

DINNER

SMALL PLATES

BURRATA BOARD // 18

Prosciutto, honey comb, marcona almonds, fig-balsamic, country oven bread

LAMB MEATBALLS // 10

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

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

ZUCCHINI TOMATOES BASIL LEMON // 14

Wood oven charred baby zucchini, heirloom tomatoes, olive oil, basil and lemon-basil butter

SALADS

ADD STEAK, CHICKEN OR SALMON FOR \$3

WATERMELON ARUGULA // 12

Arugula, diced watermelon, orange segments, crispy prosciutto, pistachio, goat cheese crumbles

PANZANELLA // 12

Rustic house made bread, mozzarella, basil pesto, tomatoes, cucumbers, kalamata olives, carrots and red onions

CLASSIC CAPRESE // 11.5

Hydroponic basil and Dripping Springs olive oil, heirloom tomatoes, and house-pulled mozzarella

STELLA'S HOUSE SALAD // 11 / SIDE 6

Organic spring mix, tomatoes, cucumbers, carrots, red onion, kalamata, house croutons, bleu cheese crumbles, crispy prosciutto and maple-balsamic vinaigrette

PIZZAS

QUATTRO CARNE // 20

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

PRIMAVERA // 18

Red sauce, mozzarella, red and gold peppers, mushrooms, baby zucchini, spinach, goat cheese and balsamic glaze

PROSCIUTTO ARUGULA // 18

Parmigiano and truffle oil

BEE STING // 16

Soppresata, serrano, parmigiano, onion, cilantro and local honey

WILD MUSHROOM // 16

Wild local mushrooms, roasted onions, house mozzarella and four cheese blend

QUATTRO FORMAGGIO // 16

House mozzarella, ricotta, parmigiano and gorgonzola topped with arugula and fig balsamic

SPICY ITALIAN SAUSAGE // 15

Classic with calabrian peppers

EAST SIDE PEPPERONI // 14

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

MARGHERITA // 13

House mozzarella, organic tomato sauce and hydroponic basil

ADD ONS //

olives, caramelized onions, basil, arugula, calabrian or jalapeno peppers // 2

fennel sausage, meatball, mushrooms, prosciutto, pancetta, jalapeño

cheddar pepperoni, farm egg // 3

DESSERT

PANNA COTTA // 9

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

CHOCOLATE PECAN BREAD PUDDING // 9

Stella rustic bread with rich molten chocolate and pecans topped with vanilla ice cream and finished with a local stout beer reduction

LEMON POPPYSEED CHEESECAKE // 9

Topped with amaretto strawberries and whipped cream



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