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

Espresso soaked house-made puff pastry, chestnut cream, pear compote, vanilla white chocolate ganache, lime zest

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 sunchokes, 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

CAPESANTE 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

Miraflora 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

MIRAFLORA FARM COLORADO WAGYU*

8oz beef striploin, cherry demi-glaze

75