



## **APPETIZERS**

### **Fried Brie\***

*Bacon Jam | Smoked Paprika Walnuts | Apple Pear Salad | Cranberry Puree*  
14

### **Fried Green Tomatoes**

*Rosemary Aioli | Ricotta*  
11

### **Manilla Clams\***

*Ground Pork | Swiss Chard | Blistered Cherry Tomatoes | Parmesan Brodo*  
14

### **Beef Carpaccio\***

*Thinly Sliced Beef Tenderloin | Capers | Shallots | Arugula | Pecorino | Truffle Oil*  
12

## **SOUP & SALAD**

### **Tomato Basil Bisque**

3/5

### **White Bean & Bacon Soup\***

*Parmesan | Swiss Chard | Chicken Stock | Great Northern Beans*  
3/5

### **Carrot House**

*Mixed Greens | Carrots | Cherry Tomatoes*  
4

### **Cranberry House**

*Mixed Greens | Cranberries | Gorgonzola*  
4

### **Roasted Carrot Salad**

*Arugula | Rainbow Carrots | Bartlett Pears | Blistered Cherry Tomatoes | Smoked Paprika Walnuts | Goat Cheese | Carrot Top Vinaigrette*  
13

### **Spicy Garlic Shrimp\***

*Mixed Greens | Red Onions | Cherry Tomatoes | Creamy Basil*  
14

### **Stella Caesar Salad\***

*Swiss Chard | Polenta Croutons | Sundried Tomatoes | Pine Nuts | Bacon | Parmesan | Roasted Garlic Caesar Dressing*  
14

### **Crispy Prosciutto**

*Mixed Greens | Calimyrna Figs | Red Onions | Candied Walnuts | Gorgonzola | Red Wine Vinaigrette*  
13

### **Tom's Basil**

*Baby Spinach | Fresh Basil | Red Onions | Fresh Mozzarella | Roma Tomatoes | Kalamata Olives | Mustard Balsamic Vinaigrette*  
12

### **32nd Street\***

*Mixed Greens | Grilled Chicken | Cranberries | Toasted Pecans | Goat Cheese | Lemon Cherry Vinaigrette*  
13

*Add Chicken \$5 | Shrimp \$7 | Salmon \$8 | Flatiron Steak \$8*

## **Salad Dressings**


*Mustard Balsamic  
Creamy Gorgonzola*

*Lemon Cherry  
Carrot Top Vinaigrette  
Red Wine Vinaigrette*

*Creamy Basil  
Roasted Garlic Caesar*

## CHEF'S MENU

Original Dishes Prepared Exclusively for Trattoria Stella on Colfax by Chef Forrest Bayne

 Available after 5pm

### Grilled Bone-In Pork Chop\*

Brussels Sprout Gratin | Roasted Rainbow Carrots | Apple Jus

23

### Pan-Seared Scottish Salmon\*

Wild Mushroom Risotto Cake | Grilled Broccoli Rabe | Roasted Garlic & Herb Cream

22

### Sweet Potato Ravioli

Goat Cheese | Ricotta | Mascarpone | Pancetta | Swiss Chard | Caramelized Pearl Onions | Smoked Paprika Walnuts | Marsala Cream

19

### Steak & Fresh Herbed Roman Gnocchi\*

Grilled Flatiron Steak | Crispy Roman Gnocchi | Wild Mushrooms | Caramelized Pearl Onions | Arugula | Charred Leek Emulsion

25

## ★STELLA'S CLASSICS★

### Trattoria Stella's Classic Original Menu Items

#### Spaghetti Carbonara\*

Parmesan | Egg Yolk | Pancetta | Roasted Rainbow Carrots | Arugula | Egg Spaghetti

14

#### Tomato Vodka Cream\*

House-Made Meatballs | Spinach | Tomato Vodka Cream | Fettuccine

14

#### 32nd Street Pasta\*

Black Tiger Shrimp | Toasted Pecans | Cranberries | Spicy Lemon Olive Oil | Goat Cheese | Spinach Spaghetti

15

#### Spaghetti Bolognese\*

Italian Sausage, Beef & Pork Ragu | Plum Tomatoes | Onions | Carrots | Celery | White Wine | Egg Spaghetti

15

#### Truffle Asparagus Spaghetti

Asparagus | Arugula | Toasted Pine Nuts | Mushrooms | Truffle Oil | Egg Spaghetti

15

#### Creamy Sausage Rigate\*

House-Made Herbed Ground Pork | Spicy Tomato Cream | Beet Rigate

14

#### Spaghetti Arrabbiata\*

Applewood Smoked Bacon | Pancetta | Spicy Tomato Sauce | Chipotle Peppers | Tomato Spaghetti

13

#### Wild Mushroom Risotto

Blistered Cherry Tomatoes | Swiss Chard | Parmesan | Goat Cheese | Smoked Paprika Walnuts | Charred Leek Emulsion

15

#### Lasagna

Made Fresh Daily | Ask Your Server for Today's Selection

15

## SPECIALTY PIZZA

12 inch Pizza

14

16 inch Pizza

22

**Prosciutto**

Olive Oil | Prosciutto | Calimyrna Figs | Arugula | Mozzarella & Fontina | Gorgonzola | Balsamic Reduction

**Margherita**

Olive Oil | Roma Tomatoes | Fresh Mozzarella | Basil Chiffonade

**Classic\***

Tomato Sauce | Italian Sausage | Pepperoni | Mushrooms | Grilled Onions | Mozzarella & Parmesan

**Colorado Bison**

Garlic Cream | Bison Sausage | Bartlett Pears | Grilled Onions | Mozzarella & Goat Cheese | Basil Chiffonade

**Butternut Squash\***

Olive Oil | Roasted Butternut Squash | Bacon | Spinach | Garlic | Gouda & Mozzarella

**Build Your Own**  
11/18+

Create your own pizza with any ingredient we have in house!

**Most items can be prepared vegetarian & gluten-free. Ask to see our Gluten Free Menu**

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