



## **ANTIPASTI**

**ZUPPA DEL GIORNO \$12.**

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

**“THE FISH MARKET” CHEESY GARLIC BREAD \$12. (ADD: DUNGENESS CRAB \$14.)**

**ANTIPASTO PIEMONTESE (GF) \$28.**

SALAME DI FELINO, PROSCIUTTO DI PARMA, TALEGGIO CHEESE, ROASTED VEGGIES, KALAMATA OLIVES, DRIED FRUIT

**CARPACCIO ALL' ALBESE (GF) \$23.**

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

**POLPETTE \$23.**

VEAL & FILET MEATBALLS, SPICY MARINARA, CREAMY POLENTA

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

**RISOTTO CAKES CON PORCINI (GF, VG) \$21.**

**ESCARGOT STELLA ALPINA (G) \$23.**

**POLENTA & GORGONZOLA “GRATIN” \$20.**

BROILED POLENTA MEDALLIONS TOPPED WITH SIZZLING GORGONZOLA & PARMIGIANO CREAM SAUCE

**FONDUTA ALLA PIEMONTESE (VG) \$32.**

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

**INSALATA “CESARE” (GF) \$17.**

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

**INSALATA “STELLA” (GF, V, VG) \$17.**

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

**HEIRLOOM BURRATA CAPRESE (GF, VG) \$21.**

**INSALATA BOSCAIOLA (GF, V, VG) \$17.**

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

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

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

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

## **PASTA**

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

**GNOCCHI DI PATATE “NONNA NILLA” (VG) \$32.**

ITALIAN SAUSAGE AND PORCINI RAGU OR WALNUT & GORGONZOLA OR BOLOGNESE

**SPAGHETTI & MEATBALLS (OR BOLOGNESE) \$30.**

**LASAGNA FILETTO BOLOGNESE (LIMITED) \$32.**

**ORECCHIETTE PRIMAVERA E SPECK (VG) \$28.**

SPECK, MUSHROOMS, ASPARAGUS, PARMIGIANO CREAM SAUCE

**FIOCCHI CON PERE E TALEGGIO (VG) \$28.**

PASTA PURSES STUFFED WITH PEARS AND TALEGGIO CHEESE, PARMIGIANO CREAM SAUCE, CHIVE OIL

**RIGATONI AL RAGU DI MAIALE \$28.**

SMOKED PORK AND SWEET BELL PEPPER RAGU, SHAVED RICOTTA SALATA

**PENNE ALL' ARRABBIATA OR AMATRICIANA STYLE (V, VG) \$24.**

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

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

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

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## **SECONDI**

**GIANNA'S EGGPLANT PARMIGIANA (VG) \$30.**

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

**SALMONE WITH A PROSECCO BEURRE BLANC (GF) \$38.**

**PETRALE SOLE PICCATA (GF) \$36.**

**GAMBERI ALL'AGLIO (GF) \$34.**

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

**POLLO ALLA "CALABRESE" (GF) \$38.**

CHICKEN BREAST, KALAMATA OLIVES, ARTICHOKES, CAPERS, TOMATOES, PINE NUTS

**POLLO ALLA PARMIGIANA \$40.**

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

**POLLO ALLA "CACCIATORA" CON POLENTA (GF) \$38.**

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

**MILANESE DI POLLO \$36.**

BREADED CHICKEN SCALLOPINE MILANESE STYLE, ARUGULA & CHERRY TOMATO

**MAIALE CON PANCETTA E AGLIO \$36.**

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

**OSSO BUCO DI VITELLO (GF) \$47.**

BRAISED VEAL SHANK, MASCARPONE POLENTA

**PICCATA DI VITELLO \$42.**

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

**SCOTTADITO DI AGNELLO \$50.**

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

**SPEZZATINO AL BAROLO (GF) \$42.**

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

**FILETTO CON "TALEGGIO" \$52.**

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

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

## **CONTORNI**

**MASCARPONE POLENTA (GF, VG) \$13.**

**SAUTÉED BABY SPINACH (GF, V, VG) \$14.**

**ROASTED GARLIC BUTTER MUSHROOMS (GF, V, VG) \$13.**

**ROASTED BRUSSEL SPROUTS WITH PANCETTA, BALSAMIC REDUCTION (GF, V, VG) \$14.**

**CHEF'S SEASONAL VEGETABLE OF THE DAY (GF, V, VG) \$12.**

**YUKON MASHED POTATO (ADD: BLACK TRUFFLE \$2.) (GF, VG) \$12.**

**(GF) 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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