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FIRST COURSE

- Stellina Caprese – heirloom tomatoes, Andrew’s buffalo mozzarella, fresh basil, sea salt & extra virgin olive oil \$15
- Paradise Valley organic mixed greens with red wine vinaigrette, shaved Parmigiano & watermelon radish \$11
- Shaved Paradise Valley organic zucchini salad with chili oil, lemon, mint, arugula & toasted pine nuts \$12
- Caesar salad with Brickmaiden croutons, romaine hearts, and dressing made with capers, country mustard, anchovies & Parmigiano* \$13
- Roasted beet salad with wild arugula, shaved fennel, fresh mint, toasted hazelnuts, shallots & balsamic vinaigrette \$13
- Beans ’n Greens – simmered savory cannellini beans with garlic-braised greens \$11

SANDWICHES

- GBD grilled cheese sandwich – griddled Brickmaiden bread with melted cheese & butter \$14
Add braised pork shoulder & caramelized onions, \$4

SIDES

- Roasted Japanese sweet potatoes with balsamic vinegar \$10
- Brickmaiden bread with McEvoy Ranch olive oil \$3, serves 2
 \$6, serves 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for a food borne illness

August 26th, 2020

★ Daily Specials ★

Fresh local Hog Island Sweetwater oysters with housemade cocktail sauce & prosecco mignonette*
 \$19 per ½ dozen, \$38 per dozen

Chicken vegetable soup with golden split peas, \$10

Double 8 buffalo milk ricotta on Brickmaiden crostini with toasted hazelnuts & honey, \$14

Organic nectarine salad with goat & sheep feta cheese, toasted pecans, wild arugula & balsamic, \$14

Grilled organic chicken panzanella salad with Brickmaiden bread, olives, fresh mozzarella, heirloom tomatoes, mixed greens & balsamic vinaigrette, \$19

Braised organic chicken with Castelvetro olives, lemon, soft herb polenta & garlic County Line kale, \$24

PASTA

- Strozzapreti with Rossotti Ranch veal ragu, fresh herbs & Parmigiano \$24
- Garganelli with pancetta, English peas, Straus cream, Italian parsley & Parmigiano Reggiano \$22
- Spaghetti nero with Hog Island Manila clams, garlic & Italian parsley \$25
- Penne rigate with simmered cannellini beans, braised greens, garlic, chili flakes & Parmigiano Reggiano \$20

DESSERT

- Stellina chocolate chip cookie and buffalo gelato ice cream sandwich \$9
- Warm croissant bread pudding with vanilla whipped cream \$10
- Tiramisu – espresso, Kahlua & brandy-soaked lady fingers with whipped mascarpone & organic dark cocoa powder \$10

WINE

Whites

	<i>glass</i>	<i>btl</i>
Dehlinger, Russian River Valley, 2016 <i>Chardonnay</i>	15	54
Tascante, 'Buonora', 2016 Etna Bianco, Sicily <i>Carricante</i>	13	50
Vietti, 2018 <i>Roero Arneis</i>	15	56
Tasca d'Almerita, 'Cavallo Delle Fate', Sicily <i>Grillo</i>	11	44
Elena Walch 'Beyond the Clouds', Alto Adige 2017 <i>Proprietary Blend</i>	120	

Reds

	<i>glass</i>	<i>btl</i>
Bucklin, Old Hill Ranch, Sonoma Valley, 2016 <i>Zinfandel</i>	13	50
McIntyre, Kimberly Vineyard, Arroyo Seco, 2014 <i>Merlot</i>	11	44
Tasca d'Almerita, Lamùri, Sicily 2016 <i>Nerod'Avola</i>	10	40
Giacomo Mori, 'Chianti', Tuscany, 2016 <i>Sangiovese</i>	14	50
Allegrini, 'Amarone Della Vaslpolicella', 2015 <i>Corvina</i>	98	
Merrittaggio, Napa Valley, 2014 <i>Cabernet Sauvignon/Sangiovese/Petite Verdot/Cabernet Franc</i>	115	
Voliero, Brunello di Montalcino', 2012 <i>Sangiovese</i>	120	
Moccagatta, 'Barbaresco Bric Balin', Piedmonte, 2016, <i>Nebbiolo</i>	142	
Renato Corino, 'Rocche dell'Annunziata', Barolo, 2014, <i>Nebbiolo</i>	156	
Elio Altare, 'Cannubi', Piedmonte , Barolo, 2102, <i>Nebbiolo</i>	260	

Sparkling

	<i>glass</i>	<i>btl</i>
Adami, <i>Prosecco</i> , Extra Dry.....s.....	9	36
Ose, 'Alice' Italy <i>Sparkling Rose</i>	10	38
Franciacorta '1701' Brute <i>Saten Chardonnay</i>	18	70

Dessert Wines.....12

Smith Woodhouse, <i>Tawny Port</i> 20 year
Mendelson, Napa Valley <i>Pinot Gris</i>
S. Niccolo, <i>Vin Santo Del Chianti Classico</i> 2012

BEER

Pints on Tap.....7

North Coast Brewing Company, Scrimshaw, *Pilsner*, Mendocino County

Bottles.....6

Bitberger -*non alcoholic*- Germany
Allagash White, *Belgian-style witbier*, Maine

SODAS, etc

San Pellegrino Sparkling Water (large bottle).....	6
Spring Water (large bottle).....	6
San Pellegrino Aranciata.....	3.5
Diet Coke or Coca-Cola (Hecho en Mexico).....	4
Boylan's Sodas: Black Cherry, Ginger Ale or Root Beer.....	4
Cock n' Bull Ginger Beer.....	4
Tejava Black Iced Tea.....	4

COFFEE & TEA

Hot Tea: Earl Grey, Assam, Peppermint, Chamomile, Sencha, Green.....	4
Americano.....	3.5
Espresso (double shot)	3.5
Macchiato.....	3.5
Cappuccino.....	4
Latte.....	4.5
Mocha.....	4.5