

TRATTORIA STELLA

OUR LOCAL FARMS

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

S & S FARMS - lamb
 WERP - arugula, greens, sunchokes, herbs, pea shoots,
 ramps
 FRISKE - apples

SLEEPING BEAR - honey
 VICTORY - celery root
 MALBURG FARMS - rhubarb

ANTIPASTI CALDI**BRUSCHETTA, 14**

toasted crostini, house stracchino cheese, mashed fagioli,
 buttered broccolini, ramp pesto

MPANATIGGHI, 13

fried house-made Sardinian empanadas, potato & sweet potato
 filling, spicy sundried tomato & caper relish, lemon aioli

BLUE HILL BAY MUSSELS, 20

pan-steamed, toasted garlic ciabatta, hot mustard cream

SPANISH OCTOPUS, 23

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

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI**BURRATA, 23**

house-made, shaved Toscano 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.
 MONTASIO D.O.P.
 PANTALEO D.O.P.

ZUPPE & VERDURE**MINISTRONE, 10****ASPARAGUS & CREAM, 10****GREENS, 12**

seedless cucumbers, house peperoncini, kalamata olives, Parmesan
 "frico" sweet herb vinaigrette

ARUGULA, 15

fresh buffalo mozzarella, herb-roasted mini sweet peppers &
 cauliflower, shaved red cabbage, candied pumpkin seeds,
 limoncello vinaigrette

PASTE**TRIANGOLONI, 26**

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

SPAGHETTI, 26

house-made, sautéed wild mushrooms with rosemary & ramps,
 classic marinara, grated Parmigiano Reggiano

PIETANZE**ATLANTIC LEMON SOLE, 40**

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

ATLANTIC SCALLOPS, 46

caramelized, vermicelli & long grain rice pilaf,
 green garbanzo & fava beans, soffrito, shellfish cream,
 pea shoots & mint

VEAL SWEETBREADS, 20

hard-seared, house puff pastry, sweet peas in green onion butter

BEEF BONE MARROW, 25

oven-roasted, Vidalia onion & caperberry relish, Champagne vinegar,
 char-grilled rosemary tigelle muffin

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

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

AQUIDNECK RHODE ISLAND
 DIXSON POINT NEW BRUNSWICK
 WILD GOOSE RHODE ISLAND
 SPINDRIFT MASSACHUSETTS

SHAVED FENNEL, 12

navel orange segments, golden raisins, Pink Lady apples,
 orange vinaigrette, fresh mint, toasted pistachios

SHAVED CELERY, 12

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

MALTAGLIATI, 30

house-made, chopped Wellfleet clams, green onions, baby spinach,
 sage leaves, Italian herbs, black pepper, garlic butter

FETTUCCHINE, 32

house-made, sautéed herb-brined chicken breast "pezzi",
 roasted golden potatoes, green beans, basil pesto cream

BERKSHIRE PORK CHOP, 40

char-grilled, saffron Parmesan risotto, grape & cherry tomatoes,
 ceci beans, capers, garlic butter, fennel pollen & flatleaf parsley

ANGUS BEEF TENDERLOIN COSTOLETTI, 48

herb-marinated & char-grilled, gnocchetti, soft parsnips,
 crisp parsnips, roasted red onions & red peppers, sage,
 smoked tomato & Marsala sauces

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.