

JAKE'S COUNTRY MEATS - whole hog  
 OLDS BROTHERS - maple syrup  
 NORCONK - asparagus

## OUR LOCAL FARMS

S & S FARMS - whole lamb  
 WERP - arugula, greens, herbs, pea shoots, ramps

FRISKE - apples  
 SLEEPING BEAR - honey  
 MALBURG FARMS - rhubarb

## ANTIPASTI CALDI

### BRUSCHETTA, 14

toasted *crostini*, house *stracchino* cheese, mashed *fagioli*, shaved asparagus & lemon

### ASPARAGUS, 14

lightly battered & fried, sweet pea mash, lemon crema

### MUSSELS, 20

pan-steamed, toasted garlic *ciabatta*, hot mustard cream

### SPANISH OCTOPUS, 23

char-grilled, house *Calabrese* sausage, smoked shallots, rice beans, tomato

## ANTIPASTI FREDDI

### BURRATA, 23

house-made, shaved *Toscana salami*, charred tomato *vinaigrette*, *crostini*

### CHEESE BOARD, 19

choice of three, served with *gelatini*, date & onion puree, sundried apricot & papaya *mostarda*, candied nuts, vanilla-steeped sundried strawberries, *crostini*

TALEGGIO, D.O.P.  
 TURMERIC TOMA  
 SOTTOCENERE DI TARTUFO D.O.P.  
 CASTELROSSO D.O.P.  
 MONTASIO D.O.P.

## ZUPPE & VERDURE

### MINISTRONE, 10

### CIAMBOTTA, 12

"*Calabrian vegetable gazpacho*", minced tomatoes, cucumbers, *kalamata* olives, *peperoncini*, *Gorgonzola* cheese

### ARUGULA & RADICCHIO, 14

fresh buffalo *mozzarella*, *Pink Lady* apples, shaved sundried figs, sea salt toasted walnuts, candied pumpkin seeds, *limoncello vinaigrette*

## PASTE

### RAVIOLI, 26

house-made *ravioli*, green cabbage & *Pecorino Romano* filling, *primavera* vegetables, whipped *ricotta*, simple tomato sauce

### FETTUCINE, 45

house-made, morel mushrooms in garlic butter, crispy smashed fingerling potatoes, basil pesto cream

## PIETANZE

### RAINBOW TROUT, 40

pan-seared, golden potatoes, *shiitake* mushrooms, artichoke bottoms, *Castelvetrano* olives, toasted almonds, lemon & basil

### ATLANTIC SCALLOPS, 46

caramelized, *vermicelli* & long grain rice pilaf, green garbanzo & fava beans, *soffrito*, lemon *zabaglione*, pea shoots & mint

### VEAL SWEETBREADS, 24

hard-seared, "*all'Uccelato*", *gigante* beans, thyme, chicken stock, foie gras butter

### VEAL BRAIN, 20

oven-baked "*in cartoccio*", marjoram, allspice, garlic butter, sea salt, *grissini* & *crostini*

### WHITE PIZZA, 17

*mozzarella* & *ricotta* cheeses, roasted garlic cloves, Italian parsley

### RED PIZZA, 18

*Soppressata salami*, house Italian sausage, *mozzarella* & *Parmesan*, tomato sauce

### CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

### CHARCUTERIE, 20

house-made, duck liver *paté*, *cacciatore* sausage, pork ham *pastrami*, *mazzefegatti*, *giardiniera* vegetables, tart cherry *mostarda*, shallot & parsley *insalata*, *crostini*

### \*ANGUS BEEF CARPACCIO, 20

shaved thin & served raw, *Parmigiano Reggiano*, red onions, *coccoli*, extra virgin olive oil & cracked black pepper

### \*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

CANADIAN COCKTAILS NEW BRUNSWICK

WELLFLEET MASSACHUSETTS

SPINDRIFT MASSACHUSETTS

### SHAVED FENNEL, 12

navel orange segments, golden raisins, orange *vinaigrette*, sundried cherries, fresh mint, toasted pistachios

### SHAVED CELERY, 12

sautéed & chilled *cremini* mushrooms, grated *Pecorino Romano*, lemon *vinaigrette*, parsley

### SPAGHETTI, 32

house-made, sauteed jumbo Gulf prawns *scampi*, roasted cauliflower, classic *marinara*, *Calabrian chile* paste, basil & parsley

### MALTAGLIATI, 33

house-made, slow-cooked Long Island duck leg, pinenut & dried apricot *agrodolce*, green onions, sage, black pepper & garlic

### WHOLE ANIMAL BERKSHIRE PORK LOIN, 45

herb-marinated & char-grilled, topped with ramp pesto & *Fontina Fontal* cheese, whipped potatoes, soft parsnips, peppered baby spinach, *brodo*

### LAMB DUE PREPARAZIONE, 48

char-grilled local chops & ground lamb *spiedino*, saffron *Parmesan risotto*, grape & cherry tomatoes, red peppers, capers, fennel pollen, *Marsala* sauce

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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20TH ANNIVERSARY  
EVENTS

ADVENTURE SERIES FEATURES:

TASTING MENU: WHOLE LAMB  
*May 19 - May 23*

\*ASPARAGUS FESTIVAL IN EMPIRE  
*June 1*

WINE DINNER : GEORGIO RIVETTI  
LA SPINETTA | CONTRATTO  
*June 4*

CHERRY FESTIVAL before CHERRY FESTIVAL  
*June 16 - June 22*

\*20TH ANNIVERSARY  
BIG SLOW PICNIC  
*July 7*

Visit [StellaTC.com](http://StellaTC.com) for reservations.  
Adventure Series & Tasting Menus are in addition  
to our regular menu.

\* These events will be ticketed separately.



ADVENTURE SERIES

*May 19-23*

A CELEBRATION OF WHOLE LAMB

MAY 19-23

Four-course tasting menu offered  
in addition to the daily dinner menu.  
\$65 per person

LAMB LOIN

*brined, hot smoked & served chilled,  
Calabrian chile aioli, Kalamata olives, fritelle*

LAMB'S LETTUCE

*whipped ricotta, shaved red cabbage,  
roasted mini sweet peppers,  
cucumbers, pistachios, limoncello vinaigrette*

LAMB SAUSAGE

*pappardelle pasta, char-grilled broccolini,  
ceci beans, basil pesto*

LEG OF LAMB

*herb-crusted, oven-roasted & shaved,  
golden potatoes with rosemary & black pepper,  
roasted grape & cherry tomatoes, brodo*

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