

STELLA PUBLIC HOUSE

Farm to table • Wood-fired pizza • 30 craft Drafts
Most items can be made gluten free // Ask your server about our daily specials

SMALL PLATES

BURRATA BOARD // 18

Prosciutto, honeycomb, marcona almonds, fig-balsamic, country oven bread

LAMB MEATBALLS // 10

Seared lamb and pork meatballs with spicy tomato sauce and fresh parmigiano served with country oven bread

WILD MUSHROOM MAC + CHEESE // 8

Local wild mushrooms, creamy smoked gouda sauce with truffle oil

ZUCCHINI TOMATOES BASIL LEMON // 14

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

COUNTRY OVEN BREAD // 2

House made in our wood-fired oven

SALADS

ADD PROSCIUTTO FOR \$2 // ADD STEAK, CHICKEN 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

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

★ LUNCH SPECIAL

AVAILABLE MON - FRI 11 AM - 2 PM

PERSONALIZED PIZZA OR CALZONE // 12.5

Served with a side salad

DESSERTS

PANNA COTTA // 9

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

Make any Pizza Gluten Free for only \$5!

Crust locally made from *Gluten Free Yourself*

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

Sopressata, 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

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 peppers
jalapeño peppers // 2

fennel sausage • meatball • mushrooms • prosciutto • pancetta
pepperoni • regular pepperoni • farm egg // 3

BRUNCH ENTREES

AVAILABLE SAT + SUN 10 AM - 2 PM

CAST IRON PANCAKES // CHOCOLATE 11 • BLUEBERRY 12

Served with maple syrup and whipped cream

CAPRESE FRITTATA // 12

Classic frittata cooked in our brick oven with black forest ham, and house made mozzarella. Topped with caprese salad

PROSCIUTTO BENEDICT // 13

Country oven toast, black forest ham, poached eggs, sriracha hollandaise, crispy prosciutto, campfire potatoes and avocado

CAST IRON STUFFED FRENCH TOAST // 13

Stuffed Texas toast with mascarpone, wild berries, cinnamon sugar

SIDES //

Toast \$2 • Fruit \$3 • Bacon \$3 • Potatoes \$2
1 Egg any style \$2 • 2 Eggs any style \$4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

HAPPIEST HOURS

MONDAY - FRIDAY // 4 - 6 PM

\$2 off select drafts • \$5 draft wines

\$2 off beer flight • \$2 off small plates

