

LUNCH

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

SOUPS 5 / 8

MEAT BALLS - pork and ricotta, tomato ragu,
shaved parmesan 9

SHRIMPS BRUSCHETTA -- grilled focaccia, topped
with shrimps, tomatoes, and paprika aioli 9

CARPACCIO -- of beef topped with creamy mustard
aioli, shaved parmesan, arugula, truffle oil 10

POLENTA STACK topped with sautéed mushrooms,
tomatoes, goat cheese 10

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
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dellestelle.com

PASTAS

PUTTANESCA caper, black olives, anchovies,
tomatoes, touch of chili flakes 12

CAPELLINI -- tomatoes, garlic, basil 12

CRESPELLE -- polenta and rosemary crepes
filled with roasted corn, zucchini and spinach,
topped with basil cream 12

MEAT BALLS pork and ricotta, rigatoni, tomato 12

SUGO ROSSO -- rigatoni Bolognese, fried 12
rosemary, parmesan

ORECCHIETTE - with Nduja Sausage, kale,
cherry tomatoes, pecorino 13

FETTUCINE -- house made fresh fettuccine,
chicken breast, broccoli, sun dried tomato, olive oil,
and white wine 13

LASAGNA BOLOGNESE -- house made fresh lasagna
with beef, veal, pork Bolognese 13

SPAGHETTI -- with steamed mussels, white wine,
gorgonzola 14

RIGATONI -- with sea bass, mushrooms,
sweet peas, creamy marsala 14

ENTREES

FISH BURGER - grilled fish burger, lettuce,
tomatoes, house made pickles, paprika aioli 12

ROASTED CHICKEN SANDWICH - arugola, balsamic
house pickles, tomatoes, rosemary aioli 12

PANINO PROSCIUTTO -- parma prosciutto,
mozzarella, tomatoes, basil pesto 12

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

MUSSELS -- steamed with white wine, tomato,
caper, garlic and white wine 16

PETRALE SOLE -- olive oil, lemon and white wine,
and mixed vegetables 17.75

NZ SNAPPER PUTTANESCA -- w grilled polenta 19

BEVERAGES

DRAFT BEER 16 oz pints 6

BOTTLED BEER 6.5

MARCO POLO -- Aperol, sparkling wine,
soda, orange slice 10

SERENISSIMA -- Campari, grapefruit juice,
St. Germain essence, splash of soda, orange slice 10

LEONARDO -- Prosecco, St. Germain essence,
splash of soda 10

KIAR ROYAL -- Sparkling wine, Crème de Cassis,
lemon twist 10