

FAMILY STYLE MENU

EVERY SUNDAY | SERVES 4 PEOPLE

APPETIZERS

POLPETTE AL SUGO Our wood-fired, oven roasted meatballs of veal, beef, pork, and lamb, finished in San Marzano tomato sauce	\$32	COZZE E VONGOLE Sauté of mussels and manilla clams with sauvignon, garlic, parsley, lemon, and yellow tomatoes	\$38
FIOR DI ZUCCHINI E MOZZARELLA Stuffed zucchini flowers with mozzarella, battered and fried, served with San Marzano Sauce	\$32	GAMBERI E CALAMARI ALLA CALABRESE Sauté of shrimp and calamari in a spicy Calabrian tomato sauce	\$40
CARCIOFI FRITTI Fried, crispy artichokes served with herb lemon aioli	\$30	FRITTURA DI CALAMARI Fried fresh calamari served with lemon garlic aioli	\$44
ARUGULA SALAD Arugula with cherry tomatoes, parmigiano, & balsamic	\$36	CASA STELLINA SALAD Arugula, Romaine, Herbs, Tomatoes, Cucumbers, Red Wine Vinaigrette	\$36

PASTA

MEZZI RIGATONI ARRABIATA Mezzi Rigatoni Pasta, San Marzano Tomato Sauce with Calabrian Chili, Garlic, and EVOO	\$54	PAPPARDELLE RAGU Fresh homemade pappardelle pasta with our traditional meat ragu and topped with parmigiano	\$60
PENNE AL POMODORO Penne pasta with San Marzano tomato sauce, EVOO, garlic, basil, and parmigiano	\$46	STROZZAPRETI AL FUME Homemade strozzapreti pasta San Marzano sauce, smoked pancetta, chili, parmigiano, and smoked provola	\$56
SPICY RIGATONI ALLA VODKA Rigatoni pasta in a spicy vodka sauce with cream, tomato, and mozzarella	\$54	GNOCCHI ALLA SORRENTINA Fresh Homemade Baked Potato Gnocchi in San Marzano Sauce & Basil, Topped with Burrata	\$64

MAINS

CHICKEN PARMIGIANA OR MILANESE Bone In Airline Chicken Breast, Breaded, San Marzano Tomato Sauce, Burrata, EVOO, Basil or breaded chicken with cherry tomatoes & arugula	\$70	VEAL PARMIGIANA OR MILANESE Breaded veal chop, broiled in our wood-fired oven with San Marzano tomato sauce and burrata or breaded veal chop with cherry tomatoes & arugula	\$120
AGNELLO ALLA GRIGLIA Marinated and grilled Colorado lamb chops	\$118		
BRANZINO Grilled branzino with garlic, white wine, lemon, & fresh herbs	\$70		
SKIRT STEAK Skirt Steak with a Potato Puree and Crispy Onions	\$80		

SIDES \$24

BROCCOLI RABE	ROASTED POTATOES
ROASTED ASPARAGUS	FRENCH FRIES
SAUTÉD MUSHROOMS	STEWED ONIONS & PEPPERS