TRATTORIA STELLA
EST 2004

OUR LOCAL FARMS

HARRAND HILL - *butternut, acorn & delicata squash, shallots, Brussels srpouts, sweet & red onions, fingerling, blackberry & purple potatoes*
ANAVERY - *whole red wattle hogs, whole lamb, eggs, rabbit*
GOLDEN RULE - *beets, rainbow carrots*
EDMONSON - *Honeycrisp apples*
WERP - *arugula, herbs, greens, baby turnips, tatspoi, chives, celery root, baby spinach*
OLDS BROTHERS - *maple syrup*
ISLAND VIEW - *Bose pears, Gingergold apples*
CHESTNUT HAVEN - *chestnuts*
SLEEPING BEAR - *honey*
LOMA FARM - *buckweat flour, radicchio, kale, kohlrabi, oregano*
LAKEVIEW HILL - *fava shoots, micro-greens, radish*
ZENNER - *grape, cherry & beefsteak tomatoes*

NOVEMBER 7, 2026

ANTIPASTI CALDI

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

BRUSCHETTA, 14
toasted crostini, house stracchino cheese, roasted sweet pepper & fennel, chili crisp, honey balsamic

FRUTTI DI MARE, 22
cornmeal-dusted & fried calamari & red shrimp, mashed fagioli, lemon aioli, dill & black pepper, 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 apricot, 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

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

MIXED GREENS, 14
classic Caesar dressing, focaccia croutons, cucumber, white anchovy, peperoncini, lemon, grated Pecorino Romano

BEETS, 16
oven-roasted & chilled, house-fresh mozzarella, shaved red onion, Kalamata olives, toasted pumpkin seeds

LE PASTE
house-made

LASAGNA, 35
shaved squash & mozzarella, peppercorn bechamel, classic marinara, roasted lobster & cremini mushrooms, fresh oregano, whipped ricotta, pea shoots

AGNOLOTTI, 37
chicken sausage filling, roasted cauliflower & delicata squash, cherry tomatoes, sage butter, Parmigiano Reggiano

FETTUCCINE, 40
lamb Bolognese, broccoli raab, peppered baby spinach, Calabrian chili, ricotta salata

LE PIETANZE

LAKE SUPERIOR WALLEYE, 47
pan-seared, celery root purée, tatsoi, cerignola olives, artichokes, lemon butter, capers, basil pesto, fennel pollen

IBERICO PORK CHOP, 50
char-grilled, crisp prosciutto, fingerling potatoes, roasted Brussels sprouts, chanterelle mushrooms, Vidalia onion all'arancia

ELK OSSO BUCCO, 53
slow-cooked, braised turnips, roasted rainbow carrots & radish, 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.*