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Stellina Ristorante

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Menu Prices — October 24, 2026

Stellina Ristorante menu with prices in United States, updated December 2022: 85 items across 13 categories, prices from $9.00 to $108.00.

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# Stellina Ristorante Menu with Prices (United States)

Stellina Ristorante menu with prices in United States, updated December 2022: 85 items across 13 categories, prices from $9.00 to $108.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/stellina-ristorante

**Menu categories:** Spuntini · Antipasti · Pizza · Insalate · Primi · Secondi · Contorni · Dolci · Cocktails · Red Wine · White Wine · Rosé And Prosecco · Beer

## Spuntini

| ITEM | PRICE |
|---|---|
| **Carciofi Fritti**<br>Fried and crispy artichokes serve with our herb lemon aioli. | **$16.00** |
| **Polpette Al Sugo**<br>Our wood fired oven roasted meatballs made of veal, beef, pork and lamb and finished to slow cook in our san marzano dop... | **$20.00** |
| **Ricotta Di Bufala E Tartufo**<br>Fresh bufala ricotta with urbani truffles honey, fresh black winter truffle and arugula served with crispy pane carasau. | **$18.00** |
| **Fior Di Zucchini E Mozzarella**<br>Stuffed zucchini flowers with mozzarella, battered and fried, served with san marzano tomato, garlic, and basil sauce. | **$18.00** |
| **Pinsa Al Rosmarino**<br>Pinsa romana flatbread topped with garlic, EVOO, rosemary, and sea salt. | **$13.00** |

## Antipasti

| ITEM | PRICE |
|---|---|
| **Tartare Di Tonno, Tartufo E Caviale**<br>Faux filet de thon coupé finement, rehaussé de truffes noires fraîches et de caviar. Accompagné d'une sauce citronnée au... | **$34.00** |
| **Frittura Di Calamari**<br>Calamars frais cuits à la perfection, accompagnés d'une onctueuse sauce aïoli au citron et à l'ail. | **$24.00** |
| **Gamberi E Calamari Alla Calabrese**<br>Spicy. Saute of shrimp and calamari in a spicy calabrian tomato sauce. | **$22.00** |
| **Burrata E Pomodorini Affumicati**<br>Burrata with roasted and confit cherry tomatoes and fennel, smoked with thyme and rosemary, pickled white balsamic red o... | **$22.00** |
| **Cozze E Vongole**<br>Saute of mussels and manilla clams with sauvignon, garlic, parsley lemon and yellow tomatoes. | **$21.00** |
| **Tagliere Di Salumi E Formaggi**<br>Chef selection of cured meat and cheeses, olives, preserve and honey served with bread selection. | **$34.00** |
| **Polpo Alla Griglia o Fritto E Patate**<br>Slow cooked octopus with potatoes and sunchokes cream, parsley garlic lemon sauce choose your prep: octopus finished on... | **$30.00** |

## Pizza

| ITEM | PRICE |
|---|---|
| **Al Tartufo**<br>Fior di latte mozzarella, black truffle and mushroom cream, spinach, lemon zest, and freshly shaved black winter truffle... | **$32.00** |
| **Ricotta Di Bufala E Tartufo (Pizza)**<br>Buffalo ricotta, arugula, truffle honey and fresh shaved black winter truffles. | **$29.00** |
| **Margherita**<br>San marzano tomato sauce, fior di latte mozzarella, evo, basil. | **$19.00** |

| ITEM | PRICE |
|---|---|
| **Vegetariana**<br>Faites voyager vos papilles avec cette création végétarienne. Une base de sauce tomate San Marzano accueille une généreu... | **$24.00** |
| **Quattro Formaggi**<br>Fausses mozzarella Fior di latte, provola, gorgonzola et reggiano se rencontrent pour une expérience fromagère authentiq... | **$24.00** |
| **Marinara**<br>San marzano tomato sauce, garlic, oregano, and EVOO. | **$18.00** |
| **Salsiccia E Friarielli**<br>Fior di latte mozzarella, Italian sweet sausage, broccoli rabe, and evo. | **$22.00** |
| **Bianca**<br>Fior di latte mozzarella, evo, rosemary. | **$18.00** |
| **Calabrese**<br>Spicy. San marzano tomato sauce, fior di latte mozzarella, spicy calabrian sopressata, evos. | **$24.00** |
| **Bresaola Di Wagyu**<br>San marzano tomato sauce, fior di latte mozzarella, wagyu bresaola, arugula, evo, and balsamic. | **$29.00** |

## Insalate

| ITEM | PRICE |
|---|---|
| **Insalata Di Rucola**<br>Arugula salad with cherry tomatoes, 24 months aged reggiano and balsamic emulsion. | **$19.00** |
| **Insalata Di Arance E Finocchio**<br>Fennel and oranges salad with red onions, olive, evo and a touch of red vinegar. | **$19.00** |
| **Pinzimonio**<br>Seasonal shaved vegetables with evo lemon emulsion. | **$19.00** |

## Primi

| ITEM | PRICE |
|---|---|
| **Pappardelle Ragu**<br>Pâtes pappardelle faites maison, nappées d'une sauce ragu de viande à l'ancienne. | **$30.00** |
| **Agnolotti Di Vitello E Tartufo**<br>Pâtes maison farcies avec du veau braisé et des truffes, nappées d'une crème reggiano et d'un demi-glace de veau truffé.... | **$41.00** |
| **Cacio E Tre Pepe**<br>Vermicelli pasta pastificio dei campi gragnano, aged pecorino Romano, mix of three peppercorns. | **$25.00** |
| **Bucatini All'Amatriciana**<br>Bucatini pasta pastificio dei campi gragnano with san marzano sauce, guanciale, aged pecorino and a touch of calabrian c... | **$29.00** |
| **Paccheri Zafferano E Pistacchio**<br>Paccheri pasta with creamy saffron sauce and pesto of pistachio from Bronte. | **$34.00** |
| **Strozzapreti Al Fume**<br>Homemade strozzapreti pasta in a san marzano tomato sauce with smoked pancetta, cream, chili, parmigiano, and smoked pro... | **$28.00** |
| **Mezzi Rigatoni All'arrabbiata**<br>Mezzi rigatoni pasta in a san marzano tomato sauce with garlic, calabrian chili pepper, parsley, and EVOO. | **$27.00** |
| **Spaghetti Allo Scoglio**<br>Spaghetti pasta with mussels, clams, shrimp, and calamari in a light san marzano dop tomato sauce with a touch of calabr... | **$40.00** |
| **Penne Al Pomodoro**<br>Penne pasta pastificio dei campi gragnano with san marzano tomato sauce, evo, garlic and basil. | **$24.00** |

## Secondi

| ITEM | PRICE |
|---|---|
| **Bistecca Di Manzo Al Rosmarino**<br>20 oz bone in wagyu ribeye steak dry aged. | **$84.00** |
| **Veal Chop Parmigiana**<br>Un copieux chop de veau de 16 oz, délicatement pané, puis grillé au four à bois. Accompagné d'une sauce tomate san marza... | **$75.00** |
| **Cotoletta Alla Milanese**<br>Une côtelette de veau de 16 oz enrobée de chapelure, accompagnée de tomates cerises juteuses et d'oignons rouges croquan... | **$64.00** |
| **Polletto Arrosto**<br>Organic young chicken roasted with rosemary, thyme, garlic, lemon. | **$36.00** |
| **Fritto Misto**<br>Fried seafoods, fishes and vegetables. | **$44.00** |
| **Stellina Burger**<br>8 oz Wagyu beef patty, melted taleggio cheese, sorrel mesclun, apple vinegar grilled onions, mild lemon herb pink sauce,... | **$34.00** |
| **Porchetta**<br>Berkshire pork belly porchetta, mesclun and confit tomatoes. | **$36.00** |
| **Agnello Al Forno a Legna**<br>Carre of lamb, roasted in wood oven and smoked with rosemary and thyme. | **$64.00** |
| **Bistecca Di Manzo**<br>20 oz bone-in dry-aged wagyu ribeye steak. | **$79.00** |

## Contorni

| ITEM | PRICE |
|---|---|
| **Padella Di Funghi**<br>Saute of black trumpets and chanterelles mushrooms, garlic, parsley and lemon zest. | **$14.00** |
| **Rapini Al Forno**<br>Broccoli rabe roasted in our wood fired oven with lemon, EVOO, and garlic. | **$14.00** |
| **Patate Fritte Al Tartufo**<br>Frites faites à la main, garnies de truffes noires d'hiver et accompagnées d'une mayonnaise à la truffe. | **$17.00** |
| **Patate Arrosto**<br>Pommes de terre rôties parfumées au romarin et à l'ail. | **$14.00** |
| **Asparagi Al Forno**<br>Asparagus roasted in our wood-fired oven. | **$14.00** |

## Dolci

| ITEM | PRICE |
|---|---|
| **Pizza Fritta Alla Nutella o Pistacchiella**<br>Fried pizza with Nutella or pistachio cream. | **$10.00** |
| **Tiramisu**<br>Almond dacquoise soaked in coffee and amaretto with airy mascarpone cream and topped cocoa powder. | **$12.00** |
| **Strawberry Sorbet**<br>Strawberry sorbet with freeze-dried strawberries and coulis of strawberry and meringue. | **$12.00** |
| **Gelato Al Tartufo**<br>Homemade truffle gelato with hazelnut crumbles and tart crumbs, topped with caramel, and black winter truffles. | **$15.00** |
| **Sorbetto Al Limone**<br>Homemade lemon sorbet with coulis of tomatoes, vincotto, and meringue. | **$12.00** |

| ITEM | PRICE |
|---|---|
| **Hazelnut Gelato Affogato**<br>Hazelnut gelato with croccante, shaved chocolate, and a shot of espresso. | **$15.00** |

## Cocktails

| ITEM | PRICE |
|---|---|
| **Bitter Spritz**<br>Prosecco, Italian bitter liqueur, club soda, and an orange twist | **$18.00** |
| **Vermouth Spritz**<br>Un subtil mélange de vermouth doux rehaussé par une touche pétillante de soda club. | **$18.00** |
| **Il Padrino**<br>Un mélange subtil de scotch et amaretto. | **$18.00** |

## Red Wine

| ITEM | PRICE |
|---|---|
| **Oak Farm Tievoli Cabernet Sauvignon**<br>Bottle- Lodi, California, USA | **$50.00** |
| **Pull Cabernet Sauvignon**<br>Bottle- Paso Robles, California, USA | **$47.00** |
| **Mozza I Perazzi Cabernet Sauvignon**<br>Bottle- Tuscany, Italy | **$47.00** |
| **Prunotto Dolcetto D'alba**<br>Bottle- Piedmonte, Italy | **$47.00** |
| **Brigaldara Valpolicella Classico**<br>Bottle- Veneto, Italy | **$47.00** |
| **Sostener Pinot Noir**<br>Bottle- Monterey, California, USA | **$50.00** |
| **Contesa Montelpuciano D'abruzzo**<br>Bottle- Abruzzo, Italy | **$54.00** |
| **Uno Malbec**<br>Bottle- Mendoza, Argentina | **$54.00** |
| **Villa La Pagliaia Chianti Classico**<br>Bottle- Tuscany, Italy | **$58.00** |
| **Elyse Nero Misto Red Blend**<br>Bottle- Napa valley, California, USA | **$108.00** |
| **Grattamacco Bolgheri Rosso Superiore 2020**<br>Bottle- Tuscany, Italy | **$71.00** |
| **Cantina Sylvania Amarone Della Valpolicella Classico Superiore 2017**<br>Bottle- Veneto, Italy | **$83.00** |

## White Wine

| ITEM | PRICE |
|---|---|
| **Monte Tondo Pinot Grigio**<br>Bottle- Venezie, Italy | **$40.00** |
| **Willowbrook Chardonnay**<br>Bottle- Napa valley, California, USA | **$43.00** |

| ITEM | PRICE |
| --- | --- |
| **Jean Marie Reverdy Sauvignon Blanc**<br>Bottle- Loire valley, France | **$47.00** |
| **Sancerre 2020**<br>Bottle- Loire valley, France | **$66.00** |
| **Back To Basics Verdicchio Dei Castelli Di Jesi**<br>Bottle- Marche, Italy | **$66.00** |
| **Livio Felluga Sauvignon Blanc**<br>Bottle- Friuli, Italy | **$66.00** |
| **Conte Vistarino Ries Riesling**<br>Bottle- Lombardia, Italy | **$71.00** |

## Rosé And Prosecco

| ITEM | PRICE |
| --- | --- |
| **Fete De Fleurs Rosé**<br>Bottle- Cote du Provence, France | **$47.00** |
| **Romio Prosecco Extra Dry**<br>Bottle- Friuli, Italy | **$47.00** |

## Beer

| ITEM | PRICE |
| --- | --- |
| **Menabrea Bionda** | **$9.00** |
| **Moretti Lager** | **$9.00** |
| **Forst Sixtus Doppel Bock** | **$9.00** |
| **Forst Premium** | **$9.00** |
| **Birra Nazionale Baladin**<br>Belgian pale ale style | **$12.00** |
| **Birra Follina Giana Doppio Malto** | **$14.00** |
| **Birra Follina Sanavalle Bionda** | **$14.00** |