

Stella 34 Trattoria
Summer Restaurant Week 2026 Dinner Menu
\$60pp 3 Course

Appetizer:

Panzanella VEG

Heirloom tomato, red onion, cucumber, gaeta olive, focaccia crouton, ricotta salata, red wine vinaigrette

Burrata con Pesche VEG

Grilled summer peach, heirloom tomato, citrus-mint vinaigrette, basil, sourdough

Zucchini Fritti VEG

Pickled peppers, zucchini, pomodoro arrabbiata, lemon

Entrée:

Spaghetti

Sweet corn, guanciale, Pecorino Romano, cracked black pepper

Branzino al Forno GF

Blistered cherry tomato, butter beans, caper, charred lemon

Burrata Pizza

San Marzano, fior di latte mozzarella, calabrese salami, basil

Filetto di Manzo +\$12 GF

Grilled filet, roasted potato, shaved red onion, arugula, 24mo Parmigiano Reggiano

Dessert:

Fragole al Balsamico e Gelato VEG

Macerated strawberry, aged balsamic, fior di latte gelato, wafer crocante

Torta di Mais VEG

Corn cake, blueberry, lemon ricotta, lavender

Wine by the glass

\$13

Stella 34 Trattoria
Summer Restaurant Week 2026 Lunch Menu
\$45pp 2 Course

Appetizer:

Panzanella VEG

Heirloom tomato, red onion, cucumber, olives, focaccia crouton, ricotta salata, red wine vinaigrette

Fritto Misto

Calamari, shrimp, pickled peppers, pomodoro arrabbiata, lemon

Polpette al Sugo

Veal meatballs, sheep's milk ricotta

Entrée:

Rigatoni alla Norma VEG

Roasted eggplant, sugo al pomodoro, Calabrian chili, basil, ricotta salata

Pizza al Mais

Sweet corn, fior di latte mozzarella, caramelized onion, Prosciutto Cotto, green onion

Salmone GF

Eggplant Caponata, basil pesto, lemon

Wine by the glass

\$13