

# 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

**SMOKED SALMON RISOTTO // 12**

with cream cheese, red onions and fried capers

**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

**POLENTA FRIES // 6**

Polenta fries with garlic dijon aioli

**SAUSAGE AND PEPPERS // 8**

Beer braised local sausage and peppers with a spicy dijon. Served with country bread

**BRUSSELS SPROUTS // 10**

Brussels sprouts with parsnip puree and balsalmic glaze

**BUTTERNUT GNOCCHI // 6**

Fried butternut gnocchi with artisinal meat ragu topped with fontina

**COUNTRY OVEN BREAD // 2**

House made in our wood-fired oven

## SALADS

**BURRATA BOARD // 18**

Soppressata, pecans, bruleed apples, butternut puree and country oven bread

**WINTER PANZANELLA // 14**

Rosemary croutons, roasted butternut squash, brussels sprouts, red onions, kale, apples, dried cranberries, pepitas and goat cheese

**WARMED BEET SALAD // 12**

warmed beets and goat cheese with a red wine reduction

**CLASSIC CAPRESE // 12**

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

**STELLA’S CAESAR // 10**

Our take on the classic with red onions, black olives, and sun dried tomatoes *Add chicken or salmon \$4*

**STELLA’S HOUSE SALAD // 10**

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

## ★ LUNCH SPECIAL

**AVAILABLE MON - FRI 11 AM - 2 PM**

Comes with a side salad. +\$2 for soup

**PERSONALIZED PIZZA OR CALZONE // 11**

Choose from any of our pizza options

**ROASTED CHICKEN CAPRESE SANDWICH // 10**

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

**HOT ITALIAN // 10**

Ham, pepperoni, and soppresata on house-made rustic bread

**FARMER’S MARKET SPECIAL // MKT PRICE**

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

## DESSERTS

**ESPRESSO PANNA COTTA // 9**

Chef’s award winning panna cotta with Halcyon house made espresso

**BLUEBERRY STRUESSEL // 8**

House-made blueberry struessel topped with vanilla ice cream

**SEASONAL CHEESECAKE // 9**

Ask your server about our seasonal cheesecake

**STELLA CIAMBELLA // 8**

Fried dough served with Abualita’s ganache

## PASTAS + ENTREES

**SALMON // 20**

With honey balsamic glaze and roasted seasonal veggies with lemon basil butter

**CREAMY PARMESAN FUSILLI // 14**

With butternut squash, brocollini and pepitas

**SPAGHETTI AND MEATBALLS // 10/16**

Classic spaghetti with your choice of regular or lamb meatballs

**EGGPLANT OR CHICKEN PARMESAN // 10/12**

Breaded eggplant or chicken over pasta.

**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

**VERDURE INVERNALI// 14**

Fontina, butternut puree, roasted seasonal veggies and rosemary olive oil

**VEGANA // 14**

Marinara, caramelized onions, sun dried tomatoes, red bell peppers, wild mushroom blend, and garlic olive 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

**EAST SIDE PEPPERONI // 14**

Mozzarella, pepperoni, chipotle tomato sauce, caramelized onions and black olives

**QUATTRO CARNE // 18**

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

**MARGHERITA // 12**

House mozzarella, organic tomato sauce and local basil

**PROSCIUTTO ARUGULA // 18**

Parmigiano and truffle oil and four cheese blend

**PEACEFUL PORK + PEPPERONI // 18**

Farm raised pork and pepperoni with balsamic onions and four cheese blend

**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

## STELLA BRUNCH

**SAT + SUN 11AM - 2PM**



WE LIKE TO *party*

Book your next Holiday event or Party with us! Email [Cassidy@stellapublichouse.com](mailto:Cassidy@stellapublichouse.com) for details

*happy hour*

MON - FRI // 4 - 6 PM

\$2 off select drafts • \$5 draft wines • \$2 off beer flight • \$2 off small plates

STAY UP TO DATE!

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