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| <b>Polpette al Sugo</b>  | <b>\$18</b> |
| Our 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 |             |
| <b>Fior di Zucchini e Mozzarella</b>   | <b>\$16</b> |
| Stuffed zucchini flowers with mozzarella, battered and fried, served with San Marzano Sauce  |             |
| <b>Carciofi Fritti</b>   | <b>\$15</b> |
| Fried, crispy artichokes served with herb lemon aioli  |             |
| <b>Ricotta di Buffala e Tartufo</b>  | <b>\$17</b> |
| Fresh bufalo ricotta with Truffles honey, fresh black truffle, arugula, and crispy pane carasau  |             |
| <b>ANTIPASTI</b>   |             |
| <b>Tartare di Tonno, Tartufo e Caviale</b>   | <b>\$32</b> |
| Tuna tartare with fresh black truffles, caviar, lemon chervil aioli, micro mesclun   |             |
| <b>Polpo alla Griglia o Fritto e Patate</b>  | <b>\$27</b> |
| Slow cooked octopus, grilled or fried, with potatoes and sunchoke garlic citrus cream  |             |
| <b>Cozze e Vongole</b>   | <b>\$19</b> |
| Sauté of mussels and manilla clams with sauvignon, garlic, parsley, lemon, and yellow tomatoes   |             |
| <b>Gamberi e Calamari alla Calabrese</b>   | <b>\$20</b> |
| Sauté of shrimp and calamari in a spicy Calabrian tomato sauce   |             |
| <b>Frittura di Calamari</b>  | <b>\$24</b> |
| Fried fresh calamari served with lemon garlic aioli  |             |
| <b>Burrata e Pomodorini Affumicati</b>   | <b>\$19</b> |
| Burrata, confit cherry tomatoes and fennel, smoked, and topped with pickled red onions   |             |
| <b>Tagliere di Salumi e Formaggi</b>   | <b>\$28</b> |
| Chef's selection of cured meats, cheeses, olives, preserves, and honey   |             |
| <b>INSALATE</b>  |             |
| <b>Insalata di Arance e Finocchio</b>  | <b>\$18</b> |
| Fennel and orange salad, EVOO, and a touch of red vinegar  |             |
| <b>Insalata di Ruccola</b>   | <b>\$18</b> |
| Arugula salad with cherry tomatoes, parmigiano, and balsamic   |             |
| <b>Pinzimonio</b>  | <b>\$18</b> |
| Beets, carrots, watermelon radish, and cauliflower with an EVOO lemon emulsion   |             |

\*Consuming raw or undercooked, 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.

## PRIMI



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### Dry Pasta, Pastificio dei Campi Gragnano Naples

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| <b>Mezzi Rigatoni Arrabiata (V)</b>  | <b>\$27</b> |
| Mezzi Rigatoni Pasta, San Marzano Tomato Sauce with Calabrian Chili, Garlic, and EVOO                        |             |
| <b>Bucatini all'Amatriciana</b>  | <b>\$29</b> |
| Bucatini pasta with San Marzano tomato sauce, guanciale, aged pecorino, and a touch of Calabrian chili       |             |
| <b>Penne al Pomodoro (V)</b>   | <b>\$23</b> |
| Penne pasta with San Marzano tomato sauce, EVOO, garlic, basil, and parmigiano                               |             |
| <b>Cacio e Tre Pepe (V)</b>  | <b>\$24</b> |
| Vermicelli pasta with aged pecorino romano and a mix of three peppercorns                                    |             |
| <b>Paccheri Zafferano e Pistacchio (V)</b>   | <b>\$35</b> |
| Paccheri pasta with creamy saffron sauce and pesto of pistachio from Bronte                                  |             |
| <b>Spaghetti allo Scoglio</b>  | <b>\$39</b> |
| Spaghetti with mussels, clams, shrimp, and calamari in a light San Marzano sauce, a touch of Calabrian chili |             |

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### Daily House Made Pasta

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| <b>Pappardelle Ragu</b>  | <b>\$30</b> |
| Fresh homemade pappardelle pasta with our traditional meat ragu and topped with parmigiano                   |             |
| <b>Strozzapreti al Fume</b>  | <b>\$28</b> |
| Homemade strozzapreti pasta San Marzano sauce, smoked pancetta, chili, parmigiano, and smoked provola        |             |
| <b>Agnolotti di Vitello e Tartufo</b>  | <b>\$42</b> |
| Fresh Homemade stuffed pasta with braised veal and truffles, reggiano cream, veal demi, fresh black truffles |             |
| <b>Lasagna Tradizionale</b>  | <b>\$36</b> |
| Fresh Homemade Lasagna with Ragu & Bechamel Sauce, For di Latte Mozzarella & Reggiano                        |             |
| <b>Gnocchi alla Sorrentina (V)</b>   | <b>\$32</b> |
| Fresh Homemade Baked Potato Gnocchi in San Marzano Sauce & Basil, Topped with Burrata                        |             |

### Gluten Free Option +\$5 (not available for Lasagna & Gnocchi) – V: Vegetarian

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## SECONDI

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|   |             |
|---|-------------|
| <b>Polletto Arrosto</b>   | <b>\$32</b> |
| Organic young chicken roasted with rosemary, thyme, garlic, and lemon; Requires 35 minutes to cook  |             |
| <b>Porchetta</b>  | <b>\$32</b> |
| Berkshire pork belly porchetta, mesclun, and confit tomatoes  |             |
| <b>Cotoletta di Vitello alla Milanese</b>   | <b>\$59</b> |
| 16 oz breaded veal chop with cherry tomatoes & arugula  |             |
| <b>Cotoletta di Vitello alla Parmigiana</b>   | <b>\$69</b> |
| 16 oz breaded veal chop, broiled in our wood-fired oven with San Marzano tomato sauce and burrata   |             |
| <b>Stellina Burger</b>  | <b>\$29</b> |
| 8 oz Wagyu beef patty, taleggio cheese, mesclun, apple vinegar grilled onions, lemon herb pink sauce on a toasted brioche bun and served with truffle fries |             |
| <b>Bistecca di Manzo al Rosmarino</b>   | <b>\$79</b> |
| 18-20 oz bone in dry-aged Wagyu ribeye steak  |             |
| <b>Agnello alla Griglia</b>   | <b>\$59</b> |
| Marinated and grilled Colorado lamb chops   |             |
| <b>Fritto Misto</b>   | <b>\$39</b> |
| Fried shrimp, octopus, calamari, and zucchini   |             |
| <b>Zuppa di Pesce</b>   | <b>\$45</b> |
| Traditional Seafood & Fish Stew with Clams, Mussels, Shrimps, Scallops, Lobster in a Light San Marzano Sauce  |             |

## CONTORNI

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| <b>Patate Arrosto</b>   | <b>\$12</b> |
| Wood Fired Oven Roasted Potatoes, Rosemary, Garlic, EVOO      |             |
| <b>Patate Fritte al Tartufo</b>                               | <b>\$15</b> |
| House French Fries with Fresh Black Truffles and Truffle Mayo |             |
| <b>Rapini al Forno</b>  | <b>\$12</b> |
| Wood Fired Oven Roasted Broccoli Rabe, Garlic, Lemon, EVOO    |             |
| <b>Asparagi al Forno</b>                                      | <b>\$12</b> |
| Wood Fired Oven Roasted Asparagus, Garlic, Lemon, EVOO        |             |
| <b>Padella di Funghi</b>                                      | <b>\$15</b> |
| Sauté of Seasonal Mixed Mushrooms, Garlic, Herbs              |             |

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## PIZZA



### Our Neapolitan Pizza in Wood Fired Oven

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| <b>Pizza Margherita</b>  | <b>\$16</b> |
| San Marzano tomato sauce, fior di latte mozzarella, EVOO, and basil  |             |
| <b>Marinara</b>  | <b>\$15</b> |
| San Marzano tomato sauce, garlic, oregano, and EVOO  |             |
| <b>Bianca</b>  | <b>\$15</b> |
| Fior di latte mozzarella, EVOO, and rosemary   |             |
| <b>Vegetariana</b>   | <b>\$22</b> |
| San Marzano tomato sauce, fior di latte mozzarella, artichokes, spinach, roasted tomatoes, olives, EVOO, garlic    |             |
| <b>Calabrese</b>   | <b>\$22</b> |
| San Marzano tomato sauce, fior di latte mozzarella, spicy Calabrian soppressata, and EVOO                          |             |
| <b>Quattro Formaggi</b>  | <b>\$22</b> |
| Fior di latte mozzarella, provola, gorgonzola, and reggiano  |             |
| <b>Al Tartufo</b>  | <b>\$29</b> |
| Fior di latte mozzarella, black truffle and mushroom cream, spinach, lemon zest, and freshly shaved black truffles |             |
| <b>Ricotta di Bufala e Tartufo</b>   | <b>\$28</b> |
| Bufalo ricotta, arugula, truffle honey, and freshly shaved black truffles  |             |
| <b>Bresaola di Wagyu</b>   | <b>\$27</b> |
| San Marzano tomato sauce, fior di latte mozzarella, wagyu bresaola, arugula, EVO, and balsamic                     |             |
| <b>Salsiccia e Friarelli</b>   | <b>\$21</b> |
| Fior di latte mozzarella, Italian sweet sausage, broccoli rabe, and EVO Pizza Fritta                               |             |

#### Options:

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| Make it Gluten Free                  | +\$6 |
| Make it Calzone                      | +\$5 |
| Make it Pizza Fritta (Fried Calzone) | +\$5 |

#### 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 AND +*