

DINNER

HOUSE COCKTAILS 10

Marco Polo -- Aperol, sparkling wine, splash of soda, orange slice

Serenissima -- Campari, grapefruit juice, St. Germain essence, splash of soda, orange slice

Leonardo -- Prosecco, St. Germain essence, splash of soda

Kiar Royale -- Sparkling wine, Crème de Cassis, lemon twist

ANTIPASTI

GRILLED SHRIMPS BRUSCHETTA 9

CRESPELLA – polenta-rosemary crepe filled with roasted corn, baby spinach, and zucchini, topped with basil infused cream 9/17

COZZE -- zesty mussels in a gorgonzola and white wine sauce 11

CALAMARI – grilled Monterey baby squid, arugola and white beans, salsa verde 12

POLPETTE – pork and ricotta meat balls tomato, parmesan 9

BEEF CARPACCIO -- topped with mushrooms, capers, shaved grana, arugola 9

ZUPPA NOSTRANA – lentils and sausages soup 9

ZUPPA DI FAGIOLI -- white beans, brown rice, tomato, and rosemary soup 9

ZUPPA DI LUCINATO E BROCCOLI – broccoli and tuscan kale soup 9

INSALATA CESARE -- romaine, Caesar dressing, parmesan, garlic croutons 10

INSALATA DELLE STELLE -- organic greens, toasted walnuts, raisins, gorgonzola, balsamic dressing 11

INSALATA DI RUCHETTA -- wild arugola, black figs, toasted sunflower seeds, goat cheese, balsamic citrus dressing 12

HOUSE- MADE PASTA

gluten free pasta is available upon request

RAVIOLI LUCINATI -- house made, hand stuffed tuscan kale and ricotta ravioli, tossed with creamy lemon zest 17

ORECCHIETTE -- with house made fresh Calabrese `Nudja sausage, leafy greens, tomatoes, dry pecorino 17

POTATO GNOCCHI -- fresh house made gnocchi with black figs, arugola, whipped mascarpone, gorgonzola, tomatoes, white wine, crumbled pancetta 17

LASAGNA – with “ragu bolognese”, veal, beef, pork, house made ricotta, parmesan, and tomato sauce 17.5

RIGATONI -- with sea bass, mushrooms, sweet peas, creamy marsala 18

RISOTTO DI MARE -- brown rice risotto of shrimps, mussels, rock fish, tomato seafood reduction 18

SECONDI

ROTOLINO -- breaded chicken breast stuffed with prosciutto, sage and goat cheese, drizzled with balsamic reduction, over pesto whipped potatoes 20

CINGHIALE -- wild boar, slowly braised with olives, tomato and red wine. Sauteed spinach and grilled polenta 20

SCALOPPINI – veal scaloppini , saundried tomatoes, creamy lemon sauce, angel hair pasta 22

PETRALE SOLE – lemon, white wine. Potato puree and sautéed vegetables 19

NZ SNAPPER -- pan roasted with mushrooms, and creamy marsala
Sauteed kale “aglio e olio” 22

SEARED AHI TUNA SALAD -- field greens, capers, tomatoes, hard boiled eggs, red onions, potatoes & lemon vinaigrette 18

18% gratuity suggested on parties of eight or larger.
Private parties welcome.

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