stella

~Wishes you a Merry Christmas Eve ~

December 24, 2026

Gnocchi Tartufati (VG)

pillows of potato gnocchi stuffed with truffle
tossed in a brown butter and sage sauce

optional add

Cheesy Garlic Bread (VG) 12 (add: dungeness crab 14)
Stella Garlic Bread or Rosemary Focaccia (V, VG) 8

Insalata di Natale (GF, V, VG)

frisee, endive, poached pears, pomegranate, roasted walnuts,
gorgonzola, maple vinaigrette

Secondi

choice of:

Pan Seared Chilean Seabass (GF)

pomegranate beurre blanc

Coscia D'Agnello alla Piemontese (GF)

lamb shank slowly braised with root vegetable and red wine, white bean ragu

Filetto ai Funghi (GF)

grilled filet mignon served medium rare, porcini mushroom & barbera glaze
optional add on: 5 oz lobster tail 34

Lobster and Prawn Ravioli

fresh pasta made in house with a lobster bisque sauce

Risotto al Tartufo Nero con Anatra (GF, V, VG)

roasted duck leg braised in an amarena cherry and nebbiolo reduction over black truffle risotto

Giardino Verdura Ravioli (GF, V, VG)

garden vegetable ravioli, spicy marinara all' arrabbiata style

Dolce

Pistachio and Chocolate Chip Cannoli (VG)

crispy pastry shell filled with luscious ricotta cream
vegan & gluten free options available

4 courses ~ 95 per person

~kids menu available~

(GF) Can be Gluten Free (V) Can be Vegan (VG) Can be Vegetarian