



Stellina Ristorante

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Spuntini

ITEM	PRICE
Carciofi Fritti Fried and crispy artichokes serve with our herb lemon aioli.	\$16.00
Polpette Al Sugo 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 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 Stuffed zucchini flowers with mozzarella, battered and fried, served with san marzano tomato, garlic, and basil sauce.	\$18.00
Pinsa Al Rosmarino Pinsa romana flatbread topped with garlic, EVOO, rosemary, and sea salt.	\$13.00

Antipasti

ITEM	PRICE
Tartare Di Tonno, Tartufo E Caviale 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 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 Spicy. Saute of shrimp and calamari in a spicy calabrian tomato sauce.	\$22.00
Burrata E Pomodorini Affumicati Burrata with roasted and confit cherry tomatoes and fennel, smoked with thyme and rosemary, pickled white balsamic red o...	\$22.00
Cozze E Vongole Saute of mussels and manilla clams with sauvignon, garlic, parsley lemon and yellow tomatoes.	\$21.00
Tagliere Di Salumi E Formaggi Chef selection of cured meat and cheeses, olives, preserve and honey served with bread selection.	\$34.00
Polpo Alla Griglia o Fritto E Patate 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 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) Buffalo ricotta, arugula, truffle honey and fresh shaved black winter truffles.	\$29.00
Margherita San marzano tomato sauce, fior di latte mozzarella, evo, basil.	\$19.00
Vegetariana Faites voyager vos papilles avec cette création végétarienne. Une base de sauce tomate San Marzano accueille une généreu...	\$24.00
Quattro Formaggi Fausses mozzarella Fior di latte, provola, gorgonzola et reggiano se rencontrent pour une expérience fromagère authentiq...	\$24.00
Marinara San marzano tomato sauce, garlic, oregano, and EVOO.	\$18.00
Salsiccia E Friarielli Fior di latte mozzarella, Italian sweet sausage, broccoli rabe, and evo.	\$22.00

ITEM	PRICE
Bianca Fior di latte mozzarella, evo, rosemary.	\$18.00
Calabrese Spicy. San marzano tomato sauce, fior di latte mozzarella, spicy calabrian sopressata, evos.	\$24.00
Bresaola Di Wagyu San marzano tomato sauce, fior di latte mozzarella, wagyu bresaola, arugula, evo, and balsamic.	\$29.00

Insalate

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

Primi

ITEM	PRICE
Pappardelle Ragu Pâtes pappardelle faites maison, nappées d'une sauce ragu de viande à l'ancienne.	\$30.00
Agnolotti Di Vitello E Tartufo 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 Vermicelli pasta pastificio dei campi gragnano, aged pecorino Romano, mix of three peppercorns.	\$25.00
Bucatini All'Amatriciana 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 Paccheri pasta with creamy saffron sauce and pesto of pistachio from Bronte.	\$34.00
Strozzapreti Al Fume Homemade strozzapreti pasta in a san marzano tomato sauce with smoked pancetta, cream, chili, parmigiano, and smoked pro...	\$28.00
Mezzi Rigatoni All'arrabbiata Mezzi rigatoni pasta in a san marzano tomato sauce with garlic, calabrian chili pepper, parsley, and EVOO.	\$27.00
Spaghetti Allo Scoglio 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 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 20 oz bone in wagyu ribeye steak dry aged.	\$84.00
Veal Chop Parmigiana 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 Une côtelette de veau de 16 oz enrobée de chapelure, accompagnée de tomates cerises juteuses et d'oignons rouges croquan...	\$64.00

ITEM	PRICE
Polletto Arrosto Organic young chicken roasted with rosemary, thyme, garlic, lemon.	\$36.00
Fritto Misto Fried seafoods, fishes and vegetables.	\$44.00
Stellina Burger 8 oz Wagyu beef patty, melted taleggio cheese, sorrel mesclun, apple vinegar grilled onions, mild lemon herb pink sauce,...	\$34.00
Porchetta Berkshire pork belly porchetta, mesclun and confit tomatoes.	\$36.00
Agnello Al Forno a Legna Carre of lamb, roasted in wood oven and smoked with rosemary and thyme.	\$64.00
Bistecca Di Manzo 20 oz bone-in dry-aged wagyu ribeye steak.	\$79.00

Contorni

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

Dolci

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

Cocktails

ITEM	PRICE
Bitter Spritz Prosecco, Italian bitter liqueur, club soda, and an orange twist	\$18.00

ITEM	PRICE
Vermouth Spritz Un subtil mélange de vermouth doux rehaussé par une touche pétillante de soda club.	\$18.00
Il Padrino Un mélange subtil de scotch et amaretto.	\$18.00
Red Wine	
Oak Farm Tievoli Cabernet Sauvignon Bottle- Lodi, California, USA	\$50.00
Pull Cabernet Sauvignon Bottle- Paso Robles, California, USA	\$47.00
Mozza I Perazzi Cabernet Sauvignon Bottle- Tuscany, Italy	\$47.00
Prunotto Dolcetto D'alba Bottle- Piedmonte, Italy	\$47.00
Brigaldara Valpolicella Classico Bottle- Veneto, Italy	\$47.00
Sostener Pinot Noir Bottle- Monterey, California, USA	\$50.00
Contesa Montelpuciano D'abruzzo Bottle- Abruzzo, Italy	\$54.00
Uno Malbec Bottle- Mendoza, Argentina	\$54.00
Villa La Pagliaia Chianti Classico false	\$58.00
Elyse Nero Misto Red Blend false	\$108.00
Grattamacco Bolgheri Rosso Superiore 2020 Bottle- Tuscany, Italy	\$71.00
Cantina Sylvania Amarone Della Valpolicella Classico Superiore 2017 Bottle- Veneto, Italy	\$83.00
White Wine	
Monte Tondo Pinot Grigio Bottle- Venezie, Italy	\$40.00
Willowbrook Chardonnay Bottle- Napa valley, California, USA	\$43.00
Jean Marie Reverdy Sauvignon Blanc Bottle- Loire valley, France	\$47.00
Sancerre 2020 Bottle- Loire valley, France	\$66.00
Back To Basics Verdicchio Dei Castelli Di Jesi Bottle- Marche, Italy	\$66.00
Livio Felluga Sauvignon Blanc Bottle- Friuli, Italy	\$66.00

ITEM	PRICE
Conte Vistarino Ries Riesling	\$71.00
false	

Rosé And Prosecco

ITEM	PRICE
Fete De Fleurs Rosé	\$47.00
false	
Romio Prosecco Extra Dry	\$47.00
Bottle- Friuli, Italy	

Beer

ITEM	PRICE
Menabrea Bionda	\$9.00
Moretti Lager	\$9.00
Forst Sixtus Doppel Bock	\$9.00
Forst Premium	\$9.00
Birra Nazionale Baladin	\$12.00
Belgian pale ale style	
Birra Follina Giana Doppio Malto	\$14.00
Birra Follina Sanavalle Bionda	\$14.00