



ANTIPASTI

ZUPPA DEL GIORNO \$12.

STELLA GARLIC BREAD OR ROSEMARY FOCACCIA (V, VG) \$ 8.

“THE FISH MARKET” CHEESY GARLIC BREAD \$12., ADD: DUNGENESS CRAB \$12.

POLPETTE \$22.

VEAL & FILET MEATBALLS, MARINARA, CREAMY POLENTA

ANTIPASTO PIEMONTESE (G) \$26.

SALAME DI FELINO, PROSCIUTTO DI PARMA, ITALIAN CHEESES, VEGGIES, OLIVES, WHITE BEAN SALAD

CARPACCIO ALL' ALBESE (G) \$22.

THINLY SLICED RAW BEEF FILET, MUSHROOMS, ARUGULA, SHAVED PARMIGIANO, LEMON INFUSION

BAKED GARLIC BUTTER LOBSTER “ESCARGOT STYLE” (G) \$28.

RISOTTO CAKES CON PORCINI (G, VG) \$19. (ADD: WHITE STURGEON CAVIAR \$24.)

ESCARGOT STELLA ALPINA (G) \$22.

POLENTA & GORGONZOLA “GRATIN” \$19.

BROILED POLENTA MEDALLIONS TOPPED WITH SIZZLING GORGONZOLA & PARMIGIANO CREAM SAUCE

FONDUTA ALLA PIEMONTESE (VG) \$29.

POT OF MELTED GRUYERE AND BLACK TRUFFLE, SERVED WITH VEGGIE DIPPERS & CIABATTA (SERVES 2)

INSALATA “CESARE” (G)\$16.

ROMAINE, SHAVED PARMIGIANO, CRISPY PANCETTA, HOUSE MADE GARLIC CROUTONS

INSALATA “STELLA” (G, V, VG) \$17.

BUTTER LETTUCE, DRIED CRANBERRIES, WALNUTS, GORGONZOLA, RED ONION, APRICOT CITRUS VINAIGRETTE

HEIRLOOM BURRATA CAPRESE (G, VG) \$19.

INSALATA BOSCAIOLA (G, V, VG) \$17.

ARUGULA, THINLY SLICED MUSHROOMS, APPLES, PARMIGIANO & WALNUTS, WHITE TRUFFLE VINAIGRETTE

INSALATA DI BIETOLE (G, V, VG) \$17.

ROASTED RED & GOLDEN BEETS, ARUGULA, RICOTTA SALATA, MAPLE VINAIGRETTE

ADD CHICKEN, SALMON, PRAWNS, CAVIAR, DUNGENESS CRAB, LOBSTER OR FILETTO \$ AQ

PASTA

TRUFFLE STUFFED GNOCCHI, BROWN BUTTER & SAGE (VG) \$AQ

GNOCCHI DI PATATE “NONNA NILLA” (VG) \$25.

ITALIAN SAUSAGE AND PORCINI RAGU OR WALNUT & GORGONZOLA OR BOLOGNESE

SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$26.

LASAGNA FILETTO BOLOGNESE \$30.

ORECCHIETTE PRIMAVERA E SPECK (VG) \$26.

SPECK, MUSHROOMS, ASPARAGUS, PARMESAN CREAM SAUCE

FIOCCHI CON PERE E ASIAGO (VG) \$26.

PASTA PURSES STUFFED WITH PEARS AND ASIAGO CHEESE, PARMESAN CREAM SAUCE, CHIVE OIL

RIGATONI AL RAGU DI MAIALE \$25.

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

PENNE ALL' ARRABBIATA OR AMATRICIANA STYLE (V, VG) \$22.

FUSILLI ALLA CAMPAGNOLA (G, V, VG) \$24.

MARINARA, GARLIC, KALAMATA OLIVES, BROCCOLI AND ROASTED MUSHROOMS

GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL' ARRABBIATA (G, V, VG) \$26.

**** GLUTEN FREE FUSILLI PASTA AVAILABLE****

*****PRICES SUBJECT TO CHANGE*****

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SECONDI

GIANNA'S EGGPLANT PARMIGIANA (VG) \$29.

RISOTTO OF THE DAY (G, V, VG) \$ AQ.

SALMONE PICCATA (G) \$38.

FISH OF THE DAY \$ AQ.

GAMBERI ALL'AGLIO (G) \$32.

PAN ROASTED PRAWNS, GARLIC BUTTER, LEMON VINAIGRETTE OVER SPAGHETTI OR ARUGULA
DIAVOLA STYLE (SPICY TOMATO & BRANDY) AVAILABLE

POLLO ALLA PARMIGIANA \$36.

BREADED CHICKEN BREAST TOPPED WITH MARINARA & MELTED MOZZARELLA DI BUFALA, PENNE ALL' ARRABBIATA

POLLO ALLA "CACCIATORA" CON POLENTA (G) \$34.

BONELESS LEG & THIGH BRAISED WITH MUSHROOMS, ROOT VEGETABLES, KALAMATA OLIVES, WHITE WINE, TOMATO & GARLIC

MILANESE DI POLLO \$34.

BREADED CHICKEN SCALLOPINE MILANESE STYLE, ARUGULA & CHERRY TOMATO

MAIALE CON PANCETTA E AGLIO \$34.

ROASTED PORK TENDERLOIN WITH AN INFUSION OF PANCETTA & ROASTED GARLIC, WHITE SPAGNA BEAN RAGU

OSSO BUCO DI VITELLO (G) \$42.

BRAISED VEAL SHANK, MASCARPONE POLENTA

ORECCHIO DI ELEFANTE \$45.

BREADED VEAL CHOP MILANESE STYLE, ARUGULA AND CHERRY TOMATO

PICCATA DI VITELLO \$40.

PAN FRIED VEAL SCALOPPINE, LEMON BUTTER CAPER SAUCE (MILANESE & MARSALA STYLE AVAILABLE)

SCOTTADITO DI AGNELLO \$48.

GRILLED AUSTRALIAN GRASS-FED LAMB CHOPS, ROSEMARY AND MINT GRAVY

SPEZZATINO AL BAROLO (G) \$38.

BONELESS SHORT RIB SLOWLY BRAISED "PIEMONTESE STYLE", MARINATED & BRAISED IN RED WINE & HEARTY VEGETABLES, MASCARPONE POLENTA

FILETTO CON "TALEGGIO" \$48.

GRILLED BEEF FILET TOPPED WITH TALEGGIO CHEESE, TRUFFLED MASHED POTATOES & SAUTÉED MUSHROOMS

OPTIONAL ADD: BAKED LOBSTER, DUNGENESS CRAB, GRILLED PRAWNS \$ AQ

CONTORNI \$12.

MASCARPONE POLENTA (G, VG)

SAUTÉED BABY SPINACH (G, V, VG)

ROASTED GARLIC BUTTER MUSHROOMS (G, V, VG)

ROASTED BRUSSEL SPROUTS WITH PANCETTA, BALSAMIC REDUCTION (G, V, VG)

CHEF'S SEASONAL VEGETABLE OF THE DAY (G, V, VG)

YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2.) (G, VG)

PENNE POMODORO (OR BUTTER & PARMIGIANO) (V, VG)

(G) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES AND DIETARY NEEDS

~WE KINDLY DECLINE SUBSTITUTION REQUESTS~

WE DO NOT PROVIDE SEPARATE CHECKS

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