



Please select one item from each of the categories below. Additional takeout items are listed below the restaurant week menu.

Contactless curbside pickup is available!
Call 231-929-8989 and press 1 to reach one of our team who will gladly run your order out to your car.

★ ★ ★ ★ **TRAVERSE CITY**
RESTAURANT WEEK TO GO ★ ★ ★ ★
3 courses for \$35

PRIMI *choice of one*

BRUSSELS SPROUTS

oven-roasted, garbanzo beans, fresh thyme, pinch of curry, basil pesto, fresh lemon

BUTTERNUT SQUASH

oven-roasted & pureed on mashed cannellini beans, pine nuts, pumpkin seeds, toasted coriander, fennel & cumin seeds, maple, focaccia toast

SUPPLI AL TELEFONO

saffron risotto fritters stuffed with house fresh mozzarella cheese on smoked tomato sauce

INSALATA

greens, Gorgonzola cheese, cucumbers, marinated tomatoes, green peppers, red onion, sweet herb vinaigrette

ZUPPA

Maine lobster & cream soup with rock shrimp scampi

LAMB MEATBALLS

"al arrabiata", in spicy tomato sauce with Calabrian chiles, caperberries & roasted fennel

SECUNDI *choice of one*

LASAGNA

house-made pasta sheets layered with ricotta, mozzarella & classic marinara and served with roasted cauliflower in garlic butter & sea salt

CAVATAPPI

corkscrew pasta, char-grilled chicken breast, baby spinach, roasted garlic & Parmesan cream sauce

ATLANTIC HAKE PICATTA

wild-caught, soft polenta, broccoli florets, artichoke hearts, capers, lemon butter sauce

GNOCCHETTI

slow-roasted & pulled pork shoulder, caramelized onions, sunny side up egg, brown sugar, coriander, Marsala

ANGUS BEEF SHORT RIB

slow-cooked, mushroom & provolone cheese topping, golden potatoes with rosemary & black pepper, roasted rainbow carrots in honey butter glaze

**imported gluten-free corn spaghetti can be substituted for pastas*

DOLCE *choice of one*

CHOCOLATE BUDINO CROSTATATA

cocoa pecan crust filled with rich chocolate pudding and topped with fresh strawberries & raspberries, strawberry glaze & sea salt

VANILLA BEAN MERINGUE

blood orange curd, navel & blood orange segments, toasted pistachios, fresh mint

APPLE CIDER ZEPPOLE

apple cider cream puff filled with buttermilk whipped cream & topped with roasted spiced apples, caramel & powdered sugar

ADD ONS

BURRATA, 18

house-made, shaved Toscana salami, charred tomato vinaigrette, toast

CHEESE BOARD, 15

choice of three, served with house gelatini, peach & apricot mostarda, vanilla steeped sundried strawberries, spiced nuts & toasted ciabatta

TALEGGIO D.O.P.

FONTINA FONTAL D.O.P.

SOTTOCENERE DI TARTUFO

PECORINO SARDO MONREALE D.O.P.

GORGONZOLA DOLCE D.O.P.

SHAVED FENNEL & ORANGE, 10

golden raisins, toasted pistachios, mint leaves, limoncello vinaigrette

OYSTERS *served raw on the half shell with accoutrements*

SAVAGE BLONDE, 4 EA PRINCE EDWARD ISLAND

WELLFLEET, 3.5 EA MASSACHUSETTS

DODGE COVE, 4 EA MAINE

CHARCUTERIE, 18

house-made, duck liver pate, mazzafegati, pork ham pastrami, smoked cacciatore sausage, rabbit galantina, cherry mostarda, giardiniera vegetables, Ida red applesauce, toast

ANGUS BEEF CARPACCIO, 14

shaved thin & served raw, red onions, Parmigiano Reggiano, cracked black pepper, coccoli, extra virgin olive oil

BEETS, 14

oven roasted & chilled, house fresh mozzarella cheese, red onions, candied pecans, balsamic honey glaze & extra virgin olive oil

***ACTUAL SELECTION OF CHEESES, OYSTERS & CHARCUTERIE MAY VARY FROM THIS MENU**



★ ★ ★ BEVERAGES TOGO



This is a curated list for you to enjoy at home.

Edition #102

please visit stellatc.com for our most up to date beverage to go menu.

COCKTAILS

Served in a reusable pouch or jar that's yours to keep! Priced by single - flask (serves 2)

GIN SLING - gin, sweet vermouth, fresh lemon juice, orgeat (contains nuts), Angostura bitters, soda - **12 - 23**

STEP IN THYME - gin, thyme-infused water, house lime cordial, Northwood's tonic - **13 - 25**

MARGARITA - tequila, Cointreau, fresh lime juice, agave nectar, lime wedge - **13 - 25**

NEGRONI - gin, red bitter, sweet vermouth - **15 - 29**

AGRIPOLITAN - house lemon-infused vodka, cointreau, simple syrup, lime & raspberry juice - **14 - 27**

AVIATION - gin, Luxardo, fresh lemon juice, Creme de Violette - **13 - 25**

SMOKE 'N MIRRORS - Bahnez mezcal, Cocchi Americano, Yellow Chartreuse, Elisir Novalsalus, orange bitters - **16 - 31**

CIDER CAR - Traverse City Whiskey Co. bourbon, cider reduction, Cointreau, lemon, tiki bitters - **16 - 31**

LIMONE PASTIGLIA - GTD lemon-infused vodka, house limoncello, lemon juice, simple syrup - **13 - 25**

PICK YOUR POISON ... **MANHATTAN** | **OLD FASHIONED** | **MARTINI** | **HIGHBALL**

BEER

SHORT'S LOCAL'S LIGHT - light lager | MICHIGAN | 12oz BTL - **\$2**, 6PK - **\$12**

SCHNEIDER EDELWEISS - hefeweizen | GERMANY | 16.9oz BTL - **\$6**, 4PK - **\$24**

SCHNEIDER ORIGINAL - hefeweizen | GERMANY | 16.9oz BTL - **\$6**, 4PK - **\$24**

SHORT'S SOFT PARADE - berry rye | MICHIGAN | 12oz BTL - **\$3**, 6PK - **\$18**

STIEGL RADLER - beer with grapefruit soda | AUSTRIA | 16.9oz CAN - **\$4**, 4PK - **\$16**

FOUNDERS ALL DAY - IPA | MICHIGAN | 12oz BTL - **\$3**, 6PK - **\$18**

FOUNDERS KBS - imperial double coffee stout | MICHIGAN | 12oz BTL - **\$6**, 4PK - **\$24**

BELL'S TWO HEARTED - IPA | MICHIGAN | 12oz BTL - **\$3**, 6PK - **\$18**

BELL'S PORTER - | MICHIGAN | 12oz BTL - **\$3**, 6PK - **\$18**

BREWERY VIVANT PARIS - Pinot Noir barrel-rested sour | MICHIGAN | 16.9oz BTL - **\$12**, 6PK - **\$48**

BRASSERIE D'AUCHOUFFE LA CHOUFFE - Belgian pale ale | BELGIUM | 11.2oz BTL - **\$4**, 4PK - **\$16**

NON ALCOHOLIC

BEA'S SQUEEZE - lemonade | "Pink Rose" lemonade 12oz - **\$3.5**

ITO EN TEA'S TEA - unsweetened green tea 500ML - **\$3**

SAN PELLEGRINO - sparkling blood orange | sparkling lemon 11.5oz - **\$3**

SAN PELLEGRINO - sparkling water 16.9oz - **\$2.50**

ACQUA PANNA - still water 16.9oz - **\$2.50**

BUBBLES UNDER \$25 priced 750mL bottle

BORTOLOTTI - *Prosecco* | VALDOBBIADENE SUPERIORE-VENETO 20

MIRAME - *Cava* | SPAIN 14

DE FAVERI - *Prosecco* | TREVISO-VENETO 200ML BOTTLE - 15

LA SPINETTA *BIANCOSPINO* 2019- *frizzante Moscato* | ASTI 23

WHITES & ROSÉ UNDER \$35 priced by the 750mL bottle

BOWERS HARBOR VINEYARD 2018 - *medium-sweet riesling* | OMP 24

BOYA 2018 - *unoaked Chardonnay* | CHILE 21

BOYA 2018 - *Sauvignon Blanc* | CHILE 21

SHADY LANE 2014 - *dry riesling* | LEELANAU PENINSULA 21

TERLANO *TERLANER CLASSICO* 2018 - *Pinot Bianco blend* | ALTO ADIGE 30

CANTINE DI MARZO 2016 - *Greco di Tufo* | CAMPANIA, ITALY 20

CANTINE DI MARZO 2016 - *Fiano di Avellino* | CAMPANIA, ITALY 20

BROGLIA *GAVI* 2018 - *Cortese* | PIEDMONT, ITALY 40

LEFT FOOT CHARLEY *ISLAND VIEW* 2017 - *Pinot Blanc* | OMP 11.75 - 43

LUCA G LOT 2015 - *Chardonnay* | MENDOZA, ARGENTINA 16 - 60

TERRE NERE *ETNA ROSATO* 2019 - *Nerello Mascalese* | SICILY 25

CLOS CIBONNE *TENTATIONS* 2019 - *rosé of Tibouren+Grenache+Cinsault+Syrah* | FRANCE 6oz GLASS - 11

REDS UNDER \$40 priced by the 750mL bottle

G.D. VAJRA 2017 - *Barbera d'Alba* | PIEDMONT, ITALY 12.5 - 50

THROUGH THE SEXTANT 2017 *Pinot Noir custom-blended by us* | WILLAMETTE VALLEY-OR 15 - 60

SHADY LANE CELLARS 2017 *Blaufränkisch* | LEELANAU PENINSULA 12 - 44

MALVIRA¹ 2018 *Nebbiolo* | ROERO-PIEDMONT 12.5 - 50

MOON BOS *HARVEST RED* 2015 *Syrah+Mourvedre+Zinfandel+Petite Syrah* | NAPA VALLEY, CA 15 - 60

PLUMPJACK 2016 *Cabernet Sauvignon+Petit Verdot+Malbec* | OAKVILLE-NAPA VALLEY 51 - 200

PODERE IL PALAZZINO *GROSSO SANESE* 2013 *Chianti Classico Riserva* | TUSCANY | 16 - 60

GUADO AL MELO *RUTE* 2016 - *Cabernet Sauvignon+Merlot* | BOLGHERI 15 - 60

MARCHESI BISCARDO 2013 - *Amarone* | VALPOLICELLA, ITALY 20 - 80

CIDER, PERRY & PÉT-NAT priced by the can or bottle

TANDEM CIDERS *GREEMAN* - *dry apple cider* | MICHIGAN 16oz CAN - 8

LEFT FOOT CHARLEY *HENRY'S PIPPIN* - *dry heirloom apple cider* | MICHIGAN 500ML BOTTLE - 10

LEFT FOOT CHARLEY *OTTERSON* - *single varietal apple cider* | MICHIGAN 500ML BOTTLE - 15

LEFT FOOT CHARLEY *FORTIS MAELUM* - *blend of 6 heirloom apple varieties* | MICHIGAN 750ML BOTTLE - 40

CIDRERIE DU VULCAIN *BELLE BRUTALE* - *ancestral method apple cider* | SWITZERLAND 750ML BOTTLE - 44

CIDRERIE DU VULCAIN *POIRÉ* - *foraged wild pears* | SWITZERLAND 750ML BOTTLE - 60

CHANNING DAUGHTERS 2018 - *Tocai Friulano Pétillant Natural* | THE HAMPTONS 750ML BOTTLE - 50