

SPUNTINI

POLPETTE AL SUGO	\$17
<i>Wood-fired, oven roasted meatballs of veal, beef, pork, and lamb, finished to slow cook in San Marzano DOP tomato sauce and topped with Reggiano</i>	
CARCIOFI FRITTI	\$14
<i>Fried, crispy artichokes served with herb lemon aioli</i>	
RICOTTA DI BUFFALA E TARTUFO	\$17
<i>Fresh bufalo ricotta with Urbani Truffles honey, fresh black truffle, and arugula, topped with crispy pane carasau</i>	
FIOR DI ZUCCHINI E MOZZARELLA	\$15
<i>Stuffed zucchini flowers with mozzarella, battered and fried, served with San Marzano tomato, garlic, and basil sauce</i>	
TARTARE DI TONNO, TARTUFO, E CAVIALE	\$30
<i>Tuna tartare with fresh black truffles, caviar, lemon chervil aioli, micro mesclun, lemon caviar, and chervil tuile</i>	
TAGLIERE DI SALUMI E FORMAGGI	\$28
<i>Chef's selection of cured meats, cheeses, olives, preserves, and honey served with a bread selection</i>	
FRITTURA DI CALAMARI	\$20
<i>Fried fresh calamari served with lemon garlic aioli</i>	

INSALATE

INSALATA D'ARAGOSTA	\$35
<i>Lobster salad- add description here</i>	
INSALATA DI RUCULA	\$17
<i>Arugula salad with cherry tomatoes, parmigiano, and balsamic</i>	

ADDIZIONI

POACHED EGG \$8
PANCETTA \$14
ITALIAN SAUSAGE \$14
GRILLED SHRIMP \$16
BURRATA \$12
ROSEMARY GARLIC ROASTED POTATOES \$12
TRUFFLE FRIES \$15

PIZZA

STELLINA BREAKFAST PIZZA	\$25
<i>Fior di latte mozzarella, eggs (regular or scrambled), crispy pancetta, and herbs</i>	
MARGHERITA	\$16
<i>San Marzano tomato sauce, fior di latte mozzarella, EVOO, and basil</i>	
MARINARA	\$15
<i>San Marzano tomato sauce, garlic, oregano, and EVOO</i>	
BIANCA	\$15
<i>Fior di latte mozzarella, EVOO, and rosemary</i>	
VEGETARIANA	\$20
<i>San Marzano tomato sauce, fior di latte mozzarella, artichokes, spinach, roasted tomatoes, olives, EVOO, garlic, and parsley</i>	
AL TARTUFO	\$27
<i>Fior di latte mozzarella, black truffle and mushroom cream, spinach, lemon zest, and freshly shaved black truffles</i>	
RICOTTA DI BUFFALA E TARTUFO	\$27
<i>Bufalo ricotta, arugula, truffle honey, and freshly shaved black truffles</i>	
CALABRESE	\$20
<i>San Marzano tomato sauce, fior di latte mozzarella, spicy Calabrian soppressata, and EVOO</i>	
BRESAOLA DI WAGYU	\$25
<i>San Marzano tomato sauce, fior di latte mozzarella, wagyu bresaola, arugula, EVOO, and balsamic</i>	
QUATTRO FORMAGGI	\$20
<i>Fior di latte mozzarella, provola, gorgonzola, and reggiano</i>	
SALSICCIA E FRIARELLI	\$19
<i>Fior di latte mozzarella, Italian sweet sausage, broccoli rabe, and EVOO</i>	

GLUTEN FREE +\$6
CALZONE VERSION +\$2
PIZZA FRITTA +\$4

UOVA E SALATE

UOVI AL TARTUFO	\$27
<i>Truffle scrambled eggs and bruschettona</i>	
FRITTATA PATATE E PORCHETTA	\$25
<i>Potato and porchetta frittata with confit tomatoes and served with pinsa</i>	
UOVA IN PURGATORIO	\$25
<i>Poached eggs in a spicy San Marzano tomato sauce with buffalo ricotta, scarpetta bread, and honey</i>	
EGGS BENEDICT WITH LOBSTER & CAVIAR	\$39
<i>Eggs benedict made with lobster and caviar in a zesty lemon hollandaise and served on focaccia</i>	
STELLINA TOAST	\$30
<i>Italian toast with Arctic Char crudo and a poached egg in an avocado-lemon emulsion</i>	
BAGEL ALL'ITALIANA	\$30
<i>Baked pizza dough with garlic and herbs, filled with cream cheese, lox salmon, an olive oil emulsion, and fresh herbs</i>	
WAFFLES CON POLLO	\$30
<i>Waffles with chicken milanese, maple syrup, and vincotto</i>	

DOLCE

PANCAKES OR WAFFLES	\$25
<i>Pancakes or waffles with your choice of nutella, pistachio cream, or maple syrup and topped with fresh berries and whipped cream</i>	
PANCAKES RICOTTA DI BUFALA	\$25
<i>Pancakes made with buffalo ricotta and topped with chocolate and amarena cherriess</i>	
FRUTTA E MARSCAPONE	\$18
<i>Fresh fruit salad with marscapone cream</i>	

PASTA

BUCATINI ALL'AMATRICIANA	\$28
<i>Bucatini pasta with San Marzano tomato sauce, guanciale, aged pecorino, and a touch of Calabrian chili</i>	
CACIO E TRE PEPE	\$24
<i>Vermicelli pasta with aged pecorino romano and a mix of three peppercorns</i>	
PENNE AL POMODORO	\$23
<i>Penne pasta with San Marzano tomato sauce, EVOO, garlic, basil, and parmigiano</i>	
PAPPAREDELLE RAGU	\$29
<i>Fresh homemade pappardelle pasta with our traditional meat ragu sauce and topped with parmigiano</i>	
STROZZAPRETI AL FUME	\$27
<i>Homemade strozzapreti pasta in a San Marzano tomato sauce with smoked pancetta, cream, chili, parmigiano, and smoked provola</i>	
GLUTEN FREE PASTA +\$5	

CARNE E PESCE

POLLO ALLA MILANESE	\$30
<i>Pounded airline chicken breast, breaded, and served with an arugula and cherry tomato salad</i>	
PORCHETTA	\$30
<i>Berkshire pork belly porchetta, mesclun, and confit tomatoes</i>	
COTOLETTA ALLA MILANESE	\$59
<i>16 oz breaded veal chop with cherry tomatoes</i>	
STELLINA BURGER	\$29
<i>8 oz wagyu beef patty, melted taleggio cheese, sorrel mesclun, apple vinegar grilled onions, and mild lemon herb pink sauce on a toasted brioche bun and served with truffle fries</i>	
POLLO ALLA PARMIGIANA	\$39
<i>Airline chicken breast, pounded and breaded, baked in our wood fired oven with San Marzano tomato sauce and burrata</i>	
PESCE DEL GIORNO	\$TBD
<i>Please ask your server for more information on the fish of the day</i>	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.

COCKTAILS

ORANGE LEMON VODKA PUNCH \$18

CLASSIC MIMOSA \$18

MIMOSA MARGARITA \$18

TEQUILA SUNRISE MIMOSA \$18

SAN MARZANO BLOODY MARY \$20

FRESH JUICES

FRESHLY SQUEEZED ORANGE JUICE \$12

FRESHLY SQUEEZED ORANGE & LEMON JUICE \$12

Stellina 
R I S T O R A N T E

BRUNCH

PLEASE NOTE: YOUR TABLE WILL BE RESERVED FOR 1 HOUR AND 30 MINUTES FOR PARTIES OF UP TO 2;
2 HOURS FOR PARTIES OF UP TO 6; AND 2 HOURS AND 30 MINUTES FOR PARTIES OF 7+.