

STELLA'S
CUCINA

DOLCI

In keeping with the true spirit of our Italian roots, Stella's Cucina proudly partners with a number of local farms to provide exceptional product to our guests.

Local farms we work with include:

Buckner Family Ranch
Esoterra Culinary Garden
Forevergreen Farm
Rocky Mountain Fresh
MycoCosm Mushrooms

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 E GIANDUJA 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 sponge, 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

SCAROLA STUFATA GF, V+

*Escarole, golden raisins,
caramelized onions, toasted pine nuts*

12

ZUCCA E CAVOLETTI DI BRUXELLES GF, V*

*Butternut squash, brussels sprouts,
cranberry, saba*

10

FUNGHI GF, V+

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

12

ANTIPASTI

CARPACCIO DI BARBABIETOLA GF, V

*Local heirloom beet, La Tur 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

UOVO CROCCANTE GF, V

*Panko fried egg yolk, local mushrooms
Parmigiano Reggiano fonduta*

24

MINESTRONE V+

*Seasonal vegetable medley,
butternut squash broth*

19

INSALATA DI RADICCHIO V, GFO, DFO

*Treviso radicchio, apple, pomegranate,
Pecorino Romano, pandoro croutons, balsamic*

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

RAVIOLI DI ZUCCA V

*House-made Kabocha squash ravioli, sage,
ricotta, mascarpone, amaretto cookie*
28

RISOTTO CACIO E PEPE GF, V

*Pecorino Romano, black pepper,
fig chutney, pink peppercorn*
30

SPAGHETTI AL POMODORO V

*House-made spaghetti, Pamigiano Reggiano,
Stella's family recipe pomodoro,
garlic-infused olive oil, fresh basil*
25

FUSILLONI AL RAGU D'AGNELLO

*House-made fusilloni, Colorado lamb white ragù,
fried artichokes, mint*
34

RISOTTO FUNGHI E TARTUFO GF, V

*Colorado mushroom medley, lemon,
Uncinato truffle, basil oil*
38

SECONDI PIATTI

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

SPIGOLA AL FORNO GF, DF

*Colorado striped bass, lemon & orange aioli,
romanesco, chanterelles, marble potatoes*
46

AGNELLO ALLA VILLEROY GF

*Colorado lamb, potato pavé,
confit button mushroom,
mushroom & dijon cream, mint jus*
52

BISTECCA DEL GIORNO*

Chef's selected cut of the day
Market Price