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La Stella Cucina Verace

# La Stella Cucina Verace

Menu Prices — October 24, 2026

La Stella Cucina Verace menu with prices in United States, updated August 2022: 31 items across 6 categories, prices from $12.00 to $178.00.

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# La Stella Cucina Verace Menu with Prices (United States)

La Stella Cucina Verace menu with prices in United States, updated August 2022: 31 items across 6 categories, prices from $12.00 to $178.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/la-stella-cucina-verace

**Menu categories:** Picked for you · Antipasti For The Table · Primi · Secondi · Contorni · Dolci

## Picked for you

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

## Antipasti For The Table

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

## Primi

| ITEM | PRICE |
|---|---|
| **Agnolotti Pizzicati**<br>Ossobuco filled homemade agnolotti, butter, and sage sauce, veal reduction. Consuming raw or undercooked meats, poultry,... | **$36.00** |
| **Bucatini All' Amatriciana (Primi)**<br>Bucatini de Gragnano AOP, accompagné de guanciale, tomates San Marzano AOP, pecorino romano et piment calabrais. | **$26.00** |
| **Pappardelle Stellari**<br>Homemade spinach pappardelle, wagyu beef ragu, saffron, sage | **$35.00** |

| ITEM | PRICE |
|---|---|
| **Spartacus**<br>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)**<br>Faux | **$24.00** |
| **Linguine Ai Frutti Di Mare**<br>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**<br>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)**<br>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**<br>Dry-aged NY sliced and drizzled with aged aceto balsamico di modena DOP, parmigiano reggiano, and arugula salad. | **$57.00** |
| **Gamberoni Alla Griglia (Secondi)**<br>Grilled giant prawns, Tuscan beans, guanciale, rosemary, and lemon zest. | **$46.00** |
| **Branzino Alla Mediterranea**<br>Charcoal-grilled branzino, lemon butter, asparagus, and arugula salad. | **$45.00** |
| **Bistecca Alla Fiorentina (36 oz)**<br>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**<br>Grilled jumbo asparagus, fresh herbs, and fresh Genovese pesto. | **$14.00** |
| **Patate Toscane**<br>Roasted marble potato, garlic, rosemary, and sage | **$12.00** |
| **Friarielli Aop**<br>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**<br>Un assortiment de verdures fraîches, accompagné de tomates juteuses, arrosé d'une vinaigrette italienne savoureuse. | **$13.00** |

## Dolci

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