

Stella 34 Trattoria
Winter Restaurant Week 2026
3-Course Dinner | \$60 per person

Complimentary Bread Service

Sourdough Boule, Cultured Butter, Sicilian Olive Oil

Appetizers

Crispy Calamari

Pickled Peppers, Spicy Tomato

Meatballs

Veal Meatballs, Sheep's Milk Ricotta

Cesare

Escarole, Croutons, Marinated White Anchovy, Parmigiano Vinaigrette

Butternut Squash Soup

Nduja Oil, Crème Fraiche, Maple Roasted Pumpkin Seeds

Entrées

Spaghetti Pomodoro

Tomato Pomodoro, Parmigiano Reggiano

Paccheri

Neapolitan Beef Ragu, Parmigiano Reggiano

Branzino

Eggplant caponata, basil pesto, tomato, pinenuts

Roasted Chicken

Wood Oven Roasted Chicken, Mashed Potatoes, Honey Glazed Carrots, Rosemary Jus

Dolci

Tiramisu

Mascarpone Zabaglione, Espresso Soaked Lady Fingers, Cocoa

Panna Cotta

Vanilla Custard, Macerated Strawberries

Stella 34 Trattoria
Winter Restaurant Week 2026
2-Course Lunch | \$45 per person

Complementary Bread Service

Garlic Piadine, Garlic Butter, Parmesan, Oregano

Appetizers

Minestrone

Ditalini pasta, mirepoix, borolotti beans, tomato, grana Padano, chili flake

Cesare

Escarole, croutons, white anchovy, parmigiana vinaigrette

Meatballs

Veal meatballs, sheep's milk ricotta

Entrée

Branzino

Eggplant caponata, basil pesto, tomato, pinenuts

Cacio e Pepe

Spaghetti, pecorino romano, black pepper

Margherita

San Marzano Tomato, fior di latte, basil