

OUR LOCAL FARMS

LOMA FARM - red wapsie cornmeal,
red & savoy cabbages
HARRAND HILL - cannellini, red onions,
OLDS BROTHERS - maple syrup
LAKEVEIW HILL FARM - micro-greens

GOLDEN RULE - rainbow carrots, beets
ANAVERY - whole Red Wattle hogs, whole lamb
PRISTINE ACRES - eggs, whole chickens

SLEEPING BEAR - honey
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens, sunchokes
PROVIDENCE FARM - green daikon, black Spanish
radish

ANTIPASTI CALDI

ASPARAGUS, 14

lightly battered & fried, sweet pea purée, lemon crema

BRUSCHETTA, 14

*toasted crostini, house stracchino, roasted Brussels sprouts,
crisp shiitake mushrooms, basil pesto*

SPANISH OCTOPUS, 25

*char-grilled, house Calabrese sausage, smoked shallots,
rice beans, tomato*

ATLANTIC CALAMARI, 20

*cornmeal flour-dusted & fried, roasted sweet peppers,
mashed fagioli, dill, black pepper*

VEAL SWEETBREADS, 24

*cold smoked & hard-seared, house puff pastry,
fried fingerling potatoes, roasted fennel, lemon & basil*

MPANATIGGI, 18

*fried Sicilian empanadas, potato, carrot & brown sugar filling,
Angus beef Bolognese, basil*

WHITE PIZZA, 17

mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18

*pepperoni, house Italian sausage, mozzarella & Parmesan,
tomato sauce*

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

BURRATA, 25

*house-made, shaved Toscano salami, charred tomato vinaigrette,
crostini*

CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

***OYSTERS, 4 EACH**

a rotating selection, served raw on the half shell with accoutrements

CHARCUTERIE, 25

housemade, served with a variety of accoutrements

WAGYU BEEF CARPACCIO, 25

*served raw, shaved Parmigiano-Reggiano, shaved red onions,
black Spanish radish, coccoli, cracked black pepper,
extra virgin olive oil, sea salt*

ZUPPE & VERDURE

MINISTRONE, 12

ARUGULA, 15

*house fresh mozzarella, roasted sweet peppers,
shaved red cabbage, house peperoncini, seedless cucumbers,
celery salt, radish, herb vinaigrette*

BEETS, 15

*oven-roasted & chilled, whipped goat cheese, pumpkin seeds,
chopped greens, pistachio pesto, lemon vinaigrette*

SHAVED FENNEL, 14

*minced Honeycrisp apples, orange segments, candied almonds,
mint leaves, orange vinaigrette, golden raisins*

LE PASTE

FETTUCCINE, 55

*house-made, morel mushrooms in garlic butter, green garbanzo
beans, stinging nettle cream, grated cured egg yolk*

RAVIOLI, 32

*housemade, spinach dough, fontina & ricotta filling,
roasted cauliflower, minced sundried tomatoes,
rosemary garlic butter*

ORECCHIETTE, 36

*slow-cooked Long Island Duck Leg, gigante beans,
roasted red peppers, simple tomato sauce, Calabrian chiles,
grated ricotta salata*

MALTAGLIATI, 35

*house-made, Angus beef Bolognese, peppered baby spinach,
grated Parmigiano Reggiano*

LE PIETANZE

ATLANTIC SCALLOPS, 50

*caramelized, Italian black & carnaroli rice, ramps,
grape & cherry tomatoes, shaved artichoke bottoms, capers,
Kalamata olives, lemon butter, basil*

ATLANTIC MONKFISH OSSO BUCO, 40

*char-grilled, Golden potatoes, parsnips, fava beans, green ceci,
fennel pollen, pea shoots, fried garlic, sauce agliata*

BERKSHIRE PORK LOIN, 44

*pan-seared costoletto, crispy pork belly,
Parmesan risotto, broccoli florets, hot peppers, brodo*

ANGUS BEEF FILET MIGNON, 55

*herb-dusted & char-grilled, whipped Gorgonzola, gnocchetti,
roasted wild mushrooms, red onions, red cabbage agrodolce,
smoked tomato & Marsala*

Please note that a twenty percent gratuity may be added automatically to parties greater than six guests.

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

UPCOMING EVENTS

EVENING SALON AT STELLA

MONDAY, MAY 4 FROM 5-7PM

A CURATED WINE TASTING

FEATURING

SELECTIONS FROM BENVENUSA

PAIRED WITH

A CHEF'S FEATURE OF ANTIPASTI

INSPIRED BY

THE SALONS OF GERTRUDE STEIN

ETNA WINE DINNER

TUESDAY, MAY 12 | 5PM COCKTAIL HOUR, 6PM DINNER

ENJOY AN ETNA INSPIRED DINNER

FEATURING

SIX SICILIAN COURSES

PAIRED WITH

THE EXCEPTIONAL WINES OF COTTANERA

2023 Etna Bianco DOC

Spanish octopus carpaccio, smoked Blue Hill Bay mussels & Maine shrimp, arugula, pistachios, lemon vinaigrette

2024 Etna Rosato DOC

panelle, mushroom ragu, grilled asparagus

2022 Etna Rosso DOC

eggplant Parmigiano, house pancetta, tomato

2021 Barbazzale Catarrato

chicken galentina, artichoke bottoms, green garbanzo beans, pea shoots, lemon & mint

2021 Feudo di Mezzo Etna Rosso DOC

busiate pasta, roasted lamb sausage, mini sweet peppers, rosemary, ricotta salata

Amaro Averna Experience

cannoli, honey ricotta, candied orange zest

learn more & reserve on our website

