



La Stella Cucina Verace

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

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Picked for you

ITEM	PRICE
Bucatini All' Amatriciana Bucatini pasta di gragnano DOP, guanciale, San Marzano DOP tomato, pecorino romano, and calabrian chile.	\$26.00
Panzanella Salad Focaccia grillée, tomates cerises anciennes, échalotes parfumées, basilic frais, origan, huile d'olive vierge extra, vin...	\$26.00
Eggplant Parmigiana eggplant, smoked mozzarella, parmigiano reggiano, prosciutto cotto, basil	\$21.00
Gamberoni Alla Griglia Grilled giant prawns, Tuscan beans, guanciale, rosemary, and lemon zest.	\$46.00
La Nerano Del Cavaliere Spaghetti, provolone stagionato, and zucchini pistachios	\$24.00

Antipasti For The Table

ITEM	PRICE
Pane Quotidiano Homemade daily breads selection, Italian marinated olives, 'nduja calabrese, extra virgin olive oil, and artichoke sprea...	\$12.00
Che Burrata Imported burrata, Sicilian confit tomatoes, fresh basil, leeks, and garlic chips. Served with homemade bruschetta bread.	\$19.00
Carpaccio Al Tartufo Fines tranches de filet de bœuf, champignons sauvages, truffe noire et mousse de parmigiano reggiano affiné 24 mois.	\$29.00
Polpettine Della Nonna Boulettes de bœuf wagyu maison, mijotées dans une sauce tomate San Marzano dop, agrémentées de basilic frais, servies av...	\$24.00
U Purp Octopus méditerranéen grillé, accompagné d'olives italiennes, de pommes de terre rattes et de 'Nduja calabraise.	\$29.00
Salumi and Formaggi Imported speck, mortadella, salame piccante, prosciutto, sotto cenere al tartufo, pecorino toscano, and smoked mozzarell...	\$36.00
Panzanella Salad (Antipasti For The Table) toasted focaccia, heirloom cherry tomatoes, shallots, basil, oregano, extra virgin olive oil, vinaigrette, sicilian Tuna	\$26.00
Eggplant Parmigiana (Antipasti For The Table) eggplant, smoked mozzarella, parmigiano reggiano, prosciutto cotto, basil	\$21.00

Primi

ITEM	PRICE
Agnolotti Pizzicati Ossobuco filled homemade agnolotti, butter, and sage sauce, veal reduction. Consuming raw or undercooked meats, poultry,...	\$36.00
Bucatini All' Amatriciana (Primi) Bucatini de Gragnano AOP, accompagné de guanciale, tomates San Marzano AOP, pecorino romano et piment calabrais.	\$26.00
Pappardelle Stellari Homemade spinach pappardelle, wagyu beef ragu, saffron, sage	\$35.00
Spartacus Calamarata pasta di gragnano DOP, whole Maine lobster fra diavolo, and San Marzano DOP tomatoes. Consuming raw or underc...	\$54.00
La Nerano Del Cavaliere (Primi) Faux	\$24.00
Linguine Ai Frutti Di Mare Un lit de linguine accueille des palourdes vivantes, du calamar tendre, de l'octopus savoureux et des crevettes juteuses...	\$41.00

Secondi	
ITEM	PRICE
Il Porco Faux-filet de porc ibérique cuit sous vide, ensuite grillé avec des herbes toscanes, accompagné d'une purée de pommes de...	\$52.00
Cotoletta Di Vitello (13 oz) Bone-in veal, breaded and pan-fried in clarified butter and sage, mix spring salad. Available Bolognese-style, with Cott...	\$54.00
Tagliata Di Manzo Dry-aged NY sliced and drizzled with aged aceto balsamico di modena DOP, parmigiano reggiano, and arugula salad.	\$57.00
Gamberoni Alla Griglia (Secondi) Grilled giant prawns, Tuscan beans, guanciale, rosemary, and lemon zest.	\$46.00
Branzino Alla Mediterranea Charcoal-grilled branzino, lemon butter, asparagus, and arugula salad.	\$45.00
Bistecca Alla Fiorentina (36 oz) Faux filet de boeuf vieilli à sec pendant 28 jours, généreux morceaux de viande pour une expérience authentique à l'ital...	\$178.00

Contorni	
ITEM	PRICE
Asparagi Grilled jumbo asparagus, fresh herbs, and fresh Genovese pesto.	\$14.00
Patate Toscane Roasted marble potato, garlic, rosemary, and sage	\$12.00
Friarielli Aop Broccoli rabe sauté, parfumé à l'huile d'olive, rehaussé de l'ail et agrémenté d'une touche de piment rouge.	\$13.00
Insalata Mista Un assortiment de légumes fraîches, accompagné de tomates juteuses, arrosé d'une vinaigrette italienne savoureuse.	\$13.00

Dolci	
ITEM	PRICE
Tiramisu Savoiardo Mascarpone mousse, espresso-soaked ladyfingers, and dark cocoa.	\$15.00
Tante palle Choux à la crème légers garnis de Nutella et de crème onctueuse, nappés d'une ganache au chocolat.	\$16.00