Stella Blu

Kitchen & Pizzeria Belrose

ANTIPASTI - Entree

CIABATTA FATTA IN CASA
House made ciabatta loaf
extra virgin olive oil 9.9

SCHIACCIATA PIZZA CRUST
Parmigiano Reggiano, rosemary, garlic, oregano 15.9
Add fior de latte mozzarella +3.5

OLIVE MARINATE CALDE 11.5 **V**

PIATTO DI PROSCIUTTO
Prosciutto di Parma & Reggiano
Parmigiano plate18.9

GAMBERONI AGLIO OLIO E POMODORO
Prawns, olive oil, tomato, garlic, chilli & charred sourdough 28.9 / 36.9

CALAMARI FRITTI
Rosemary, garlic, chilli, nduja aioli 24.9

FIORE DI ZUCCHINI V
Crumbed zucchini flowers, 4 cheeses, truffle honey, pecorino 9.5 each min 2

ARANCINI RICE BALLS V
Mushroom, truffle & mozzarella on truffle aioli, Reggiano parmigiano 7.5 each min 2

INSALATA CAPRESE V
Roma tomato, burrata cheese, basil, garlic, evoo, oregano, black balsamic 26.9

PRIMI PASTA e RISOTTO

Gluten free penne + 3.5

CASARECCE BOSCAIOLA ALLA TERONA
Casarecce pasta, bacon, mushrooms, cream, nutmeg, parmigiano 28.9

CANNELLONI RICOTTA E SPINACI V
Baked tube pasta filled with ricotta & spinach, sugo, parmigiano Reggiano 29.9

PENNE CALABRESE
Chicken, capsicum, sundried tomato, salsa, basil, cream, parmigiano Reggiano 28.9

SPAGHETTI BOLOGNESE
parmigiano Reggiano 27.9

RAVIOLI DI ZUCCA, BURRO E SALVIA V
Pumpkin ravioli, burnt butter & sage, ricotta salata 28.9

RISOTTO CON FRUTTI DI MARE
Prawns, blue swimmer crab, zucchini, Prosecco, mascarpone, bottarga 37.9

SPAGHETTI CON GAMBERI E COZZE
Prawns, mussels, crab meat, sugo, garlic, white wine, lemon zest, pangratto 37.9

SECONDI - Mains

COZZE ALLA SORRENTINA
Mussels, sugo di pomodoro, garlic, white wine, charred sourdough 35.9

BARRAMUNDI GF
Humpty Doo NT, on a puttanesca sauce of olives, tomato & capers 39.9

POLLO AL FORNO GF
Oven baked half chicken
salami, Sicilian olives, garlic, chilli, rosemary served on caponata 36.9

VITELLO SALTIMBOCCA
Veal scaloppini, prosciutto & sage, pan cooked with white wine, olive oil, with sautéed broccolini. 42.9

CONTORNI – Sides

CAPONATA V
Roasted zucchini, eggplant, onion, capsicum 12.9

BROCCOLINI SALTATI
Garlic & chilli, pangrattato 13.9

INSALATA DI RUCOLA, RADICCHIO, PERA
Rocket, radicchio, pear, parmigiano, pine nuts, Reggiano, extra virgin olive oil & balsamic 16.9

INSALATA MEDITERRANEAN
Greens, avocado, tomato, cucumber, olives, lemon, olive oil vinaigrette 19.9
Add Grilled chicken 25.9 or Prawns 28.9

FRIES
Herb salt, aioli 11.9

FRIES TRUFFLED PECORINO
Truffle mayo 15.9

BAMBINI
Under 12 only
21.5 Meal, Drink, gelato

Spaghetti Bolognese
Penne Napolitana, parmigiano
Battered Fish & chips
Chicken schnitzel & chips
Calamari & chips
Mini Margherita Pizza
Mini Hawaiian Pizza
Mini 3 Pigs

OPENING TIMES

LUNCH
Wednesday to Saturday 12 till 2:30pm
DINNER 7 nights 5pm

BYO WINE 5.9 pp CAKEAGE 4.5 pp
BYO WINE Not available Friday & Saturday from 5pm | Surcharge Sunday 10% | Public holiday 15%
Prices include 10% gst | Card transaction fee 1.5%
Menu subject to change due to availability of ingredients.

PIZZA

Gluten free pizza base + 5
Vegan cheese +5
Our pizza dough is proved for up to 72 hours using traditional Italian methods with minimal yeast, leaving our pizza's light yet filling. Our pizza is worked by hand.

MARGHERITA V
Salsa, fior di latte, basil 25

MARGHERITA TRADITIONALE V
Salsa, mozzarella di bufala, basil 26

DIAVOLA
Salsa, fior di latte, gorgonzola, salami, chilli 27.5

PULCINELLA
Salsa, fior di latte, salami, porcini mushrooms, provolone cheese chilli & basil 29.5

CAPRICCIOSA
Salsa, fior di latte, ham, artichoke, olives, mushrooms 28.5

QUATTRO FORMAGGI
Fior di latte, parmigiano Reggiano, gorgonzola, ricotta 28.5

VEGETARIANA V
Fior di latte, potato, capsicum, mushrooms, artichokes, Spanish onion, sundried tomato, Reggiano parmigiano 28.5

HAWAIIAN
Salsa, fior di latte, ham, pineapple 27.5

THE STELLA SUPREME
Salsa, fior di latte, ham, pepperoni, capsicum, mushroom, onion, olives 28.5

GOLOSSA
Fior di latte, potato, Roman sausage, rosemary, garlic, Spanish onion 28.5

GAMBERI
Salsa, fior di latte, garlic prawns, rocket, chilli 29.5

3 LITTLE PIGS
Pulled pork, smoked bacon, Roman sausage, salsa, fior di latte, hickory smoked BBQ sauce 28.5

LUCA
Mozzarella di bufala, porcini mushrooms, truffle, prosciutto di Parma, parmigiano Reggiano 29.5

ITALIANO
Salsa, fior di latte, prosciutto di Parma rocket, parmigiano 29.5

POLLO DELUXE
Fior di latte, chicken, pineapple, red onion, BBQ sauce, aioli 28.5

CONTADINA
Fior di latte, chicken, sun dried tomatoes, red onion, fresh basil, red capsicum, spicy nduja aioli 28.5