

stella barra™

PIZZAS

handcrafted dough, using flour milled in california, filtered water, sea salt and fresh yeast that creates a crisp crust, chewy center and unique artisan flavor.

RED

- ROSSA** 12.95
arugula/roasted garlic
calabrian chilies/sweet basil
- MARGHERITA** 13.95
fresh mozzarella/basil/olive oil
- HOBBS PEPPERONI**..... 14.95
fresh mozzarella/parmesan
- HOUSE-MADE PORK SAUSAGE**..... 14.95
mozzarella/fennel pollen
- SMOKED BACON & GOAT CHEESE** 15.95
gruyère/charred tomato

WHITE

- BLOOMSDALE SPINACH & KALE** 14.95
pecorino/roasted garlic
- SHAVED MUSHROOM**..... 14.95
gruyere/melted onion/truffle
- FENNEL BIANCO** 14.95
burrata/rosemary/basil/parmesan
- BUTTERNUT SQUASH**..... 15.95
taleggio/candied bacon/chilies
- PROSCIUTTO & EGG**..... 16.95
4 cheese/chilies/sunny side up egg

SPECIAL:

THIN SIN

OUR ROMAN-STYLE,
EXTRA-THIN CRUST

ALL PIZZAS CAN BE PREPARED
ON THIN SIN DOUGH

ADD ONS

- WHITE ANCHOVY** 2.95
- PORK SAUSAGE**..... 2.95
- BURRATA** 3.95
- PROSCIUTTO**..... 4.95
- MOZZARELLA** 2.95
- SUNNY- SIDE UP EGG** 2.50
- ROASTED GARLIC**..... 1.00
- CALABRIAN CHILI**..... 1.00
- WILD ARUGULA** 1.00

BITES

- CALIFORNIA ALMONDS** 3.95
chilies/brown sugar/salt
- HAND-CUT POTATO CHIPS** 3.95
calabrian blue cheese dip/parmesan
- SWEET PEPPERS & PROSCIUTTO**..... 5.95
feta cheese/olive oil
- FRIED OLIVES** 6.95
organic sausage/spicy aioli
- HOUSE-MARINATED OLIVES** 6.95
citrus/rosemary/black pepper

STARTERS

- GARLIC BREAD** 7.95
parmesan/herbs/chilies/marinara
- FRESH BURRATA** 13.95
wood-grilled red grapes/fig vincotto
- ORGANIC PORK MEATBALLS** 12.95
tomato/oregano/basil/lardo
- CRISPY BRUSSELS SPROUTS** 9.95
moscato vinegar/breadcrumbs/parmesan
- CAULIFLOWER HUMMUS** 13.95
market vegetables/ flatbread/arugula pesto
- BAKED GOAT CHEESE** 12.95
organic tomato/toasted bread/olive oil
- OUR BREAD** 1.95
extra virgin olive oil & aged balsamic,
roasted garlic, add house-churned butter - 1.00

HOT SOUP

- TOMATO & BASIL BISQUE** CUP 4.95 / BOWL 6.95
have it served in a bread bowl with
butter lettuce & fennel salad, add 3.00

SALADS

- ARUGULA & MINT**..... 8.95
pecorino/citrus vinaigrette
- ITALIAN CHOPPED** 10.95
salumi/chickpea/roasted pepper/peperoncini
- HEIRLOOM SPINACH & PURPLE KALE**..... 10.95
shave radishes/medjool dates
- HARVEST SALAD** 10.95
little gem lettuce/endive/pear/apple/gorgonzola
- CAESAR SALAD** 9.95
little gem romaine/caesar vinaigrette/grana padano

VEGETABLES

WILD: _____

ROASTED: _____

FRIED: _____

BRAISED: _____

COMFORT: _____

WINES BY THE GLASS

REGIONAL WINE SPOTLIGHT ITALY, THE NORTHEAST

VALPOLICELLA	10.00/40.00
Speri, Veneto, 2011	
CABERNET BLEND	13.00/52.00
Castellargo, "Rubeus," Friuli, 2012	

SPARKLING

PROSECCO	10.00
la marca, veneto, nv	
MOSCATO D'ASTI	10.00
saracco, piedmont, 2013	

WHITES

PINOT GRIGIO	8.00
ca' donini, veneto, 2013	
SAUVIGNON BLANC	10.00
bastianich, veneto, 2012	
FALANGHINA	11.00
montesole, campania, 2011	
GAVI	12.00
michele chiaro, piedmont, 2012	
CHARDONNAY	13.00
banshee, sonoma coast, 2012	

ROSÉS & REDS

MONTEPULCIANO D'ABRUZZO ROSÉ	9.00
la valentina, "cerasuolo" abruzzo 2013	
MONTEPULCIANO D'ABRUZZO	9.00
agrivverde, abruzzo, 2012	
BARBERA D'ASTI	10.00
villa remoti, piedmont, 2012	
NERO D'AVOLA/SYRAH	12.00
cusumano, "benuara" sicily, 2012	
PRIMITIVO	12.00
castello monaci, "pilúna" puglia, 2011	
CHIANTI RUFINA	13.00
nipozzano, tuscany, 2010	
SUPER TUSCAN	13.00
brancaia, "tre" tuscany, 2011	

HAND-CRAFTED COCKTAILS

NEGRONI SBAGLIATO	12.00
cocchi torino vermouth, aperol, prosecco	
SB OLD FASHIONED	12.00
redemption rye, cacao, fernet	
ROYAL SMILE	12.00
aviation gin, lairds apple brandy, pomegranate	
NEW YORK SOUR	12.00
redemption rye, ruby port, lemon	
AMARO DAIQUIRI	12.00
el derado 5 year rum, luxardo amaro abano, lime	
LONG FACED DOVE	12.00
el jimador tequila, campari, lime, grapefruit, ginger beer	
SICILIAN HIGH BALL	12.00
averna, cynar, lemon, ginger beer	

DRAFT BEERS

PABST BLUE RIBBON	4.00
GREAT LAKES DORTMUNDER GOLD	7.00
BADERBRAU PILSNER	7.00
LAGUNITAS IPA	7.00
ALLAGASH WHITE	8.00
FOUNDERS DIRTY BASTARD	8.00
ROTATING DRAFT	8.00
VICTORY GOLDEN MONKEY	9.00

BOTTLED BEERS

MILLER HIGH LIFE	5.00
COORS LIGHT	5.00
VICTORIA	6.00
LOST COAST TANGERINE WHEAT	6.00
LAGUNITAS LIL SUMPIN' SUMPIN'	6.00
SAMUEL SMITH HARD CIDER	6.00
GREAT LAKES BURNING RIVER PALE ALE	6.00
TWO BROTHERS DOMAINE DUPAGE	6.00
METROPOLITAN KRANKSHAFT KOLSCH	7.00
BROTHER THELONIOUS	10.00

stella barra