

STELLA'S
CUCINA

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
Forevergreen Farm
Liley Fisheries
MASA Seed Foundation
Miraflora Wagyu
MycoCosm Mushrooms
Rocky Mountain Natural Meats

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

These are the nine main allergens identified by the USDA: milk, eggs, fish,
shellfish, tree nuts, peanuts, wheat, soybeans and sesame.
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.

DOLCI

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

MILLEFOGLIE
*Vanilla Namaleka,
Diplomatica Honey Cream,
Huckleberry Coulis, Raspberry Gel,
Homemade Puff Pastry*
16

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 sunchoke, 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, candied walnuts,
balsamic caviar, honey vinaigrette
17

TROTA DEL COLORADO* GF, DF

‘ESSENZA D’ESTATE’

Rainbow Trout Tartar, smoked trout caviar,
roasted bell pepper gazpacho,
chives granita, crispy venere rice,
lemon verbena essence
24

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

Compressed cucumber, green pea,
fermented radish, seasonal greens,
seeded cracker, house-made ricotta,
basil-infused cucumber perfume
19

CARPACCIO DI BISONTE* GF

Colorado Bison tenderloin,
black garlic & truffle aioli,
cashew lemon puree, summer truffle,
provola mousse
25

AFFETTATI MISTI GFO

Chef selected assortment of meats,
cheeses, and accompaniments
38

PRIMI PIATTI

GNOCCHI ALLA SORRENTINA V

*Hand-rolled gnocchi, homemade tomato glaze,
fior di latte mozzarella cream, micro basil*
28

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 CACIO PEPE E FICHI GF, V

*Cacio e pepe cream, grilled red fig carpaccio,
saba gel, toasted hazelnuts, pickled mustard seed*
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, red-wine reduction,
pickled spring onion*
46

FILETTO DI TONNO GF

*Bluefin tuna filet, pickled beet,
compressed pear, horseradish cream,
honey glazed endive, beet couscous, walnuts*
52

FARAONA ESTIVA GF

*Guinea fowl,
housemade ricotta & tomato confit filling,
zucchini alla scapece puree,
guinea fowl jus, squash blossom*
42

MIRAFLORE FARM COLORADO WAGYU*

8oz beef striploin, cherry demi-glaze
75