

## ANTIPASTI E PRIMI

**Olives** warm Sicilian & Ligurian olives, garlic, chilli, rosemary & lemon 9.9 **V, GF**

**Schiacciata Bianca Pizza Crust** parmesan cheese, rosemary, garlic, oregano, extra virgin olive oil 12

**Warm Ciabatta** brushed with extra virgin olive oil, rosemary, oregano, sea salt 5.9

**Antipasto** plate for 2 (vegetarian on request)  
Prosciutto di Parma, salame, pancetta, marinated vegetables, arancini, 4 cheese zucchini flowers, olives, smoked burrata, pecorino & ciabatta 39

**Rice Balls** mushroom, truffle & mozzarella arancini, cauliflower puree, parmigiano reggiano (4) 18

**Crumbed Zucchini Flowers** filled with 4 cheeses finished with truffled honey 19.9

**Melanzane alla Parmigiana** baked eggplant, layered with provolone, basil, parmesan, Napoletana sauce, salsa verde, parmesan crisp 19.9

**Insalata Caprese** heirloom tomato, smoked burrata cheese, basil, garlic, sea salt, extra virgin olive oil, black balsamic 17.9

**QLD Calamari** flour dusted, rosemary, garlic, mild chilli, nduja aioli, fresh lemon 19.9

**Spring Bay Tasmania Mussels & Vongole** white wine, garlic, chilli, tomato, fregola 23

## SECONDI / MAINS

### PASTA & RISOTTO

GLUTEN FREE PENNE AVAILABLE + 3.5

**Risotto** Roman style sausage, Italian wild mushrooms, friarielli, white wine, shaved radicchio 27.9

**Spaghetti QLD King Prawns** vongole, garlic, chilli, tomato, white wine, grated bottarga 33

**Pumpkin Ravioli** burnt butter & sage, grated ricotta salata 27 **V**

**Spaghetti Bolognese** pork & veal ragu, parmigiano reggiano 26

**Penne Calabrese** chicken, capsicum, sundried tomato, Napoletana & cream, mozzarella, parmigiano Reggiano 27

**Housemade Potato Gnocchi** pesto, semi dried Roma tomato, pecorino & stracciatella cheeses 27 **V**

### MEAT & FISH

**Fish of the day** MP

**House Rolled Roasted Porchetta** Prosciutto di Parma & cavolo nero wrapped pork loin, apple compote stuffing, celeriac puree, charred apple, pork crackling, crispy cavolo nero, red wine jus 31

**Spatchcock** young chicken oven baked with salame, Sicilian olives, white wine, garlic, chilli, rosemary, twice cooked duck fat potatoes 32

**Veal Scaloppine** pan seared with mushrooms, white wine & garlic, red wine jus on potato mash & broccolini 38.9

### SALADS

**Salad of Kale Quinoa** roasted sweet potato, avocado, pickled onions, roasted almond flakes & mustard vinaigrette 17  
+ grilled chicken breast 24  
+ sauteed QLD king prawns 28

**Salad of Poached Huon River Tasmania Salmon** baby spinach, quinoa, lentils, mint, sesame crusted avocado, baby bocconcini, crispy cannellini beans, mustard vinaigrette 27

## PIZZA

**Margherita** salsa, mozzarella, oregano, basil pesto **V** M L  
19 21

**Traditional Margherita** salsa, mozzarella di bufala, oregano, basil pesto **V** 21 24

**Napoletana** salsa, mozzarella, anchovies, oregano, garlic, black olives 22 24

**Diavola** salsa, mozzarella, gorgonzola cheese, salame, chilli 22 24

**Capricciosa** salsa, mozzarella, shaved ham, artichoke hearts, olives, mushrooms 23 25

**Caponata** salsa, mozzarella, roasted marinated vegetables, mushrooms, shaved parmesan **V** 22 24

(NOTE: NO MODIFICATIONS TO CAPONATA PIZZA)

**Hawaiian** salsa, mozzarella, shaved ham, pineapple 22 24

**Stella Supreme** salsa, mozzarella, shaved ham, pepperoni, capsicum, mushroom, onions, olives & pineapple 23 25

**Colonna** mozzarella, potato, pancetta, rosemary, garlic 23 25

### SIGNATURE PIZZAS

**Gamberi** salsa, mozzarella, garlic prawns, zucchini, chilli, oregano 25 27

**Mare Monti / Surf & Turf** mozzarella, garlic prawns, pancetta, semi dried Roma tomatoes, ricotta, rocket, black balsamic glaze 25 28

**Three Little Pigs** house pulled pork, beachwood smoked bacon, Roman sausage, tomato salsa, mozzarella & hickory smoked BBQ sauce 23 25

**Luca** mozzarella di bufala, sautéed mushrooms, truffle, prosciutto di Parma, shaved parmesan 24 26

**Truffle Lovers** mozzarella, bocconcini, truffle paste, salame, gorgonzola, shaved truffle pecorino 25 27

*Gluten free pizza (only medium available) +4.5*  
*We do not offer a half & half pizza option*

## CONTORNI / SIDES

**Broccolini** sautéed with extra virgin olive oil, garlic, toasted almonds 9.5

**Mixed Leaf Salad** cherry tomatoes, Spanish onion, goats cheese, mustard vinaigrette 8.9

**Rocket Salad** roasted hazelnut, parmesan, pear, white balsamic, extra virgin olive oil 10.5

**French Fries** 8.5

**French Fries Grated Truffled Pecorino Cheese & truffle mayo** 12.5

## DOLCI

### Gelato & Sorbet Selection

1 flavour 6.5

2 flavours 9.5

**Affogato** vanilla Gelato, with a shot of espresso coffee 10.5 add your choice of liqueur 16.5

**Flambe Espresso Brulee** hazelnut biscotti 14

**Salted Caramel Chocolate Tart** almond praline, marscapone cream 14.5

**Vanilla Panna Cotta** citrus gel, chantilly cream, cinnamon spiced crumble topping, orange crisp 14.5

**Tiramisu** marsala & espresso soaked savoiardi biscuits layered with mascarpone cream, cocoa, roasted almond flakes 15

### Mini Nutella Calzone

+ fresh banana, vanilla gelato 13.5

+ fresh strawberries, vanilla gelato 15

**Nutella Pizza & roasted hazelnuts** 13.5

## LUNCH & SPECIALS

### MONDAY TO SUNDAY

**Salad of Kale Quinoa** roasted sweet potato, avocado, pickled onions, roasted almond flakes & mustard vinaigrette 17

+ grilled chicken breast 24

+ sautéed QLD king prawns 28

**Salad of Poached Huon River Tasmania Salmon** baby spinach, quinoa, lentils, mint, sesame crusted avocado, baby bocconcini, crispy cannellini beans, mustard vinaigrette 27

**Beer Battered Barramundi Fillet** chips, salad & lemon 27.9

### 24.9 LUNCH SPECIAL

#### MONDAY TO FRIDAY 12:00 – 2:30PM

(FULL PRICE APPLIED IF SHARED)

Order a medium pizza or pasta and receive a complimentary glass of wine, sparkling, beer or soft drink + gelato

### PIZZA (M)

Margherita

Napoletana

Diavola

Capricciosa

Caponata

Hawaiian

Three Little Pigs

Stella Supreme

Colonna

### PASTA

Risotto

Pumpkin Ravioli

Spaghetti Bolognese

Penne Calabrese

Potato Gnocchi

## AFTER DINNER

### DESSERT WINE

Frogmore Ice Riesling

Coal River, Tasmania



9.5



39 (375 ML)

### LIQUEUR (45ML)

Amaretto Di Saronno 9.5

Baileys 9

Cointreau 9.5

Kahlua 9.5

Frangelico 9.5

Limoncello 9.5

Malibu 9

Midori 9

Sambuca 9

Tia Maria 9

### PORT (45ML)

Galway 8.5

Grandfather 17

### COGNAC (45ML)

Courvoisier VSOP 15

### DIGESTIVI (30ML)

Amaro Averna 9.5

Amaro Monte Negro 9.5

Grappa Piave 10.5

Grappa Carpene Malvolti 10.5

### HOT BEVERAGES

Espresso 3.5

Macchiato 3.5

Cappuccino 4

Flat White 4

Long Black 4

Caffe Latte 4

Mocca 4

Hot Chocolate 4

Chai Latte 4

Mugs 5.5

Soy Milk 0.6

Decaf 0.3

### POT LOOSE LEAF TEA

Earl Grey 4.9

English Breakfast

Peppermint

Camomile

Lemongrass

Jasmine Green

Chai

**V** Vegetarian **GF** Gluten Free

Menu subject to change due to seasonal influences |

Prices inclusive of 10% gst | BYO bottle wine only 4.5pp |

Cakeage 2.5pp | 10% surcharge applies Sundays & Public Holidays

*Stella Blu*

MENU



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