGIANO REGGIANO
(GLUTEN FREE, VEGETARIAN OPTION AVAILABLE)

FILETTO "VALSESIA"

GRILLED FILET MIGNON WITH TOMA CHEESE * PORCINI MUSHROOMS
TRUFFLED MASHED POTATOES

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

4 COURSES ~ \$65. PER PERSON

OPTIONAL WINE PAIRING: \$30. PER PERSON (THREE 3 OZ. POURS)

~KIDS PASTA AVAILABLE~