

STELLA'S
CUCINA

DOLCI

V: VEGETARIAN
V+: VEGAN
GF: GLUTEN FREE
GFO: GLUTEN FREE OPTION
DF: DAIRY FREE
DFO: DAIRY FREE OPTION

Not all ingredients are listed.
Please inform your server of any dietary restrictions or preferences.

*Items denoted may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

LAMPONE, GIANDUJA, OLIO D'OLIVA GF

*Raspberry tegola, Gianduja crema,
white chocolate ganache, raspberry gelée*
18

CREMA COTTA AL PISTACCHIO GF

*House pistachio crème brûlée,
seasonal berries, pistachio praline*
18

'TERRA' MISÙ V

*Lady Fingers, mascarpone cream, coffee,
orange liqueur, chocolate crumble*
16

FRAGOLA E LATTICELLO

Vanilla torte, strawberry consommé, lime meringue
16

AFFOGATO GF, V

*House-made Madagascar vanilla gelato,
Ambrosiano espresso*
14

CONTORNI

PATATE AL FORNO GF, V+

Roasted marble potatoes

8

VEGETALI ALLA GRIGLIA GF, V+

Eggplant, zucchini, red bell pepper, mint oil

9

BROCCOLINI GF, V+

Local broccolini, crispy onion, parsley-pine oil

10

ASPARAGI GF, V

Roasted asparagus, house-made hollandaise

10

FUNGHI GF, V+

*Colorado mushroom medley, garlic,
parsley, chili flake*

12

ANTIPASTI

CARPACCIO DI BARBABIETOLA GF, V

*Local heirloom beet, Robiola foam,
Esoterra mixed greens, candied walnuts,
balsamic caviar, honey vinaigrette*

17

INSALATA A LA MANO GFO, DFO

*Romaine heart, white anchovy,
3yr aged Parmigiano Reggiano,
house-made cesare foam, croutons*

18

INSALATA DI POLPO GF

*Caramelized octopus, marble potato,
haricot vert, cherry tomato, Taggiasca olive,
arugula, parsley oil*

18

MINISTRONE V*

Seasonal vegetable medley, spring pea broth

19

INSALATA VERDE GF, V, DF

*Bloomsdale spinach, Belgian green endive,
avocado mousse, amaranth cracker,
mint vinaigrette*

20

TARTARE DI MANZO* GF

*Wagyu beef tartare, potato millefoglie,
bechamel, Parmigiano Reggiano, quail egg*

25

AFFETTATI MISTI GFO

*Chef selected assortment of meats,
cheeses, & accompaniments*

34

PRIMI PIATTI

SECONDI PIATTI

TORTELLONI DI MELANZANA V

*Eggplant & pomodoro-filled tortelloni,
smoked eggplant purée, ricotta salata*
28

RISOTTO AI PISELLI GF, V

*Green pea purée, Morel mushroom,
Parmigiano Reggiano, pickled ramps*
30

SPAGHETTI ALLA NERANO V

*House-made saffron spaghetti, basil,
Esoterra zucchini, squash blossom*
27

FUSILLONI AL RAGU D'AGNELLO

*White Colorado lamb ragú,
braised artichokes, mint, lemon*
34

RISOTTO AGLI ASPARAGI GF

*PEI mussels, local asparagus, horseradish emulsion,
Parmigiano Reggiano & licorice crumble*
36

CAVOLFIORE ALLA MILANESE GF, V+

*Breaded cauliflower steak,
grilled seasonal vegetable medley, romesco*
26

BRASATO AL BAROLO GF

*Red wine-braised local short rib,
caramelized baby fennel, smoked potato purée,
seasonal demi-glace*
44

HALIBUT E ZUCCHINE GF

*Halibut rollatini, yellow squash, zucchini,
local kale, butter emulsion*
46

AGNELLO IN CROSTA DI PISTACCHIO* GF

*New Zealand rack of lamb, pistachio crust,
anise & purple potato purée, mint jus*
48

BISTECCA DEL GIORNO*

Chef's selected cut of the day
Market Price