

STELLAS

MENU

V: VEGETARIAN

V+: VEGAN

GF: GLUTEN-FREE

GFO: GLUTEN-FREE OPTION

DF: DAIRY-FREE

DFO: DAIRY-FREE OPTION

ANTIPASTI

INSALATA STELLA GF, V, DF

Organic mixed greens, aromatic herbs,
grapefruit, bee pollen, honey vinaigrette

14

INSALATA A LA MANO GFO, DFO

Deconstructed ‘Cesare’ salad,
Levanto anchovies, 3 yr Parmigiano Reggiano,
house-made cesare foam, croutons

18

BRUSCHETTE MISTE V

Fig and olive compote, eggplant caponata,
gorgonzola foam with balsamic pearls

22

CICCIA AL TARTUFO GFO, DFO

Colorado Angus beef tartare,
Aestivum truffle, Salina’s capers,
Grana Padano, egg yolk, house-

made crostini

27

MAR TIRRENO GF, DF

Seared octopus, spicy tomato sugo al minuto,
caperberries, black olives

32

AFFETTATI MISTI GFO

Chef selected assortment of meats,
cheeses, and accompaniments

34

ZUPPE

RIBOLLITA GFO, V+

Traditional Tuscan vegetable & bread soup

15

PISELLI E PROSCIUTTO GF, DF

Sweet pea, potato, Prosciutto di Parma,
goat cheese, guanciale croccante

18

PRIMI PIATTI

PACCHERI AL POMODORO V+O

Artisanal paccheri,
Pachetella cherry tomatoes,
house-made pomodoro,
Parmigiano Reggiano

26

RISOTTO AI FUNGHI PORCINI GF, V

Acquerello rice, porcini mushroom,
Grana Padano, chili flakes, garlic, parsley

27

RAVIOLI BURRO E SALVIA V

House-made ravioli, ricotta, spinach,
Parmigiano Reggiano, sage butter

29

GAMBERI GIALLI

House-made fettuccine,
King red shrimp, zucchini,
saffron infused Gelmini mascarpone, almonds

32

GNOCCHI SENESI

Classic Tuscan potato dumplings,
white veal and pork ragú, sage,
rosemary, fennel pollen

35

MARE E BOSCO RISOTTO GF

Sea scallops, freshly foraged Aestivum truffle,
Acquerello rice, Grana Padano

48

SECONDI PIATTI

BISTECCA DI MELANZANA GF, V+

Eggplant ‘filet’, roasted tomato medley

22

ARISTA AL FINOCCHIO GF

Bone-in Duroc pork chop,
fennel butter emulsion, vegetali di stagione

36

SPIGOLA AL FORNO GF, DF

Whole roasted,
wild-caught Mediterranean seabass,
Russet potatoes, chive oil, cured lemon peel

42

FILETTO DI MANZO* GF

Colorado Angus beef filet,
black garlic-Sangiovese reduction,
porcini mushroom

54

CONTORNI

PATATE AL FORNO GF, V+

Oven roasted Russet potatoes

8

VEGETALI DI STAGIONE GF, V+

Seasonal vegetables, cherry tomatoes,
extra virgin olive oil

9

FAGIOLI ALL’UCCELLETTO GF, V+

cannellini, Calabrian chili, tomato sauce

9

POMODORO ARROSTO GF, V+O

Roasted heirloom tomato, Sicilian oregano,
thyme, lemon zest, local honey

10

FUNGHI GF, V+

Colorado mushroom medley,
garlic, parsley, chili flakes

12

DOLCI

MONTENEVOSO GF, V

Torrone parfait, chocolate ganache,
pine nut, almond, pistacchio, walnut

14

CREMA COTTA AL PISTACCHIO GF

House pistacchio crème brulee,
seasonal berries, pistacchio praline

16

“TERRA” MISÙ V

House-made Lady fingers,
mascarpone cream, coffee, orange liqueur

16

CIOCCOLATI GF, V

Flourless spiced chocolate cake,
caramel and dark chocolate mousses,
raspberry coulis

18

FIOR DI LATTE GF, V

House-made, cow’s milk gelato

14

Not all ingredients are listed.

Please inform your server of any dietary restrictions or preferences.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.