



STELLA ALPINA OSTERIA
~WISHES YOU A MERRY CHRISTMAS EVE ~
DECEMBER 24, 2021

ON THE FIRST DAY OF CHRISTMAS...

GNOCCHI TARTUFATI

BRUT ROSE, DOMAINE CARNEROS, CARNEROS

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

INSALATA DI NATALE

ARNEIS, BRUNO GIACOSA ROERO, PIEMONTE

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

SECONDI

HALL CABERNET, NAPA VALLEY

CHOICE OF:

BRANZINO CILENO

PAN ROASTED CHILEAN SEA BASS, SAUTÉED SPINACH
LEMON CAPER BUTTER SAUCE

RAVIOLI AGLI ASPARAGI

HOMEMADE ASPARAGUS STUFFED RAVIOLI WITH TALEGGIO FONDUE

RISOTTO FRUITTI DI MARE

SAFFRON RISOTTO WITH BLACK MUSSELS, PRAWNS & SPICY MARINARA

FILETTO MONFERRINA

GRILLED FILET MIGNON WILD MUSHROOM AND BARBERA GLAZE
SERVED WITH TRUFFLED MASHED POTATOES AND ASPARAGUS

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

4 COURSES ~ \$65. PER PERSON

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

~KIDS PASTA AVAILABLE~