

“The trouble with eating Italian food is that 5 or
6 days later you’re hungry again.”

Stella Italian kitchen



Alacarte + Dessert Menu

Spuntini ■ Starters**Pizza Aglio e Olio**

Wood fired garlic pizza with garlic & rosemary 11

Focaccina con Pomodoro e Olive

Wood fired focaccina, cherry tomatoes & olives 12.9

Piccoli Suppli

5 Italian style rice balls with mozzarella 11.5

Olive Ripiene

8 taleggio cheese stuffed olives lightly crumbed & fried 11.5

Antipasti**Antipasto Misto (2-4 people)**

Home style marinated vegetables, cured meat, Parmigiano Reggiano, frittata & pizza strips 29.9

Piatto di Prosciutto San Daniele

San Daniele Italian Prosciutto, 24 mth aged Parmigiano Reggiano, olives, housemade grissini 18.9

Calamari Fritti

Lightly flour dusted & fried calamari 15.9

Fritto Misto

Lightly flour dusted garfish, prawns & calamari with tartare & fresh lemon 17.9

Cozze in Umido

Spring Bay Mussels, garlic, tomato sugo, basil & white wine with housemade grissini 15.9

Insalata di Pomodoro e Burrata

Fresh tomato, basil & Burrata Italian cheese finished with an olive salsa 17.9

Melanzane Ripieni di Ricotta

Eggplant rolls with ricotta & basil baked with a tomato sugo finished with grated parmesan 15.9

Primi Piatti ■ Pasta**Gnocchi di Zucca e Ricotta alla Primavera**

Housemade pumpkin & ricotta gnocchi, zucchini flowers, peas, asparagus, pesto, Parmigiano 24.9

Spaghetti con Frutti di Mare

Spaghetti, prawns, mussels, vongole, fish, calamari, sugo, cherry tomato, broccoli, basil, chilli 27.9

Pappardelle con Ragù d' Agnello

Pappardelle with a slow cooked ragout of lamb with grated Parmigiano Reggiano 24.9

Risotto del Giorno

Risotto of the Day mp

Secondi ■ Main Courses**Pesce del Giorno**

Fish of the Day mp

Cotoletta di Maiale Impanata

Herb & lemon crumbed pork cutlet with roasted baby potatoes 26.9

Vitello Saltimbocca con Funghi

Veal scaloppini, sage, prosciutto, white wine, Swiss brown mushrooms, roasted baby potatoes 28.9

Galletto all Forno con Fiori di Zucchini, Asparagi e Piselli

Oven roasted spatchcock, lemon, rosemary, garlic, chili, asparagus, zucchini flowers, peas 26.9

Contorni ■ Side Dishes**Insalata di Rucola**

Rocket, toasted walnuts, pear, parmesan flakes, white balsamic dressing 8.9

Insalata di Radicchio

Radicchio salad tossed with olives, fetta cheese 8.9

Patate Arrosto con Rosemarino

Rosemary roasted potatoes 8

Patatini Fritti

Fries 8

Verdure di Stagione

Seasonal vegetables 8

Prices inclusive of 10% gst. BYO wine 7 days.
Fully licensed & BYO 750ml bottled wine only.
Corkage 3.8 pp. Cake charge 2.5 pp.

\$15 CHILDREN'S MEAL

includes meal, dessert & one drink

Meat Lovers Pizzette

Mozzarella cheese, salsa, mince meat, sausage & ham & BBQ sauce

Ham & Mushroom Pizzette

Mozzarella cheese, salsa, ham & mushrooms

Ham & Cheese Pizzette

Mozzarella cheese, salsa & ham

Margherita

Mozzarella cheese & salsa

Calamari & Chips

Fish & Chips

Spaghetti Bolognese

Spaghetti Napoli (no meat)

Spaghetti with butter & parmesan cheese

Dessert

Gelato

Childrens' Drinks

Coke, Diet Coke, lemon squash, lemonade, orange juice, apple juice & pineapple juice

Dessert

Gelato Misto

Mixed gelato 9.9

Tiramisu

Coffee & Marsala soaked savoiardi sponge biscuit layered with marscarpone cream 12.9

Gelato con Pesca Caramellate

Fig & marscarpone gelato crumbed with pistaccio nuts, served with warm caramelised peaches 12.9

Vanilla bean Panna Cotta

with fresh seasonal berries & coulis 12.9

Zuccotto

Dessert of sponge cake layered with ricotta, cream & chocolate with roasted, hazelnuts & almonds & candied orange 13.9

Affogato

Vanilla gelato served with a shot of espresso coffee 9
or with your choice of liqueur 16

Piatto di Formaggio

24 mth aged Parmigiano Reggiano, Taleggio & Gorgonzola Dolce 16.9