



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, TALLEGGIO CHEESE, ROASTED VEGGIES, KALAMATA OLIVES, DRIED FRUIT

CARPACCIO ALL’ ALBESE (GF) \$23.

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

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

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

POLPETTE \$23.

VEAL & FILET MEATBALLS, SPICY MARINARA, CREAMY POLENTA

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

LASAGNA FILETTO BOLOGNESE (LIMITED) \$32.

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

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

RIGATONI SALSICCIA CALABRESE \$28.

ITALIAN SAUSAGE, GREEN PEAS, GARLIC, WHITE WINE, SPICY TOMATO CREAM SAUCE

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

FUSILLI ALLA CAMPAGNOLA (GF, V, VG) \$26.

KALAMATA OLIVES, BROCCOLI, ROASTED MUSHROOMS AND GARLIC TOSSED IN SPICY MARINARA

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

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



PANINI

**** SERVED WITH INSALATA DELLA CASA ****

VEGETARIANO	ZUCCHINI, PEPPERS, PORTOBELLO, ONION, TALEGGIO CHEESE, PESTO (V, VG) \$20.
CAPRESE	HEIRLOOM TOMATO, MOZZARELLA DI BUFFALA, FRESH BASIL, PESTO (VG) \$22.
MILANESE	BREADED CHICKEN BREAST, PANCETTA, PROVOLONE, MARINARA SPREAD \$26.
ANTIPASTO	SALAME DI FELINE, PROSCIUTTO, TALEGGIO CHEESE, KALAMATA OLIVE TAPENADE \$25.
ITALIANO CLUB	GRILLED CHICKEN, MOZZARELLA DI BUFFALA, PANCETTA, AVOCADO, PESTO \$27.
FIG & PIGGY	PROSCIUTTO DI PARMA, BRIE, FIG JAM, ARUGULA \$26.

SECONDI

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, WHITE WINE & BASIL

POLLO ALLA PARMIGIANA \$40.

BREADED CHICKEN BREAST, SPICY MARINARA & MELTED MOZZARELLA DI BUFALA, INSALATA DELLA CASA

MILANESE DI POLLO \$36.

BREADED CHICKEN SCALLOPINE MILANESE STYLE, ARUGULA & CHERRY TOMATO

PICCATA DI VITELLO \$42.

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

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

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

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

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

ROASTED TRUFFLED POTATOES (GF,V, 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

LUNCH MENU | PRICES SUBJECT TO CHANGE

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