

THREE COURSES

\$45

TRATTORIA STELLA

EST. 2004

Traverse City Restaurant Week 2026

February 22 - February 28

PRIMI *choice of one*

BEETS  
*oven-roasted & chilled, whipped goat cheese, pistachio pesto, pumpkin seeds, arugula, limoncello vinaigrette*

GREENS  
*Parmesan frico, grape & cherry tomatoes, seedless cucumbers, house peperoncini, Kalamata olives, celery salt, herb vinaigrette*

ZUPPA  
*Maine lobster & cream soup with rock shrimp scampi*

BUTTERNUT SQUASH  
*oven-roasted, puréed & served warm on mashed cannellini, pine nuts, toasted pumpkin, fennel, cumin & coriander seeds, maple & cider glaze, crostini*

BRUSSELS SPROUTS  
*oven-roasted, minced celery root, basil pesto, garlic, lemon butter*

MOZZARELLA IN CAROZZA  
*prosciutto di Parma & basil wrapped house fresh mozzarella, lightly battered & fried, smoked tomato sauce*

SECUNDI *choice of one*

LASAGNA  
*oven-baked house-made pasta sheets layered with herb ricotta, mozzarella & tomato passata, primavera vegetables, garlic butter, basil*

WILD CAUGHT ATLANTIC HAKE  
*pan-seared, toasted almond risotto, roasted sweet peppers, Roma tomatoes, capers, lemon, fennel pollen & basil*

AGNOLOTTI  
*house-made Piemontese ravioli, chicken sausage filling, golden potatoes, broccoli florets, sage butter & Parmigiano Reggiano*

GNOCCHETTI  
*house-made, slow-cooked & pulled Berkshire pork shoulder, caramelized onions, sunny-side-up egg, cracked black pepper, brown sugar, basil, Marsala*

BONELESS ANGUS BEEF SHORT RIB  
*slow-cooked, mushroom "guarnizione" with cremini, oyster & shiitake mushrooms, Fontina Fontal cheese, whipped golden potatoes, rosemary honey-glazed rainbow carrots, brodo*

DOLCE *choice of one*

CHOCOLATE BONBON  
*chocolate, beet & mascarpone mousse covered in a chocolate shell, vanilla crema, roasted strawberry sauce, fresh strawberries & mint*

CRANBERRY & BLOOD ORANGE SORBETTO  
*fresh orange segments & berries, toasted pistachios, citrus zest*

APPLE CRUMBLE TART  
*brown butter Parmesan crumble, apple cider glaze, vanilla whipped cream, caramel sauce*

ADDITIONAL OFFERINGS

BURRATA, 25  
*house-made, shaved Toscano salami, charred tomato vinaigrette, crostini*

CHEESE BOARD, 22  
*three artisanal cheeses, served with a variety of accoutrements*

MINISTRONE, 12

SHAVED CELERY, 13  
*sautéed & chilled cremini mushrooms, grated Pecorino Romano cheese, lemon vinaigrette, parsley*

SPANISH OCTOPUS, 25  
*char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato*

\*OYSTERS, 4 EACH  
*a rotating selection, served raw on the half shell with accoutrements*

DUCK LIVER PÂTÉ, 20  
*house-made, sundried peach & apricot mostarda, date & onion purée, Parmesan frico, crostini*

\*WAGYU BEEF CARPACCIO, 25  
*shaved thin & served raw, red onions, Parmigiano Reggiano, cracked black pepper, coccoli, extra virgin olive oil*

LAMB MEATBALLS, 25  
*toasted garlic ciabatta, Calabrian chile & simple tomato sauce, whipped ricotta*

CHEF'S TASTE, MARKET  
*today's selection from Chef Myles' whole animal butchery*

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

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.