

Executive Chef David Hansel  
Summer Restaurant Week, Stella 34  
July 18 – August 21, 2022

## **Stella 34 Trattoria**

Summer Restaurant Week Menu 2023  
*2-Course Lunch \$30, 3-Course Dinner \$45*

### ***Lunch***

#### ***Apps***

##### **Watermelon Salad**

*Watermelon, Buffalo Mozzarella, Basil, Giuseppe Giusti Aged Balsamic*

##### **Arancini di Riso**

*Arborio Rice, Mozzarella, Pecorino, Parmigiano, Marinara*

##### **Calamari**

*Crispy Calamari, Spicy Tomato*

##### **Linguine Supp \$9**

*Jumbo Lump Crab, Dandelion Greens, Bottarga*

### ***Entrees***

##### **Chicken Pagnotella**

*Chicken Milanese, Tomato, Cucumber, Pickled Red Onion, Feta, Gaeta Olive, Aioli, Served with Mixed Greens*

##### **Artichoke Pizza**

*Braised Artichokes, Fontina, Chili Flakes*

##### **Branzino**

*Roasted Branzino, White Beans, Salsa Verde*

##### **Lasagne Bianca**

*Veal Bolognese, Bechamel, Pecorino, Stracchino, Pistachio Pesto*

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## ***Dinner***

### ***Apps***

#### **Watermelon Salad**

*Watermelon, Buffalo Mozzarella, Basil, Arugula, Giuseppe Giusti Aged Balsamic*

#### **Arancini di Riso**

*Saffron Risotto, Basil, Stracciatella, Marinara*

#### **Calamari**

*Crispy Calamari, Spicy Tomato*

#### **Linguine Supp \$9**

*Jumbo Lump Crab, Dandelion Greens, Bottarga*

### ***Entrees***

#### **Branzino**

*Roasted Branzino, White Beans, Salsa Verde*

#### **Artichoke Pizza**

*Braised Artichokes, Fontina, Chili Flakes*

#### **Filetto Supp \$10**

*8oz Filet, Parmigiano Crust, Marinated Broccolini, Heirloom Tomato Salsa Fresca, Kalamata Olives*

#### **Lasagne Bianca**

*Veal Bolognese, Bechamel, Pecorino, Stracchino, Pistachio Pesto*

### ***Dessert***

#### **Panna Cotta**

*Vanilla, Peach, Honey*

#### **Tiramisu**

*Mascarpone Zabaglione, Espresso Soaked Lady Fingers, Cocoa*