



✂ ANTIPASTI E INSALATE ✂

★ Frittura Mista

Semolina flour fried prawns, calamari,
branzino filet, San Marzano marinara sauce . . . 45

Pepata Di Cozze

PEI Mussels, white wine, shallots, tomato, chili
pepper; Bruschetta. . . 30

★ U’Purp

Chargrilled octopus, crispy potatoes,
nduja, olives . . . 32

Insalata Italiana

Mixed greens, fennel, cucumber, radicchio,
heirloom tomato, Parmigiano Reggiano, lemon
vinaigrette . . . 23
+ burrata . . . 7
+ prawns . . . 15

Salumi e Formaggi

Mortadella Levoni, Soppressata Calabrese,
Prosciutto di Parma, Speck, truffle pecorino,
Parmigiano Reggiano, Pecorino Romano,
Gorgonzola Dolce, Piava . . . 38

★ Polpette Della Nonna

Wagyu beef meatballs, San Marzano
marinara sauce; Bruschetta . . . 24

★ PB and J

Prosciutto di Parma, burrata,
fig jam . . . 26

Insalata Toscana

Tuscan kale, roasted carrots, white cannellini
beans, radicchio, ricotta salata,
red wine vinaigrette . . . 24

✂ PRIMI ✂

All our pasta is made in house

Gnocchi Dello Chef

Spicy vodka sauce, wild mushroom medley,
shallots, Calabrian chili . . . 34

★ Ziti Genovese Della Mamma

Sweet onion, slow braised short rib ragu’ . . . 36

★ Agnolotti Pizzicati

Veal ossobuco filling, sage butter,
veal reduction . . . 52

★ Pappardelle Stellari

Wagyu beef Bolognese ragu’, ricotta . . . 32

Spaghetti Cacio e Pepe Tartufo

Truffle pecorino, Parmigiano Reggiano,
cracked pepper . . . 28

Ravioli All’Aragosta

Lobster filling, lobster saffron cream . . . 55

Risotto alla Pescatora

Diver scallops, clams, mussels, calamari,
shrimp . . . 58

Risotto Milanese

Saffron, bone marrow . . . 30

★ Signature LaStella Dish

✂️ SECONDI PIATTI ✂️

Branzino Mediterraneo

Whole seabass filet, sauteed spinach,
lemon caper butter . . . 55

★ Carne alla Genovese

Slow braised short ribs, genovese
onion ragu' . . . 45

Pollo al Marsala

Thin chicken breasts, wild mushroom
marsala sauce . . . 42

Filetto Al Barolo

8 oz filet, crispy garlic potatoes, Barolo reduction,
Modena balsamic glaze . . . 53

✂️ SPECIALITA' DELLA CASA ✂️

Ossobuco Polentone

Slow braised veal ossobuco, polenta . . . 65

Cotoletta Milanese

Elephant ear size veal cutlet, arugula tomato salad . . . 70
+ Parmigiana style (smoked mozzarella and sauce) . . . +7

Salsiccia e Friarielli

Jimmy's Food Store Italian sausage, sautéed rapini greens, bruschetta, chili, garlic . . . 40

Agnello Scottadito

New Zealand full rack of lamb, glazed carrots, Salmoriglio sauce . . . 85

Bistecca Alla Fiorentina

40oz. bone-in grilled porterhouse tagliata, Himalayan salt block, choice of two contorni,
Modena balsamic glaze . . . 200

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✂️ CONTORNI ✂️

★ Friarielli Aglio Olio e Peperoncino

Sautéed rapini greens, chili, garlic . . . 16

Polenta

With San Marzano marinara sauce . . . 14

Patate Croccanti

Crispy smashed garlic potatoes . . . 14

Funghi Trifolati

Sautéed fresh wild mushroom medley . . . 18

Spinaci Saltati

Sautéed spinach, garlic, evoo . . . 16

Carote Al Forno

Honey glaze, parsley . . . 14

Nonna's Weekly Specials

Limited batch specials made by our Nonna and Chef, Giovanna

Limoncello La Stella Del Nonno Emilio

Made by Nonno Emilio to help with digestione

★ Signature LaStella Dish