

THREE COURSES

\$45

TRATTORIA STELLA

EST. 2004

Traverse City Restaurant Week 2025

February 23 - March 1

PRIMI choice of one

KALE & RADICCHIO

shaved, Honeycrisp apples, sundried figs, whipped goat cheese, candied hazelnuts & pecans, sweet balsamic 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

SECUNDI choice of one

LASAGNA

house-made pasta sheets layered with herb ricotta, mozzarella & classic marinara, roasted cauliflower & carrots with a pinch of curry

WILD CAUGHT ATLANTIC HAKE

pan-seared, saffron risotto, roasted sweet peppers, Roma tomatoes, capers, lemon, fennel pollen & basil

AGNOLOTTI

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

DOLCE choice of one

CHOCOLATE BUDINO

caramelized sugar crisp, strawberry sauce, pomegranate glaze, fresh pomegranate seeds, sliced strawberry, whipped cream, sea salt

VANILLA BEAN PAVLOVA

lemon curd, blood orange glaze, fresh navel & blood orange segments, mint & toasted almonds

BUTTERNUT SQUASH

oven-roasted & puréed served warm on mashed cannellini, pinenuts, toasted pumpkin, fennel, cumin & coriander seeds, maple, crostini

BRUSSELS SPROUTS

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

MOZZARELLA IN CAROZZA

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

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 potatoes & parsnips, peppered baby spinach, brodo

APPLE SPICE CAKE

sourdough apple cake with brown butter & almond streusel topping, spiced apples, brown butter caramel, apple cider glaze, caramel sea salt gelato, powdered sugar

ADDITIONAL OFFERINGS

BURRATA, 23

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

CHEESE BOARD, 19

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

TALEGGIO, D.O.P.

CAPRIOLINA D.O.P.

MONTASIO D.O.P.

PIAVE VECCHIO D.O.P.

PECORINO TOSCANO D.O.P.

MINISTRONE, 10

SHAVED FENNEL, 12

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

SHAVED CELERY, 12

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

SPANISH OCTOPUS, 23

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

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

BEAU SOLIEL NEW BRUNSWICK

KATAMA BAY MAINE

SPINDRIFT MASSACHUSETTS

DUCK LIVER PATÉ, 20

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

*ANGUS BEEF CARPACCIO, 20

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

***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.

**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.*

B I L L O F F A R E

PRIMI

KALE & RADICCHIO

A beautiful winter fruit salad. The bitterness of the radicchio & earthiness of the kale is balanced with a medley of dried fruits & candied nuts

GREENS

The greens are from Werp Farms in Buckley and Revolution Farms outside of Detroit. Straightforward, easy, beautiful, simple. 'Nuff said.

ZUPPA

This is a labor of love, no store bought lobster base here. We made a six-hour stock of lobster bodies and tomatoes, let it sit on the shells overnight to maximize flavor, strained it, thickened with a toasted roux and creamed it. While making 22 gallons at a time, I was reminded of my days at Oakland Community College Culinary school circa 1996 with chef Dan in Cookery-Techniques 1 class. Wow... it's been awhile! I'm floating Gulf red rock shrimp in garlic butter on top to bring this French style bisque up to the next level!!!

BUTTERNUT SQUASH

I featured this dish a couple of years ago during our restaurant weeks when they were relegated to curbside service. It's a riff off of a dish I had in Detroit at She-Wolf, Chef Anthony Lombardo had multiple mashed roots with tons of seeds & nuts to smear on crostini. It's a vegetarian dream. Thanks for the inspiration, Chef!!!

BRUSSELS SPROUTS

Another vegetarian dream! Super simple with the bright flavors of lemon & basil complementing the earthy Brussels sprouts & celery root.

MOZZARELLA IN CAROZZA

The original cheese stick. This translates to "mozzarella in a cart". While usually served between pieces of white bread, my version is our house-made cheese wrapped with basil leaves & prosciutto di Parma ham, battered & fried. It is one of my favorite dishes I've ever developed & I even submitted it to "Beat Bobby Flay" a number of years ago. Alas, I didn't make the cut, but who knows...maybe one day. The smoked tomato sauce is the perfect foil to the rich, decadent mozz stick.

SECUNDI

LASAGNA

"Roman style" with lots of pasta layers. The pasta sheets are hand rolled (it's about the pasta after all), and we snuck in a layer of ricotta with roasted garlic. I'm serving it with cauliflower & carrots with a pinch of curry to get you your daily dose of veggies.

WILD CAUGHT ATLANTIC HAKE

I would call this dish a play on Venetian flavors. The spices & saffron harken to a rich port city that historically would see exotic ingredients passing through its docks. The fish is a super-sustainable, wild-caught, beautiful, flaky white-fleshed dream from coastal Maine waters.

ANGNOLOTTI

Small "pinched" ravioli from Piedmonte. Every restaurant I ate at on my last visit to Torino & its environs featured them. Typically just served with sage & butter, I've upped the ante with potatoes & broccoli. Our pasta extraordinaires, Adam & Jay will end up cranking out between 3000 -3500 of these beauties by hand this week. Thank you, boys!!! Salute!

GNOCCHETTI

Breakfast for dinner. I slow roast whole pork shoulders with a brown sugar & coriander rub. They are then chunked up and seared with caramelized onions & served on gnocchetti with a fried egg & plenty of black pepper. A kiss of sweet Marsala butter & aromatic basil seals the deal. This one is a classic. P.S. Adam & Jay also hand rolled every gnocchetti this week... too many to even attempt to count.

ANGUS BEEF SHORT RIB

Start with a beautiful marbled piece of fatty tough meat and braise for five hours at a low temp for the BEST falling apart slow-cooked meat. Then, when bringing up to temp to serve, top it with my play on mushroom duxelles (puréed, cooked mushrooms, Fontina cheese & breadcrumbs)--the ultimate umami! Here it is paired with the classic Italian contorni of whipped creamy potatoes & parsnips and baby spinach to get you your daily dose of iron.

As always, thank you, esteemed guest, for giving Chef Austin, Chef Evan, the entire kitchen staff & myself the opportunity to express our love of food.

Much Love, Myles

DOLCE

made in house by Elise Curtis-Dull

CHOCOLATE BUDINO

This is a decadent chocolate pudding topped with whipped cream, caramelized sugar, and touch of sea salt that cuts through the richness of this dessert. Served with fresh berries, strawberry sauce and whipped cream. It's the key to any chocolate lovers heart.

APPLE SPICE CAKE

This decadent sourdough apple spice cake topped with brown butter & almond streusel, spiced apples and accompanied by a scoop of our famous caramel sea salt geltato is the perfect winter treat to close out a beautiful meal.

VANILLA BEAN PAVLOVA

This is one of my favorite desserts. They are light & airy and the perfect sweet treat to end your meal without weighing you down. Paired with lemon curd, blood orange glaze, fresh citrus and herbaceous mint. What a wonderfully balanced end to a meal.

No matter what sweet treat you choose, I hope it is a stellar end to your meal. Thank you for joining us on this culinary adventure!

Lots of Love, Elise