



★ ★ ★ **READY TO GO** ★ ★ ★

received ready to enjoy

Edition #324

Please order online at

StellaTC.com and follow the link to our ordering platform & current menu.

We are currently only offering pick-up orders.

READY TO ENJOY

- BURRATA** - one ball of house-made burrata cheese, charred tomato vinaigrette, shaved Toscano salami, toast **\$23**
- DUCK LIVER PÂTÉ** - house-made, sundried peach & apricot mostarda, date & onion purée, Parmesan frico, crostini **\$18**
- MEAT & CHEESE** - house-made, pork ham pastrami, cacciatore sausage, mazzefegatti, Castelrosso & Taleggio cheeses, house giardiniera vegetables, tart cherry mostarda, shallot & parsley insalata, toast **\$21**
- SPANISH OCTOPUS** - char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato **\$22**
- CHEESE PIZZA** - marinara, mozzarella & Parmesan cheeses **\$10**
- WHITE PIZZA** - mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley **\$17**
- RED PIZZA** - soppressata salami, house Italian sausage, mozzarella & Parmesan, tomato sauce **\$18**
- CAVATAPPI** - chicken breast, garlic parmesan cream, peppered baby spinach **\$25**
- RAVIOLI** - house-made, butternut squash, amaretti cookie & mozzarella filling, toasted walnuts, sage butter & Parmigiano Reggiano cheese **\$30**
- PORK SCALOPPINE** - pan-seared, sweet potato gnocchetti, shiitake mushrooms, herb-roasted Honeycrisp apples, roasted red onions, sage leaves, smoked tomato & Marsala sauces **\$42**
- ANGUS BEEF SHORT RIB** - slow-cooked, riso nero with crushed pistachios & golden raisins, sautéed Napa cabbage, Vidalia onions green peppercorns, hot mustard cream & basil leaves **\$48**
- KID'S PASTA** with **MARINARA*** **\$10**
- KID'S PASTA** with **GARLIC CREAM SAUCE*** **\$10**
- GRILLED CHICKEN BREAST** **\$7**
- *substitute gluten free corn pasta add \$2*

SOUPS, SALADS, SIDES & VEGETABLES

- SHAVED CELERY** - sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, candied hazelnuts, lemon vinaigrette & parsley **\$12**
- SHAVED KALE** - Gingergold apples, whipped goat cheese, candied hazelnuts & pecans, balsamic vinaigrette & pomegranate seeds **\$15**
- GREENS** - house-fresh mozzarella, honey roasted & chilled golden carrots, seedless cucumbers, red onions, house peperoncini, sweet herb vinaigrette **\$15**
- MINISTRONE SOUP** - 8 oz, served hot **\$7**
- LOAF OF CIABATTA** **\$8**
- LOAF OF FOCACCIA** **\$8**

DESSERT

- *TIRAMISU** **\$11**
- **PANNA COTTA** - spiced Honeycrisp apple compote, candied pecan crumble, caramel sauce, fried sage **\$11**
- GELATO** - **\$12 per pint**

CHOCOLATE | VANILLA | STRACCIATELLA

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

***contains nuts*