

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 cheese, roasted cauliflower,  
sweet Trapanese almond pesto with basil, mint, tomato,  
crisp fried onions*

**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*

**MPANATIGGHI, 18**

*fried Sicilian empanadas, potato, carrot & brown sugar filling,  
pancetta, lemon aioli, ramp pesto*

**VEAL SWEETBREADS, 24**

*cold-smoked & hard-seared, house puff pastry,  
fried fingerling potatoes, roasted fennel, lemon & 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,  
gigante beans, ramp pesto, light cream, grated cured egg yolk*

**RAVIOLI, 32**

*house-made, spinach dough, Fontina & ricotta filling, minced  
sundried tomatoes, crisp sunchokes, rosemary garlic butter*

**GARGANELLI, 35**

*hand-rolled, Berkshire pork sausage ragu "bianco", broccoli florets,  
Calabrian chile paste, whipped ricotta*

**MALTAGLIATI, 35**

*house-made, "Sunday gravy" with Angus beef, local lamb,  
house Italian sausage, peppered baby spinach,  
grated Parmigiano-Reggiano*

LE PIETANZE

**ATLANTIC SCALLOPS, 50**

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

**RAINBOW TROUT, 40**

*pan-seared, Golden potatoes, fava beans, green ceci beans,  
asparagus, fennel pollen, pea shoots, sauce agliata*

**CHICKEN SALTIMBOCCA, 43**

*pan-seared breast, Prociutto di Parma, Fontina Fontal, gnocchetti,  
roasted wild mushrooms, red onions, red cabbage agrodolce,  
smoked tomato & Marsala*

**BERKSHIRE PORK LOIN, 44**

*pan-seared costoletto, crispy slow-cooked pork belly,  
Parmesan risotto, broccoli florets, hot peppers, fried garlic, 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.*

# EVENING SALON AT STELLA

TONIGHT 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

## WINE SELECTION

HALF GLASS | GLASS | BOTTLE

2024 Scarpetta Prosecco 4.5 / 9 / 36  
2024 Scarpetta Chardonnay 5.5 / 11 / 44  
2024 Edi Simčič Chardonnay 11 / 22 / 88  
2024 Murva Friulano 9.5 / 19 / 76  
2024 Edi Simčič Triton 9.5 / 19 / 76  
2021 VikeVike Ghirada Fittiloghe Rosso 10 / 20 / 80  
2022 Scarpetta Cabernet Franc 5.5 / 11 / 44  
2019 Due del Monte Merlot 18 / 36 / 144

VISIT OUR SALON FROM 5-7  
TO TASTE ALL EIGHT WINES!

\$35 / public ticket

\$25 / trade ticket