



SMALL PLATES

STRAWBERRY BASIL BRUSHETTA // 9

With goat cheese, cilantro, olive oil and balsamic glaze

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 chipotle tomato sauce

ROASTED SQUASH + ZUCCHINI // 8

Roasted with garlic and fresh tomatoes with country oven bread

BRUSSELS SPROUTS // 10

Brussels sprouts with parsnip puree and balsamic glaze

LOADED GNOCCHI // 6

Fried potato gnocchi topped with a cheddar sour cream sauce

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

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*

WATERMELON GOAT CHEESE + ARUGULA // 12

Tossed with spicy pecans and balsamic glaze

PASTA

SPAGHETTI AND MEATBALLS // 10/16

Classic spaghetti with your choice of regular or lamb meatballs

DESSERTS

MIXED BERRY PANNA COTTA // 9

Chef's award winning panna cotta with fresh berries

SEASONAL CHEESECAKE // 9

Ask your server about our seasonal cheesecake

MANDARIN TRIFLE // 8

Layers of orange pound cake, chantile cream, orange marmelade, and mandarin oranges

PIZZA

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

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

STEAK + PEPPERS // 16

Basil pesto, steak, bell peppers, onions, house mozzarella and four cheese blend

SOUTHTOWN 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

VEGAN VEGETABLE // 15

Mushrooms, bell peppers, red onion, black olives, tomato sauce

SPINACH FLORENTINE // 16

With roma tomatoes, red onions, house mozzarella and four cheese blend

ADD ONS //

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

COCKTAILS

HOPARITA // 8

Espolon silver, lime juice, simple syrup, orange liqueur, topped with an IPA

REMY SOUR // 10

Remy Martin cognac, lime juice, simple syrup, orange bitters, topped with a blonde or pilsner

AN "OLD FASHIONED" BREW // 10

Templeton rye, simple syrup, angostura bitters, orange bitters, topped with a lager, amber or brown ale

SPICED MULE // 9

Captain Morgan's, domaine de canton, lime juice, simple syrup topped with a pilsner, blonde, or hefe

EL SANCHO // 8

Ancho Reyes, lime juice, grapefruit juice, orange bitters, simple syrup topped with an IPA