

THREE COURSES

\$45

TRATTORIA STELLA

EST. 2004

Traverse City Restaurant Week 2023

PRIMI *choice of one*

INSALATA

greens, Gorgonzola cheese, grape & cherry tomatoes, shaved cucumbers, house peperoncini, Kalamata olives, sweet herb vinaigrette

ZUPPA

Maine lobster & cream soup with rock shrimp scampi

SECUNDI *choice of one*

LASAGNA

house-made pasta sheets layered with ricotta, mozzarella & classic marinara, served with curried carrots, crookneck & butternut squash

WILD CAUGHT ATLANTIC HAKE

pan-seared, saffron risotto, roasted cauliflower, Roma tomato & garlic butter sauce, toasted fennel, cumin & coriander seeds, basil leaves

AGNOLOTTI

house-made Piedmontese ravioli, wild elk sausage filling, herb roasted red peppers, tomatoes & Vidalia onions, cream

DOLCE *choice of one*

CHOCOLATE BUDINO

caramelized sugar crisp, fresh navel & blood orange segments, strawberry sauce, blood orange glaze, whipped cream & sea salt

VANILLA BEAN PAVLOVA

lemon curd, raspberry sauce, fresh blueberries & mint

VERDURE

roasted Brussels sprouts & celery root in basil pesto, mashed cannellini beans, lemon, fried garlic, crostini

MOZZARELLA IN CAROZZA

prosciutto di Parma ham & basil wrapped house fresh mozzarella, lightly battered & fried, smoked tomato sauce

CHICKEN PICATTA

pan-seared breast, house-made fettuccine "aglio e olio", broccoli florets, artichoke bottoms, capers & lemon

BONELESS BEEF SHORT RIB

slow-cooked, mushroom & mozzarella cheese "guarnizione", golden potatoes with rosemary & black pepper, red cabbage agrodolce, baby spinach, brodo

APPLE SPICE CAKE

salted caramel buttercream, roasted Honeycrisp apples, apple cider glaze, caramel sauce

ADD ONS

BURRATA, 23

house-made, shaved Genoa salami, charred tomato vinaigrette, crostini

CHEESE BOARD, 18

choice of three, served with date & onion puree, peach & apricot mostarda, vanilla-steeped sundried strawberries, candied nuts, crostini

TALEGGIO D.O.P.
SOTTOCENERE DI TARTUFO D.O.P.
RASCHERA D.O.P.
CASTELROSSO D.O.P.
PECORINO TOSCANO STAGIONATO D.O.P.

SHAVED FENNEL, 12

orange & blood orange segments, golden raisins, toasted pistachios, mint, orange vinaigrette

SHAVED CELERY, 11

sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, lemon vinaigrette, parsley

SPANISH OCTOPUS, 22

char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

***OYSTERS, 4 EACH**

served raw on the half shell with accoutrements

SAVAGE BLONDE PRINCE EDWARD ISLAND

SHIPWRECK PRINCE EDWARD ISLAND

NINIGRET NECTAR RHODE ISLAND

DUCK LIVER PATÉ, 18

house-made, sundried peach & apricot mostarda, date & onion puree, Parmesan frico, crostini

***ANGUS BEEF CARPACCIO, 18**

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

***LAMB CRUDO, 20**

served raw, minced red onions, spicy sundried tomato & caper relish, date & onion puree, crostini

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

Please note that a twenty percent gratuity may be added automatically to parties of 8 or greater.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*