



**WE ARE** a full service restaurant open 7 days a week. Join us for happy hour, **4p-6:30p**, and enjoy \$2 off small plates and drink specials including \$5 wines and \$3.50 featured beers. We also host and cater events so please let your server know if you would like to talk with someone about your party.

**HALCYON**, our sister concept next door, is a counter-service coffee, bar and lounge offering quick service gourmet food, using the same great ingredients in many cases as Stella. Halcyon is a great place to start or end your day with one of San Antonio's premier espresso programs and professional mixologists to craft the perfect beverage for your Halcyon moments.

**WE BELIEVE** that to prepare great food it is essential that you begin with great ingredients. At Stella we focus on seasonal offerings and simple preparations.

**WE ARE PROUD** to support local, sustainable, organic agriculture as well as responsible animal stewardship whenever available.

We would like to thank many of the farmers and ranchers that make this possible:

*\* substitutions may be made due to availability*

## FARMS and RANCHES\*

**PEACHES** - Mcpeak Orchards, Pittsburg TX

**SQUASH** - Engel Farms, Fredricksburg TX

**GREEN BEANS** - Pedernales Valley Farms, Fredricksburg TX

**CARROTS** - Animal Farms, Cat Springs TX

**LEEKs** - Gunderman Acres, Bangs TX

**HIERLOOMS** - Raindrop Farms, Bangs TX

**RED ONIONS** - Urban Farms, Austin TX

**TOMATOES** - Josh Ruiz Farms, Alamo TX

**WATERMELON** - Dilorio Farms, Hempstead TX

**ORANGES** - South Texas Organics, Mission TX

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Please discuss any food allergies or special requests with your server

## DESSERT

**PANNA COTTA** 9

Chef's award winning panna cotta with salted caramel, bruleed banana and almond biscotti

**BOURBON PEACH COBBLER** 10

Texas peaches in a cast iron skillet with bourbon sauce, ice cream and an oatmeal-almond cookie crust

**PEANUT BUTTER MAPLE BACON BLONDIE** 7

Vanilla whip cream, salted caramel dipped pretzel

## SMALL PLATES

**DUCK CONFIT BOLOGNESE** 9

Classic Italian bolognese tossed in orecchiette with fresh ricotta salata

**ROASTED SUMMER VEGETABLES** 14

Tri-colored carrots, green beans with hazelnut-lemon butter and local goat cheese crumble, served with Country Oven bread

**BURRATA BOARD** 18

Ricotta burrata with prosciutto, tomato-garlic-Texas-honey jam, grilled peaches and country oven bread

**BRUSSEL SPROUTS** 8

Wood fired with salami, caramelized onions and ricotta salata

**LAMB MEATBALLS** 8

Seared lamb and pork meatballs with spicy tomato sauce and fresh parmesan

**WILD MUSHROOM MAC & CHEESE** 8

Local wild mushrooms, creamy smoked gouda sauce with truffle oil

**COUNTRY OVEN BREAD\*** 2

House made in our wood fired oven

*\*available to take home by the loaf*

## SOUPS & SALADS

**WATERMELON ARUGULA** 14

Sweet Texas oranges, sherry cured fennel, crispy prosciutto and local goat cheese and pistachio-champagne vinaigrette

**FRIED GREEN TOMATO CRAB TOWER** 14

Arugula and parmesan chip

**CLASSIC CAPRESE** 11.5

Hydroponic basil and Dripping Springs olive oil

**STELLA'S HOUSE SALAD/SIDE\*** 10.5

Organic spring mix, tomatoes, cucumbers, carrots, red onion, kalamata, house croutons with maple-basamic vinaigrette

## WOOD FIRED ENTREES

**SCALLOPS** 23

Creamy, local goat cheese polenta with pistachio-lemon butter

**AGED PRIME WAGYU SIRLOIN** 25

House made pesto and red potatoes, tri-colored carrots with hazelnut-lemon butter

**SALMON** 18

Mango-avocado relish and pistachio-lemon butter and cilantro-lime wild rice

**PIZZA** (Gluten-free available - \$3)

**QUATTRO CARNE** 18

Soppresata, organic tomato sauce, Italian fennel sausage, ham and pancetta

**VERDURA AMOR** 18

Asparagus, roasted corn, cherry tomato, zucchini topped with lemon tossed arugula and dandelion leave

**PROSCIUTTO ARUGULA** 18

Parmigiana and truffle oil

**BEE STING** 16

Soppresata, serrano, parmigiana, cilantro and local Texas honey

**WILD MUSHROOM** 16

Oyster, cremini and shitake mushrooms, roasted onions, house made mozzarella and four cheese blend

**QUATTRO FORMAGGIO** 11

House pulled mozzarella, ricotta, parmesan and gorgonzola topped with arugula and fig balsamic

**SPICY ITALIAN SAUSAGE** 15

Classic with calabrian peppers

**SOUTHTOWN PEPPERONI** 14

Jalapeno-cheddar pepperoni, chipotle tomato sauce, caramelized onions and black olives

**MARGHERITA** 13

House pulled mozzarella, organic tomato sauce and hydroponic basil

**ADD ONS** 2

olives, caramelized onions, calabrian or jalapeno peppers

fennel sausage, mushrooms, prosciutto, pancetta 3

jalapeno cheddar pepperoni, farm egg