

STELLA PUBLIC HOUSE

Farm to table • Wood-fired pizza • 20 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 basalmic reduction over a parsnip puree. Available with Blue cheese and sweet chili.

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 // 11

Served with a side salad

ROASTED CHICKEN CAPRESE SANDWICH // 10

Oven roasted chicken, heirloom tomatoes, house made, mozzarella and basil pesto on fresh baked country oven bread

1/2 SANDWICH + SOUP // 10

Half order of our Chicken Caprese Sandwich and our seasonal soup

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 a GFY crust for \$5

BEETZA // 15

Beets, arugula, caramelized onions with goat cheese and pistachios with pesto sauce base

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 // 16

Classic with calabrian peppers

SOUTHTOWN PEPPERONI // 14

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

QUATTRO CARNE // 18

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

MARGHERITA // 12

House mozzarella, organic tomato sauce and local basil

PESTO ARUGULA // 18

Burrata and cherry tomatoes

PULLED PORK + PEPPERONI // 18

Farm raised pork and pepperoni with carmelized onions

LAMB MEATBALL PIZZA // 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



WE LIKE TO *party*

Book your next Holiday event or Party with us! Email Seth@stellapublichouse.com for details .

happy hour

MON - FRI // 4 - 6 PM

\$2 off drafts • \$3.5 cans • \$5 select wines
\$2 off small plates • \$5 rotating plate specials

STAY UP TO DATE!

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