

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 ^V

*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

ZUCCA E CAVOLETTI DI BRUXELLES GF, V+

*Brussels sprouts, butternut squash,
cranberries, saba*

10

CARCIOFO DI GERUSALEMME GF, V+

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

14

FUNGHI GF, V+

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

12

ANTIPASTI

UOVO CROCCANTE GF, V

*Crispy egg yolk, Parmigiano fonduta,
Chanterelle mushrooms*

24

CAPELANTE CRUDO* GF, DF

*Sea scallops, fennel dressing,
fresh and charred blood orange,
serrano pepper*

26

PIERSIMONE O PERSIMMON? V, GFO, V+O

*Castelfranco radicchio, persimmon,
burrata cream, pandoro croutons,
orange dressing, pumpkin seeds*

18

TARTARE DI MANZO* GF

*Mirafiora wagyu, potato pavé, bechamel,
parmigiano crisp, quail egg, spruce oil*

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 AI FRUTTI DI MARE DFO, GF

*clams, octopus, shrimp, mussels, calamari,
squid ink powder, sea lettuce powder*
42

CAVATELLI E TARTUFO NERO V

*House-made cavatelli, ricotta,
truffle butter, fresh seasonal truffle*
48

LASAGNA

*Beef ragu, house-made pasta,
bechamel, Parmigiano Reggiano*
32

RISOTTO ALLA ZUCCA GFO, V

*Butternut squash purée, taleggio crema,
red wine reduction, almond & amaretti crumble*
30

SECONDI PIATTI

MAITAKE GLASSATI GF, V+

*Sauteed maitake mushroom, tamari glaze,
pickled zucchini, coffee & balsamic reduction,
truffle celery root purée, mint emulsion*
26

ANATRA E ZUCCA GF

*Dry aged duck breast, butternut squash,
licorice syrup, romanesco purée*
46

FILETTO DI TONNO GFO, DFO

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

CONIGLIO ALLA LIGURE GF, DFO

*Rabbit loin, rossese sauce,
crispy potato crust, rabbit jus,
marjoram oil, rainbow chard*
38

MIRAFLORE FARM COLORADO WAGYU*

8oz beef striploin, cherry demi-glaze
75