

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  
V+O: VEGAN OPTION  
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.

LINGOTTO AL CIOCCOLATO  
*Milk chocolate crémeux, hazelnut praline  
caramel crémeux, cocoa sable,  
raspberry sorbet*  
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

BUDINO AL MONTENEGRO GF  
*Caramel, Amaro Montenegro  
Panna Montata*  
15

AFFOGATO GF, V  
*House-made Madagascar vanilla gelato,  
Ambrosiano espresso*  
14

## CONTORNI

### PATATE AL FORNO GF, V+

*Roasted marble potatoes*

10

### CAROTE AL PESTO GF, V, DFO

*Honey-roasted carrots, carrot-top pesto  
Calabrian chili crisp, whipped mascarpone*

12

### ASPARAGI BIANCHI GF

*White asparagus, honey ginger butter,  
green pea purée, egg yolk cream, anchovy*

12

### CARCIOFO DI GERUSALEMME GF, V+O

*Roasted sunchokes, sunchoke crudo,  
smoked sunchoke puree, chervil*

14

### 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 caesar foam, croutons*

18

### CARCIOFO CACIO E PEPE GF, V

*Crispy artichokes, cacio e pepe foam,  
egg yolk confit, artichoke cream*

24

### ZUPPE CHE S'INCONTRANO V, V+O

*Sweet potato & leek soup,  
russet potato & leek soup, potato fondant,  
crispy leek, crème fraîche, burnt onion powder*

18

### IL GIARDINO DI MARTINA V, GF, V+O

*Compressed cucumber, green pea,  
fermented radish, seasonal greens,  
seeded cracker, house-made ricotta,  
basil-infused cucumber perfume*

19

### TARTARE DI MANZO\* GF

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

25

### AFFETTATI MISTI GFO

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

38

## PRIMI PIATTI

### MILANO IN UN BOCCONE

*Ossobuco filling, Parmigiano Reggiano,  
saffron glaze, crispy gremolata,  
cherry demi-glace*

32

### RISOTTO AGLI ASPARAGI BIANCHI GF

*White asparagus cream, Madeira beurre blanc,  
egg yolk cream, cured trout, smoked trout caviar*

42

### LINGUINE ALLE VONGOLE DF

*House-made linguine, smoked manila clams,  
cucumber extract, sea fennel,  
smoked olive oil*

30

### FUSILLONI AL RAGU D'AGNELLO GFO

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

34

GF+4

### RISOTTO AI PISELLI GF, V

*Green pea, morel mushroom,  
pickled ramps, Parmigiano Reggiano*

30

## SECONDI PIATTI

### MAITAKE GLASSATI GF, V+

*Sauteed maitake mushroom, tamari glaze,  
pickled zucchini, coffee & balsamic reduction,  
truffle celery root puree, mint emulsion*

26

### BRASATO AL BAROLO GF

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

46

### SPIGOLA SELVATICA GF, DF

*Fava bean puree,  
guanciale & morel mushrooms,  
lemon gel, vanilla syrup*

42

### 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*