

PASTAS & ENTREES

- CAPELLINI -- tomatoes, garlic, basil 12
- CRESPELLE -- polenta and rosemary crepes filled with roasted corn, zucchini and spinach, topped with basil cream 13
- FETTUCINE -- house made fresh fettuccine, chicken breast, broccoli, sun dried tomato, olive oil, and white wine 13
- ORECCHIETTE -- with Nduja Sausage, kale, cherry tomatoes, pecorino 13
- LASAGNA BOLOGNESE -- house made fresh lasagna with beef, veal, pork Bolognese 13
- SPAGHETTI -- with steamed mussels, white wine, gorgonzola 13.75
- RIGATONI -- with sea bass, mushrooms, sweet peas, creamy marsala 14
- FISH BURGER -- grilled fish burger, lettuce, tomatoes, house made pickles, paprika aioli 12
- ROASTED CHICKEN SANDWICH -- arugola, balsamic house pickles, tomatoes, rosemary aioli 12
- ROASTED HALF CHICKEN -- braised lemons - basil sauce, pesto whipped potatoes 16
- SCALOPPINE DI POLLO -- chicken breast scaloppini topped with julienne prosciutto, goat cheese, lemon and sun dried tomato sauce, capellini pasta 17
- MAIALE -- braised pork shoulder, kale, mashed potatoes 16
- STEAMED MUSSELS -- with caper, garlic, tomato, white wine. Garlic crostini 15
- SEAFOOD RISOTTO -- calamari, mussel, rock fish, shrimps, tomato- seafood broth 17
- PETRALE SOLE -- olive oil, lemon and white wine, and mixed vegetables 17.75
- NZ SNAPPER PUTTANESCA -- pan roasted NZ snapper, capers, olives, zesty tomato balsamic 19

LUNCH EXPRESS 17.5

choice of
side green salad or cup of soup,
and any dish from our menu,
and a glass of house cab or chard
or coffee or a soft drink

for any of the dishes of 15 and up, add 5

ANTIPASTI

- SOUP OF THE DAY 5 / 8
- SHRIMPS BRUSCHETTA -- grilled focaccia, topped with shrimps, tomatoes, and paprika aioli 9
- CARPACCIO -- of beef topped with creamy mustard aioli, shaved parmesan, arugola, truffle oil 10
- CALAMARI -- fresh Monterey squids tossed with white beans, wild arugola, and lemon dressing 10
- POLENTA STACK -- grilled polenta, topped with mushrooms, goat cheese, fried rosemary

LUNCH SALADS

- WILD ARUGOLA -- black mission figs, goat cheese, sunflower seeds, orange-balsamic dressing 12.5
- CHICKEN CAPRESE -- grilled chicken breast, fior di latte mozzarella, arugola, chopped tomatoes, basil, balsamic reduction 13.5
- RUSTIC COBB -- house-roasted chicken, romaine, artichoke hearts, crumbled pancetta, tomatoes, chopped eggs, gorgonzola, lemon dressing 14
- CALAMARI CAESAR -- Caesar salad, topped with calamari, artichoke hearts, polenta croutons 13.75
- GRILLED CHICKEN BREAST & PEARS
pancetta, shaved parmesan, garlic croutons,
balsamic dressing 13.75
- GRILLED SHRIMPS -- field greens, capers, tomatoes, eggs, red onions, potatoes & lemon vinaigrette 15
- SEARED AHI TUNA -- field greens, capers, tomatoes, eggs, red onions, potatoes & lemon vinaigrette 16

18% gratuities suggested on parties of 8 or larger

@ Caffe Delle Stelle
395 Hayes Street, SF, CA 94102
415-252-1110

BEVERAGES

- DRAFT BEER 16 oz pints 6
- BOTTLED BEER 6.5
- MIMOSAS 9 OJ, Peach, Grapefruit
- HOUSE COCKTAILS 10
- MARCO POLO -- Aperol, sparkling wine, soda, orange slice
- SERENISSIMA -- Campari, grapefruit juice,
St. Germain essence, splash of soda, orange slice
- LEONARDO -- Prosecco, St. Germain essence,
splash of soda
- KIAR ROYAL -- Sparkling wine, Crème de Cassis,
lemon twist