

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 VERDI E PROSCIUTTO GF

*Green asparagus, crispy prosciutto,
beurre blanc, egg yolk cream*

12

CARCIOFO DI GERUSALEMME

*Roasted sunchokes, sunchoke crudo, GF, V+O
smoked sunchoke puree, chervil*

14

FUNGHI GF, V+

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

12

ANTIPASTI

INSALATA DI BARBABIETOLA GF, V

*Local heirloom beet, La Tur gelato,
Esoterra mixed greens, candied walnuts,
balsamic caviar, honey vinaigrette*

17

TROTA DEL COLORADO GF, DF

'ESSENZA D'ESTATE'

*Crispy venere rice, smoked trout caviar,
roasted bell pepper gazpacho,
chives granita, lemon verbena essence*

24

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 filled house-made ravioli,
Parmigiano Reggiano,
saffron glaze, crispy gremolata,
cherry demi-glace*

32

RISOTTO AGLI ASPARAGI VERDI GF

*Green asparagus puree,
parmesan & licorice crumble, horseradish cream,
langoustine*

42

LINGUINE ALLE VONGOLE DF

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

30

PAPPARDELLA RIPIENA

*House-made pappardella,
peach & pork ragú, fresh oregano,
Pecorino Romano, toasted almond*

32

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

*braised lamb brasato, grilled corn,
smoked eggplant puree, brasato wine reduction,
pickled spring onion*

46

SPIGOLA SELVATICA GF, DF

*Wild sea bass, fava bean puree,
guanciale & morel mushrooms,
lemon gel, vanilla syrup*

42

FARAONA ESTIVA GF

*Guinea fowl, housemade ricotta & tomato confit
filling, zucchini alla scapece puree,
guinea fowl jus, squash blossom*

42

BISTECCA DEL GIORNO*

*Chef's selected cut of the day
Market Price*