

THREE COURSES

\$45

TRATTORIA STELLA

EST. 2004

Traverse City Restaurant Week 2024

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 & 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, opal basil, Marsala

BONELESS ANGUS BEEF SHORT RIB

slow-cooked, mushroom "guarnizione" with oyster, cremini & shiitake mushrooms, Fontina Fontal cheese, whipped potatoes & parsnips, peppered baby spinach, brodo

APPLE SPICE CAKE

sourdough apple cake with brown butter streusal topping, spiced apples, brown butter caramel, apple cider glaze, caramel sea salt gelato

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.

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, 12

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

MINISTRONE, 10

SPANISH OCTOPUS, 23

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, 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 & 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.

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