TRATTORIA STELLA
EST 2004

HARRAND HILL - *butternut, acorn & delicata squash, pumpkin, shallots, Brussels sprouts, sweet & red onions, fingerling, blackberry & sweet potatoes*
ANAVERY - *whole red wattle hogs, whole lamb, eggs, rabbit*
GOLDEN RULE - *beets, rainbow carrots*

OUR LOCAL FARMS

EDMONSON - *honeycrisp apples*
WERP - *arugula, herbs, greens, baby turnips, tatsoi, chives, celery root, baby spinach, broccoli raab*
OLDS BROTHERS - *maple syrup*
ISLAND VIEW - *Bosc pears, Gingergold apples*

CHESTNUT HAVEN - *chestnuts*
SLEEPING BEAR - *honey*
LOMA FARM - *buckwheat flour, radicchio, kale, sorrel, cabbage, parsnips*
LAKEVIEW HILL - *sunflower shoots, micro-greens, radish, oregano, cherry & heirloom tomatoes, radish, sorrel*
ZENNER - *beefsteak tomatoes*

NOVEMBER 20, 2026

ANTIPASTI CALDI

MPANATIGGHI, 15
fried Sicilian empañadas, sweet & purple potato filling, almond Trapanese pesto cream, savoy cabbage, mint & basil

BRUSCHETTA, 14
toasted crostini, house stracchino cheese, Tuscan kale, ceci bean, roasted garlic, lemon

CALAMARI, 22
cornmeal-dusted & fried calamari, mashed fagioli, sundried tomato aioli, artichoke bottoms, capers, lemon zest

VEAL SWEETBREADS, 28
hard-seared, roasted apple & walnut romesco, foie butter, crispy guanciale, house puff pastry, fried sage, maple

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SPANISH OCTOPUS, 25
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

WHITE PIZZA, 17
mozzarella & ricotta, roasted garlic cloves, Italian parsley

RED PIZZA, 18
soppressata, house Italian sausage, mozzarella & Parmesan, tomato sauce

ANTIPASTI FREDDI

***OYSTERS, 4 EACH**
a rotating selection, served raw on the half shell with accoutrements

CHEESE BOARD, 25
artisan cheeses served with gelatini, date & onion purée, sundried peach & papaya mostarda, candied nuts, vanilla-steeped sundried strawberries, crostini
TALEGGIO LA BAITA | CRUCOLO | MONTASIO D.O.P.

CHARCUTERIE, 27
house-made, duck liver pâté, cacciatore sausage, mazzefegatti, pork pastrami, giardiniera, sundried cherry mostarda, parsley, caper & shallot insalata, crostini & grissini

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BURRATA, 25
house-made, shaved Toscano salami, charred tomato vinaigrette, crostini

***WAGYU BEEF CARPACCIO, 25**
served raw, shaved Parmigiano-Reggiano, shaved red onions, coccoli, cracked black pepper, extra virgin olive oil, sea salt

CHEF'S WHOLE ANIMAL TASTE, MARKET
today's butchery selection from Chef Myles

CHEF'S SEAFOOD TASTE, MARKET
today's selection from Chef Austin

CONTORNI, MARKET
a rotating selection of side dishes, based on the current season

ZUPPE E INSALATE

★ **MINESTRONE, 12**

CREMA DI ZUCCA, 16
pistachio pesto

★ **SHAVED CELERY, 14**
sautéed & chilled cremini mushrooms, Pecorino Romano, parsley, lemon vinaigrette

BEETS, 16
oven-roasted & chilled, house-fresh mozzarella, red onion, treviso, smoked dates, pumpkin seeds, cider glaze

MIXED GREENS, 14
Caesar dressing, cucumber, shaved fennel, Castelvetrano olives, white anchovies, croutons, Parmigiano-Reggiano

ARUGULA, 15
Gingergold apples, golden raisins, candied hazelnuts & pecans, whipped goat cheese, orange vinaigrette

LE PASTE

house-made

LASAGNA, 35
shaved squash & mozzarella, peppercorn béchamel, whipped ricotta, simple tomato sauce, lobster mushrooms & sweet peppers, pea shoots

FETTUCCINE, 38
Pacific white shrimp, fumetto, passata, kalamata olives, heirloom & cherry tomatoes, Calabrian chile, fresh oregano

MALTAGLIATI, 40
veal meatballs, classic marinara, sauteéd onion & rapini, shaved jalapeño, ricotta salata

LE PIETANZE

LAKE SUPERIOR WALLEYE, 47
pan-seared, celery root purée, tatsoi, herb-roasted radish, lemon butter, basil pesto, fennel pollen

IBERICO PORK CHOP, 60
char-grilled, crisp prosciutto, blackberry potatoes, roasted Brussels sprouts, sage, chanterelle mushrooms, gorgonzola dolce, pork jus mostarda

ELK OSSO BUCCO, 53
slow-cooked, parsnip confit, roasted rainbow carrots, red onion & radicchio agrodolce, smoked tomato brodo

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.*