

# La Stella

Italian Restaurant

## Appetizers

- Caprese,** 18  
buffalo mozzarella, basil pesto, oregano, extra virgin olive oil **v**
- Cold meat platter,** 24  
sherry figs, cornichon, roasted capsicums
- Parma ham melon,** 18  
rock melon, Parma ham
- Bruschetta,** 14  
tomato salsa, homemade focaccia, shaved parmesan **v**

## Soup

- Cappuccino style wild mushroom soup,** 14  
white truffle oil, mixed mushroom **v**
- Minestrone,** 10  
tomato, basil pesto

## Pastas

- Spaghetti pomodoro**  
tomato sauce, broken burrata 20
- Penne puttanesca**  
Short pasta, anchovy, garlic, chili, fresh basil, capers, olives, tomato sauce 24
- Bolognese fusilli**  
tangy meat sauce simmered with tomato & white wine, parmesan 26
- Alfredo Au funghi,**  
Fettucine, wild mushroom, alfredo sauce 22 **v**
- Gnocchi Roma,**  
Homemade potato dumplings, bacon, chili, cherry tomatoes, fresh basil 26
- Risotto nero,**  
Squid ink, seafood, hint of tomato sauce 34
- Cartoccio,**  
spaghetti with prawns, scallop in tomato sauce baked in parchment paper 32

## Mains

- Manzo** 40  
Braised USDA beef short ribs, sherry, cooking wine & vegetables
- Ossobuco** 45  
Traditional veal shank braised in vegetables, white wine, and veal stock, gremolata
- Chicken picatta** 34  
Scallopine of chicken, capers & olives, chicken stock, vegetables
- Seabass** 36  
cannellini beans, bacon, vegetables, rich fish broth

## Pizzas

- Margherita,**  
Mozzarella, tomato, basil 18 **v**
- Prosciutto & Rocket,**  
Prosciutto, Arugula, shaved parmesan, 26
- 4 Cheese pizza,**  
4 kinds of cheese 22 **v**
- Mushroom pizza,**  
wild mushrooms, arugula, shaved parmesan, basil & white truffle oil 24 **v**

## Desserts

- Chocolate salami** 12  
mixed dried fruits, walnuts, dark couverture chocolate roll, dust with snow powder **v**
- Cheese platter** 18  
combination of cheese, figs, dried apricot, toasted focaccia **v**
- Panna cotta** 12  
cooked cream & milk infused with lemon & vanilla
- Tiramisu** 14  
traditional Italian style mascarpone cheese dessert, coffee, marsala, rum **v**

**v** denotes vegetarian dish

## ITALIAN VARIETAL

### RED SPARKLING

- NV Medici Ermete-Lambrusco Reggiano Reggiano 59  
Juicy notes of fresh red fruit, strawberries, raspberries, and cherries  
ジューシーな赤い果実、ストロベリー、チェリーの印象

### WHITE WINE

- 2018 Sartori Il SORE ORGANIC IGT Chardonnay Veneto 55  
Refreshing taste of lemons with peach and attractive hints of honey.  
レモンや桃のフレッシュな香りと魅力的な蜂蜜の印象
- 2018 Sartori Soave classico DOC Trebbiano, Garganega Soave 60  
Clean, delicate aromas of exotic fruit, white fruit and a hint of stone fruit.  
綺麗で繊細なアロマ、エキゾチックなフルーツ、白い桃系の果実の印象
- 2018 Torrevento Fiano "Torre del Falco" IGT Puglia IGT 65  
Elegant florals on the nose, and hints of grapefruit. Bright, refreshing structure  
エレガントな花、グレープフルーツの香り、明るくフレッシュな印象
- 2017 Nittardi Ben Vermentino Toscare 68  
Delicately honey-melon aromas. Good structure with citrus and salty notes  
デリケートなハニーメロンの香り、シトラスと微かな塩気の良いバランス
- 2019 Antici Poderi Jertu"Terave" DOC Vermentino Sardinia 75  
Aromas of pine and mint coupled with ripe stone fruit and sweet citrus  
松やミントの香りと、熟した桃系の果実、甘いシトラスの印象
- 2012 Baglio di Pianetto Viognier "Ginolfo" IGT 140  
Generous creamy texture, notes of peach, pear and melon, elegant floral finish  
しっかりとクリーミーな舌触り、桃、梨、メロンの香り、エレガントな花の余韻

### RED WINE

- 2015 Sartori "Corte Murari-Istinto" IGT Corvina, Merlot Veneto 59  
Bouquet of red fruits. Medium body, and dry taste with smooth finish.  
赤いフルーツの香り、ミディアムボディでドライ、スムーズな後味
- 2017 Sartori "L'Appassione" IGT Corvina, Corvione Veneto 75  
Intense and persistent bouquet of red fruits and spices, tobacco and leather  
しっかりとした赤いフルーツとスパイス、タバコや滑し革の印象
- 2019 B.I.O. bpuntoio - Organic IGT Primitivo Puglia 69  
Intense red color with a complex bouquet of cherries, full bodied structure  
深い赤色、複雑なチェリーの香り、濃厚な印象
- 2016 Nittardi Belcanto Chianti Classico Sangiovese Toscana 89  
Ruby-red, juicy cherry and raspberry with hints of floral notes.  
ルビーレッドな色、ジューシーなチェリーとラズベリーや微かな花の香り
- 2012 Cantine Volpi Baroro DOCG Nebbiolo Piemonte 98  
Rich tannins and hint of old oak, red flowers on the nose and long finish.  
豊富なタンニンと古い樽の印象、赤い花の香りと長い余韻
- 2013 Poggio di Sotto Brunello di Montalcino DOCG Sangiovese Tuscare 295  
Bright cherry fruit with highlights of balsamic tones and candied orange peel.  
華やかなチェリーとバルサミコの印象、砂糖漬けにしたオレンジの香り