



**PARTY PLATTERS FOR PICK-UP
MINIMUM 48 HOURS ADVANCE NOTICE
650-347-5733
INFO@STELLABURLINGAME.COM**

ANTIPASTI (BY THE DOZEN)

COLD:

BRUSCHETTA TRADIZIONALE (V, VG), \$42. PER DOZEN

CAPRESE SKEWERS (GF, VG), \$48. PER DOZEN
resfh bufala mozzarella, cherry tomato and basil

WHIPPED RICOTTA CROSTINI (GF, VG), \$44. PER DOZEN
candied walnut, lemon olive oil, lemon zest

ANTIPASTO SKEWERS (GF), \$58. PER DOZEN
felino salame, artichoke heart, mozzarella, olive, roasted red pepper

POLENTA CAKES (GF, VG), \$45. PER DOZEN
polenta bites topped with truffled mascarpone

HOT:

RISOTTO CAKES CON PORCINI (GF, VG), \$48. PER DOZEN
roasted porcini mushroom risotto cakes drizzled with white truffle oil

VARIETY OF MINI PIZZETTA'S (GF, VG), \$45. PER DOZEN

GARLIC PRAWN SKEWERS (GF), \$45. PER DOZEN
marinated and grilled in a garlic, lemon butter sauce

FIOCCHI SKEWERS (VG), \$52. PER DOZEN
pasta purses stuffed with pears and asiago cheese, parmesan cream & chive oil

ASPARAGUS AND TALEGGIO CHEESE CROSTINI (VG), \$44. PER DOZEN

POLPETTE SKEWERS WITH MARINARA DIPPER, \$58. PER DOZEN

TRUFFLE STUFFED GNOCCHI (VG), \$14. PER PERSON (IN HOUSE ONLY)
served in mini black food container with fork

MINIMUM 3 DOZEN PER ITEM

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN



ANTIPASTI

ANTIPASTO PIEMONTESE (GF)

1/2 TRAY (SERVES 8-10), \$90., FULL TRAY (SERVES 20), \$175.
platter of salame di felino, prosciutto di parma, cerignola olives, grilled veggies and grissini

INSALATA "CESARE" (GF)

FAMILY (SERVES 6) \$70., 1/2 TRAY (SERVES 8-10), \$120., FULL TRAY (SERVES 20), \$185.

INSALATA "STELLA" (GF, V, VG)

FAMILY (SERVES 6) \$70., 1/2 TRAY (SERVES 8-10), \$120., FULL TRAY (SERVES 20), \$185.
butter lettuce, dried cranberries, walnuts, gorgonzola, red onion & apricot-citrus vinaigrette

INSALATA CAPRESE (GF, VG)

1/2 TRAY (SERVES 8-10), \$130., FULL TRAY (SERVES 20), \$195.
heirloom tomatoes, mozzarella di bufala & fresh basil drizzled with olive oil and oregano

INSALATA BOSCAIOLA (GF, V, VG)

1/2 TRAY (SERVES 8-10), \$120., FULL TRAY (SERVES 20), \$185.
arugula, thinly sliced mushrooms, apples, parmigiano & walnuts, white truffle vinaigrette

POLENTA & GORGONZOLA "GRATIN"

1/2 TRAY (12 MEDALLIONS), \$80., FULL TRAY (24 MEDALLIONS), \$150.
broiled polenta medallions topped with sizzling gorgonzola & parmigiano cream sauce

POLPETTE

1/2 TRAY (12 LARGE MEATBALLS), \$130., FULL TRAY (24 LARGE MEATBALLS), \$250.
veal & filet meatballs, spicy marinara

PANE

ROSEMARY FOCACCIA (V, VG)	1/2 SLAB \$ 25.	FULL SLAB \$ 50.
GARLIC BREAD (UNCOOKED) (VG)	1/2 CIABATTA \$16.	FULL LOAF \$ 32.
CHEESY GARLIC BREAD (UNCOOKED) (VG)	1/2 BAGUETTE \$ 36.	ADD: CRAB \$14. PER 2 OZ.

SIDES:

1/4 TRAY \$80. 1/2 TRAY \$125.

MASCARPONE POLENTA (GF, VG)

VEGGIE OF THE DAY (GF, V, VG)

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

SAUTEED SPINACH (GF, V, VG)

YUKON MASHED POTATOES (ADD: BLACK TRUFFLE \$15./ \$30.)

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN



PASTA:

PENNE ALL' ARRABBIATA (V, VG)

FAMILY (SERVES 4) \$70., 1/2 TRAY (SERVES 8-10) \$125., FULL TRAY (SERVES 20) \$200.
garlic, chili flakes, marinara, fresh parsley and parmigiano

PENNE BOLOGNESE

FAMILY (SERVES 4) \$80., 1/2 TRAY (SERVES 8-10) \$140., FULL TRAY (SERVES 20) \$225.
garlic, chili flakes, marinara, fresh parsley and parmigiano

LASAGNA BOLOGNESE

FAMILY (SERVES 4) \$95., 1/2 TRAY (SERVES 8-10) \$150., FULL TRAY (SERVES 20) \$250.
layers of flat pasta, bolognese sauce, parmigiana & béchamel

ORECCHIETTE PRIMAVERA E SPECK (VG)

1/2 TRAY (SERVES 8-10) \$135., FULL TRAY (SERVES 20) \$215.
ear shaped pasta tossed with speck (smoked ham), mushrooms & veggies in a creamy parmesan sauce

RIGATONI AL RAGU DI MAIALE

1/2 TRAY (SERVES 8-10) \$135., FULL TRAY (SERVES 20) \$215.
pasta tubes simmered in a smoked pork and sweet bell pepper ragu finished with ricotta salata

RIGATONI SALSICCIA CALABRESE

1/2 TRAY (SERVES 8-10) \$135., FULL TRAY (SERVES 20) \$215.
Italian sausage, green peas, garlic, white wine, spicy tomato cream sauce

CANNELLONI DELLA CASA (VG)

1/2 TRAY (12 PIECES) \$145., FULL TRAY (24 PIECES) \$245.
house made with spinach & ricotta and baked in a bath of marinara & béchamel

CANNELLONI STUFFED WITH BRAISED SHORT RIB

1/2 TRAY (12 PIECES) \$165., FULL TRAY (24 PIECES) \$295.
house made with braised short ribs in a bath of veal demiglace & béchamel

GAMBERI ALL'AGLIO (GF)

1/2 TRAY (APPROX. 70 PIECES) \$175., FULL TRAY (APPROX. 140 PIECES) \$295.
pan roasted prawns, garlic butter, lemon vinaigrette over spaghetti
diavola style (spicy tomato & brandy) available

FIOCCHI CON PERE E ASIAGO (VG)

1/2 TRAY (APPROX. 70 PIECES) \$175., FULL TRAY (APPROX. 140 PIECES) \$295.
pasta purses stuffed with pears & asiago cheese, with a parmesan cream sauce, drizzled with chive oil

VEGAN GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL' ARRABBIATA (GF, V, VG)

1/2 TRAY (APPROX. 70 PIECES) \$155., FULL TRAY (APPROX. 140 PIECES) \$285.

GIANNA'S EGGPLANT PARMIGIANA (VG)

1/2 TRAY SERVES 8-10 \$140., FULL TRAY SERVES 20 \$240.
layers of eggplant, marinara, parmigiana & béchamel



STELLA SAUCES (QUART):

ARRABBIATA (GF, V, VG)	\$ 30.
MARINARA (GF, V, VG)	\$ 28.
BOLOGNESE (GF)	\$ 45.
SMOKED PORK RAGU	\$ 45.
SAUSAGE PORCINI RAGU (GF)	\$ 45.

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

SECONDI:

SPEZZATINO AL BAROLO (GF)

1/2 TRAY (20 PIECES), \$245., FULL TRAY (40 PIECES), \$440.

beef stewed "Piemontese Style", marinated and cooked in the famous red wine and hearty vegetables

OSSO BUCO DI VITELLO (GF)

braised veal shank, mascarpone polenta, lemon & rosemary gremolata

1/2 TRAY (6 PORTIONS), \$250., FULL TRAY (12 PORTIONS), \$500.

SALMONE WITH A PROSECCO BEURRE BLANC (GF)

1/2 TRAY (8 PORTIONS) \$245., FULL TRAY (16 PORTIONS) \$440.

POLLO "MILANESE"

1/2 TRAY (SERVES 8-10) \$240., FULL TRAY (SERVES 20) \$430.

pounded, breaded and pan fried, fresh lemon

POLLO ALLA "CACCIATORA" (GF)

1/2 TRAY (SERVES 8-10) \$245., FULL TRAY (SERVES 20) \$440.

boneless leg & thigh braised with mushrooms, root vegetables,

kalamata olives, white wine, tomato & garlic

POLLO ALL "FORESTIERA"

1/2 TRAY (SERVES 8-10) \$245., FULL TRAY (SERVES 20) \$440.

pan roasted chicken breast, mushroom cream sauce

POLLO ALLA PARMIGIANA

1/2 TRAY (SERVES 8-10) \$250., FULL TRAY (SERVES 20) \$450.

chicken breast breaded and topped with melted bufala mozzarella and spicy marinara

POLLO ALLA "CALABRESE" (GF)

1/2 TRAY (SERVES 8-10) \$245., FULL TRAY (SERVES 20) \$440.

chicken sautéed with kalamata olives, capers, cherry tomatoes, pine nuts, pinot grigio & fresh basil

SCALOPPINE DI POLLO ALLA "MARSALA"

1/2 TRAY (SERVES 8-10) \$245., FULL TRAY (SERVES 20) \$440.

chicken sautéed with crimini mushrooms and marsala wine

SCALOPPINE DI POLLO "PICCATA"

1/2 TRAY (SERVES 8-10) \$245., FULL TRAY (SERVES 20) \$440.

chicken sautéed in a lemon, caper, butter & white wine sauce



DOLCE:

TIRAMISU TRADIZIONALE

1/2 TRAY (SERVES 10) \$125., FULL TRAY (SERVES 20), \$210.

BOURBON BREAD PUDDING

1/2 TRAY (SERVES 10) \$125., FULL TRAY (SERVES 20), \$210.

TORTA DELLA NONNA (LEMON PINENUT TART), (SERVES 12), \$100.

FRUTTI DI BOSCO (MIXED BERRY) CAKE, (SERVES 12), \$110.