

Executive Chef David Hansel
Summer Restaurant Week, Stella 34
2024

Stella 34 Trattoria Summer Restaurant Week Dinner Menu 2024

3 Course Dinner \$45

Dinner

Apps

Caprese Salad

Tomato, Buffalo Mozzarella, Basil, Giuseppe Giusti Aged Balsamic

Zucchini Fritte

Meyer Lemon Aioli, Mint

Arancini di Riso

Arborio Rice, Mozzarella, Pecorino, Parmigiano, Marinara

Meatballs

Veal Meatballs, Sheep's Milk Ricotta

Entrees

Branzini alla Scapece

*Wood Oven Roasted Sea Bass, Cipolini Onion Aggrodulce, Golden Raisin, Pine Nut, Fennel, Grape
Tomato*

Lumache alla Genovese

Short Pasta, Neapolitan Beef Ragu, Parmiggiano-Reggiano

Filetto

Porcini rubbed 7oz Filet of Beef, Parmigano Crusted Asparagus, Tarragon Zabaglione

Risotto di Gamberi Supp \$10

Vialone Nano Rice, Seared Shrimp, Sweet Corn, Parmigiano-Reggiano

Dessert

Panna Cotta

Vanilla, Rhubarb

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Tiramisu

Mascarpone Zabaglione, Espresso Soaked Lady Fingers, Cocoa

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Stella 34 Trattoria Summer Restaurant Week Lunch Menu 2024

2 Course Lunch \$30

Lunch

Apps

Caprese Salad

Tomato, Buffalo Mozzarella, Basil, Giuseppe Giusti Aged Balsamic

Zucchini Fritte

Meyer Lemon Aioli, Mint

Arancini di Riso

Arborio Rice, Mozzarella, Pecorino, Parmigiano, Marinara

Meatballs

Veal Meatballs, Sheep's Milk Ricotta

Entrees

Chicken Pagnotella

Chicken Milanese, Tomato, Cucumber, Pickled Red Onion, Feta, Gaeta Olive, Aioli, Served with Mixed Greens

Parma Cotta Pizza

Parma Cotta Ham, Shallots, Peaches, Ricotta

Lumache alla Genovese

Short Pasta, Neapolitan Beef Ragu, Parmigiano-Reggiano

Risotto di Gamberi *Supp* \$12

Vialone Nano Rice, Seared Shrimp, Sweet Corn, Parmigiano-Reggiano, Marsala Reduction