TRATTORIA STELLA

EST. 2004

OCTOBER 6, 2025

EDMONDSON - Honeycrisp apples, donut peaches, nectarines

GOLDEN RULE - rainbow carrots

LOMA FARM - red radishes, fennel,
red wapsie cornmeal, radicchio, romaine, leeks

island view - Bartlett pears
s & s farms = lamb

OUR LOCAL FARMS

LOCAL YOKELS - eggplant,
green, banana & jalepeño peppers
JAKE'S COUNTRY MEATS - whole hog
PRISTINE ACRES - eggs, whole chickens
OLDS BROTHERS - maple syrup

SLEEPING BEAR - honey

HARRAND HILL - cannellini, red cabbage, fingerling, sweet & golden potatoes, green, red & spanish onions, cauliflower, ltalian sweet peppers

WERP - arugula, herbs,

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ANTIPASTI CALDI

BRUSCHETTA, 14

toasted crostini, mashed fagioli, herb-roasted Italian peppers, toasted pine nuts, basil leaves

ARANCINI, 14

roasted pumpkin & mozzarella cheese fritters, candied pumpkin seeds, roasted red pepper aioli

ATLANTIC CALAMARI, 20

sautéed, toasted garlic ciabatta, Beefsteak tomatoes, hot mustard cream

SPANISH OCTOPUS, 24

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

<u>ANTIPASTI FREDDI</u>

BURRATA, 25

house-made, shaved Toscano salami, charred tomato vinaigrette, crostini

CHEESE BOARD, 22

choice of three, house fruit gelatini, sundried apricot, peach & papaya mostarda, date & onion purée, vanilla-steeped sundried strawberries, crostini & grissini

TALEGGIO, D.O.P.
CASTELROSSO D.O.P.
PECORINO TOSCANO D.O.P.
PECORINO SARDA
ASIAGO VECCHIO D.O.P.

VEAL SWEETBREADS, 25

hard-seared, house puff pastry, golden potatoes, red cabbage agrodolce, foie gras butter

VEAL BRAIN, 20

oven-baked "in cartoccio", marjoram butter, allspice, roasted garlic cloves, crostini & grissini

WHITE PIZZA, 17

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 18

pepperoni, house Italian sausage, mozzarella & Parmesan, tomato sauce

CHEFIS TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

CHARCUTERIE BOARD, 24

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

WAGYU BEEF CARPACCIO, 25

served raw, shaved Parmigiano Reggiano, red onions, shaved radishes, coccoli, cracked black pepper, extra virgin olive oil, sea salt

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

DIXON POINT NEW BRUNSWICK
NINIGRET NECTARS RHODE ISLAND
WELLFLEET MASSACHUSETTS
POWDER POINT MASSACHUSETTS

ZUPPE & VERDURE

MINESTRONE, 12

WHITE BEAN & ESCAROLE, 13

grated Pecorino Romano cheese & lemon zest

ROMAINE, 14

crumbled Gorgonzola cheese, seedless cucumbers, shaved red cabbage, red onions, tiny foccacia croutons, house pepperoncini, green goddess dressing

ARUGULA & RADICCHIO, 14

whipped goat cheese, Honeycrisp apples & Bartlett pears, candied hazelnuts & pecans, limoncello vinaigrette

SHAVED CELERY, 13

sauteed & chilled cremini mushrooms, grated Pecorino Romano, lemon vinaigrette

LE PASTE

RAVIOLI, 32

house-made, mushroom & mozzarella cheese filling, herb-roasted sweet potatoes, Golden & Pink German heirloom tomatoes, garlic butter, basil leaves

AGNOLOTTI, 36

house-made Piemontese ravioli, chicken sausage filling, sautéed leeks, peppered baby spinach, sage butter

FETTUCCINE, 36

house-made, slow-cooked & pulled rabbit, fried garbanzo beans, whipped ricotta, Calabrian chile paste, simple tomato sauce

MALTAGLIATI, 37

house-made, elk & butternut squash ragu, fried sage leaves, grated Parmigiano Reggiano cheese, Italian parsley

LE PIETANZE

ATLANTIC SCALLOPS, 50

caramelized, Golden Chanterelle mushrooms, Parmesan risotto, sweet peppers, roasted fennel, basil leaves

LAKE SUPERIOR WALLEYE, 46

pan-seared, roasted, smashed & fried fingerling potatoes, broccolini, Kalamata olives, toasted pistachios, lemon butter, fried garlic

BERKSHIRE PORK SCALLOPINE, 47

pounded & seared loin medallions, soft cornmeal gnocchetti in classic marinara, acorn & Georgia Candy Roaster squash, sage leaves, toasted walnuts, Marsala

LAMB SHANK, 47

slow-cooked, roasted rainbow carrots, sweet & golden potatoes, shiitake mushrooms, basil pesto, brodo

<u>Please</u> note that a twenty percent gratuity *may* be added automatically to parties greater than six guests.

EVENTS

THURSDAY, OCTOBER 23

MICHIGAN HARVEST EPICUREAN FEAST AT BLACK STAR FARMS

Northern Michigan chefs on the slate include our own Chef Myles Anton, Les Eckert (of Northwestern Michigan College's GLCI), Andrew Viren (Taproot Cider House), Sarah Bobier (Artisan), Jennifer Blakeslee and Eric Patterson (The Cooks' House), Emily Stewart and Andy Elliott (Modern Bird), James Broome (Bourbons 72), Jen Welty (9 Bean Rows). Owner Amanda Danielson will serve as sommelier.

The dinner, as well as the menu preparation, will be filmed for the 2026 Detroit PBS film, Detroit: The City of Chefs III, by filmmaker Keith Famie and his team.

Dinner will be 4-5 courses with wine pairings.

PURCHASE TICKETS:



HOLIDAY HOURS

TUESDAY, OCT. 28: OPEN AT 5PM

HALLOWEEN: FRIDAY, OCT. 31: CLOSED

TUESDAY, NOV. 25: OPEN AT 5PM

THANKSGIVING: THURSDAY, NOV. 27: CLOSED

CHRISTMAS WEEK: TUESDAY DEC. 23-THURSDAY DEC. 25

CLOSED

FRIDAY DEC. 26 - WEDNESDAY DEC. 31

OPEN AT 4PM INCLUDING TUESDAY, DEC. 30

NEW YEARS DAY: CLOSED