



## GLUTEN FREE/ALLERGY MENU WINTER/SPRING 2016

### APPETIZERS

**Antipasti Plate\*** (GF) (CDF) (CNF)

15.95

Chef's selection of cured meats & imported cheeses, red wine braised Cipollini onions, Prosciutto wrapped peppadews stuffed with figs & gorgonzola, fresh fruit, marinated olives

**Beef Carpaccio\*** (GF) (CDF) (NF)

11.95

Thinly sliced beef tenderloin, capers, chopped shallots, fresh arugula, Shaved pecorino cheese, & truffle oil

**Caprese** (GF) (NF)

REG

6 HH / 7

Fresh mozzarella, roma tomatoes, fresh basil, & balsamic glaze

**Candied Brussels Sprouts** (GF) (DF) (NF)

REG

4 HH / 6

Simple & Delicious

**Braised Calamari** (CGF) (DF) (NF)

REG

7 HH / 9

Capers, sun-dried cranberries, spicy tomato & lemon broth, & toasted panko

**Prosciutto Wrapped Peppadews** (CGF) (NF)

REG

8 HH / 10

Prosciutto wrapped peppadew peppers, stuffed with figs & gorgonzola

### SOUP & SALADS

**Tomato Basil Bisque★** (GF) (NF)

2.95/4.95

**Soup of Day (Ask your server)** (CGF) (CDF) (NF)

2.95/4.95

**Carrot House★** (GF) (CDF) (NF)

3.95

Mixed greens, carrots, & cherry tomatoes served with your choice of dressing

**Cranberry House ★** (GF) (CDF) (NF)

3.95

Mixed greens, sun-dried cranberries, & gorgonzola cheese served with your choice of dressing

**Roasted Beet** (GF) (CDF) (NF)

12.95

Baby arugula, roasted red beets, shaved fennel, orange segments, pepita brittle, goat cheese, honey-Dijon basil vinaigrette

**Spicy Garlic Shrimp** (GF) (CDF) (NF)

13.95

Spicy garlic sautéed shrimp, red onions, cherry tomatoes, mixed greens,

Tossed with our creamy basil dressing or your choice

**Warm Butternut Squash** (GF) (CDF) (NF)

13.95

Baby arugula, radicchio, roasted butternut squash, pomegranate seeds, green apples, Gouda, apple cider vinaigrette

**Crispy Prosciutto★** (GF) (DF) (CNF)

11.95

Crispy prosciutto di Parma, calimyrna figs, red onions, candied walnuts, mixed greens, & gorgonzola cheese tossed with our red wine vinaigrette or your choice

**Tom's Basil★** (GF) (CDF) (NF)

10.95

Baby Spinach, fresh basil, red onions, mozzarella, roma tomatoes & Kalamata olives

With our mustard balsamic dressing

**32nd Street★** (GF) (CDF) (CNF)

10.95

Mixed greens, grilled chicken breast, sun-dried cranberries, toasted pecans & goat cheese

With lemon cherry vinaigrette

### **Salad Dressings**

Mustard Balsamic (GF) (DF)

Lemon Cherry (GF) (DF)

Honey-Dijon Basil Vinaigrette (GF) (DF)

Apple Cider Vinaigrette (GF) (DF)

Creamy Gorgonzola (GF)

Creamy Basil (GF)

Red Wine Vinaigrette (GF)

Key: GF-gluten free, DF-dairy free, NF-nut free, CGF- can be gluten free, CDF- can be dairy free, CNF-can be nut free





## ★STELLA'S CLASSICS★

GF – substitute risotto or zucchini pasta on any

### **Stella Primavera★**

11.95

Fresh seasonal vegetables cooked in our rich Alfredo sauce, tossed with fusilli

### **Tomato Vodka Cream★**

13.95

House Italian sausage & baby spinach tossed with fettuccine in a tomato vodka sauce, With just a touch of cream.

### **32nd Street Pasta★ (CDF) (CNF)**

14.95

Black tiger shrimp, toasted pecans, & sun-dried cranberries, sautéed in spicy lemon olive oil With spinach spaghetti & goat cheese

### **Spaghetti Bolognese ★ (DF)**

14.95

Italian sausage, beef & pork slowly simmered with plum tomatoes, sweet onions, carrots, celery, & white wine, tossed with egg spaghetti

### **Truffle Asparagus Spaghetti (CDF) (CNF)**

14.95

Asparagus, wilted arugula, toasted pine nuts, & mushrooms, tossed with egg spaghetti & finished with white truffle oil

### **Creamy Sausage Rigate★**

13.95

Stella's house made herbed pork sausage tossed with beet rigate, in a rich tomato cream sauce

### **Spaghetti Arrabbiata★ (DF)**

12.95

Tomato spaghetti tossed with spicy tomato sauce, cooked with Applewood smoked bacon, Chipotle peppers, olive oil & garlic, finished with crispy pancetta

### **Mushroom & Gorgonzola Risotto (CDF)**

14.95

Arborio Rice, wild mushrooms, arugula, gorgonzola, & red wine gastrique

## CHEF'S MENU

**Original dishes prepared exclusively for Trattoria Stella on Colfax by Chef Forrest Bayne**

 Available after 5pm

### **Pork Osso Bucco Gnocchi\* (CDF) (CGF)**

22.95

Braised Pork osso bucco, hand rolled gnocchi, green chili tomato sauce, grilled micro carrots, & cotija cheese

### **Seared Salmon & Spaghetti Squash\* (CDF)**

20.95

Pan seared King Salmon, spaghetti squash, tomato basil confit, & lemon-caper compound butter

**Steak & Polenta\*** (GF) (CDF)

24.95

Pan seared flatiron steak, creamy polenta, Cipollini onion & wild mushroom hash, red wine demi, & candied brussels sprouts

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\*Government warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
- Especially if you have a medical condition.