

THREE COURSES

\$35

# TRATTORIA STELLA

EST. 2004

Traverse City Restaurant Weeks 2021

## ALSO AVAILABLE FOR TAKE OUT

Place your order online at [StellaTC.com](http://StellaTC.com) and follow the link to our ordering platform or visit [stellatogo.alohaorderonline.com](http://stellatogo.alohaorderonline.com)

### 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 CROSTATA

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

# Thank You for Your Understanding & Compliance

*We are thrilled to be able to serve you in our dining room and appreciate your support in keeping our second home afloat during these unpredictable times. We are not back to 'normal' yet and respectfully require all guests to comply with the following guidelines.*



## **WE ARE CURRENTLY SEATING AT 25% CAPACITY AND WITH REDUCED HOURS. THEREFORE:**

Every party will be allotted a maximum of  
**one hour and forty-five minutes.**

This will enable us to effectively sanitize tables in between parties,  
accommodate as many guests as possible under these extreme restrictions and  
comply with the state-mandated 10 o'clock curfew.

Your server will pace your meal and deliver your bill in time to  
accommodate the party who has reserved your table after you  
and/or to ensure our dining room is empty by 10PM.

We cannot accommodate parties of greater than six guests.

## **MASKS ARE REQUIRED.**

Please wear an MDHHS compliant mask at all times,  
including while seated, unless you are eating and/or drinking.

Our staff appreciates the continued use of masks while they are tableside.

Management reserves the right to ask anyone to leave who  
will not comply with these protocols.

We really do not want to, but we need to stay open.

## **WELCOME BACK AND PLEASE, ENJOY.**

*Weekly Family Meals & Wine Features*



*Enoteca Stella*



*Sign Up for Our Newsletter  
Purely delicious. Never annoying.*

