

# 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

### BRIE RISOTTO // 10

Creamy risotto with brie, roasted corn and fried brussels sprout leaves

### LAMB MEATBALLS // 12

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

### BRUSSELS SPROUTS // 10

Pancetta and balsamic reduction over a parsnip puree

### ASPARAGUS // 10

Asparagus wrapped with prosciutto, parmesan and a farm egg

### WARMED BEETS + GOAT CHEESE // 10

Beet medley with walnuts and goat cheese

### SWEET POTATO GNOCCHI // 8

With creamy pancetta sauce

### COUNTRY OVEN BREAD // 2

House made in our wood-fired oven

## SALADS + SOUP

### BURRATA BOARD // 22

Prosciutto, honeycomb, marcona almonds, bruleed pear, sweet potato puree and country oven bread

### MEDITERRANEAN CHOPPED SALAD // 10

Romaine, crispy pancetta and prosciutto, pepperoncini, olives, cucumber, tomatoes, onion, and red wine vinaigrette

### SWEET POTATO POMEGRANATE PANZANELLA // 10

Roasted sweet potato, croutons, pomegranate seeds, toasted pepitas, pesto and goat cheese

### CLASSIC CAPRESE // 11.5

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

### STELLA'S HOUSE SALAD // 10

Organic spring mix, tomatoes, cucumbers, carrots, red onion, kalamata, house croutons, and maple-balsamic vinaigrette  
*Add chicken \$4*

### SOUP DU JOUR // MKT PRICE

Ask your server about our seasonal soup

## ★ LUNCH SPECIAL

AVAILABLE MON - FRI 11 AM - 2 PM

### PERSONALIZED PIZZA OR CALZONE // 12.5

Served with a side salad

### HOT ITALIAN SANDWICH // 12.5

Ham, turkey, pepperoni, provolone, onion, tomato, spring mix, and balsamic on house-made bread

### FARMER'S MARKET SPECIAL // MKT PRICE

Ask your server about our weekly Farmer's Market Pasta Special

## STELLA BRUNCH

SAT + SUN 10AM - 2PM

## PASTAS + ENTREES

### ROASTED RIB-EYE // 25

Served with balsamic glazed brussels sprouts, and red potatoes.

### SALMON // 16

Paired with asparagus and tri-colored quinoa with a balsamic glaze

### LAMB MEATBALL SPAGHETTI // 16

Classic spaghetti with our signature lamb meatballs

### FARMER'S MARKET SPECIAL // MKT PRICE

Ask your server about our weekly Farmer's Market Pasta Special

## PIZZAS

Make any pizza gluten free with local GFY crust for \$5

### BEETZA // 15

Beets, zucchini, caramelized onions with goat cheese, pesto and pistachios

### PROSCIUTTO ARUGULA // 18

Parmigiano and truffle oil

### BEE STING // 16

Four cheese blend, Sopressata, serrano, parmigiano, onions, cilantro and local honey

### WILD MUSHROOM // 16

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

### QUATTRO FORMAGGIO // 18

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

### SPICY ITALIAN SAUSAGE // 15

Classic with calabrian peppers

### EAST SIDE PEPPERONI // 14

Bolner's jalapeño-cheddar pepperoni, chipotle tomato sauce, caramelized onions and black olives

### QUATTRO CARNE // 20

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

### MARGHERITA // 13

House mozzarella, organic tomato sauce and local basil

### PESTO ARUGULA // 18

Burrata and cherry tomatoes

### ROASTED CORN AND BRIE // 18

With fried brussels sprout leaves

### LAMB MEATBALL // 16

House-pulled mozzarella and our famous lamb meatballs

### FARMER'S MARKET PIZZA // MKT PRICE

Ask your server about our weekly Farmer's Market Pizza special

### ADD ONS //

olives • caramelized onions • basil • arugula • calabrian peppers • jalapeño peppers // 3  
fennel sausage • meatball • mushrooms • prosciutto • pancetta • pepperoni • farm egg // 4

## DESSERTS

### PANNA COTTA // 9

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

### 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

### SEASONAL CHEESECAKE // 9

Ask your server about our seasonal cheesecake