Antipasti e Pane

Warm Ciabatta Loaf olive oil, balsamic 11 add Olives 9 **V**

Pizza Crust parmesan, rosemary, garlic, oregano 16.9 **V**

Antipasto Board prosciutto di Parma, salami, olives, arancini, zucchini flowers, mozzarella di bufala, sundried tomatoes, warm ciabatta for 2pp 62 | 4pp 110

4 Fresh Shucked Oysters see specials 28

Spring Bay Mussels blue swimmer crab meat, clams, garlic, white wine, sugo, charred ciabatta 36.9|59 **gf|df**

Flour Dusted Calamari spicy nduja aioli, lemon 26.9 **gfa**

Handmade Arancini porcini mushroom, truffle, mozzarella, basil aioli (2) 18 **V**

4 Cheeses Stuffed Zucchini Flowers truffle honey (2) 24 **V**

Melanzane Parmigiana layered eggplant, tomato sugo, basil, mozzarella 26.9 gf | **V**

Burrata prosciutto di Parma, fig balsamic, ciabatta 26.9

Contorni - Sides | Salads

Caesar Salad Cos lettuce, anchovy mayo dressing, croutons, crispy pancetta, parmesan, poached egg, anchovy 25.9
Add Grilled chicken 8 | Sauteed prawns 12

Rocket & Pear Salad balsamic, shaved Reggiano 16.9

Charred Broccolini extra virgin olive oil 14

Pipi e Patate Southern Italian style sauteed capsicum & potatoes 13.9

House Cut Chips sea salt & rosemary 12.5

BYO Cake 5.5pp | BYO Wine 6.9pp BYO wine not available Friday, Saturday, Sunday Public holidays
Surcharges Sunday 10% | Public holiday 15%
Card transaction fee 1.5% | Prices inclusive of 10% gst
Menu & prices subject to change without notice

Primi – Pasta e Risotto GLUTEN FREE PENNE + 3.5

Risotto prawns, blue swimmer crab, zucchini, mascarpone, prosecco, grated bottarga 39.9 **gf**

Mare Caldo squid ink spaghetti, prawns, crab meat, calamari, spicy nduja, cherry tomato sugo 39.9

Rigatoni Alla Vodka creamy tomato sugo, chilli, guanciale & vodka 31.9 add burrata cheese +7.5

Pumpkin Ravioli burnt butter & sage, ricotta secca 34.9 **V**

Penne Calabrese chicken, sundried tomatoes, Napoletana, cream, parmigiano 31.9

Spaghetti Bolognese pork & veal ragu, parmigiano 31.9

Secondi - Seafood | Meats

Seafood Grill for 2
Qld King prawns, Moreton Bay bugs, Fish of the day, Flour dusted Calamari, hand cut Chips 165

Market Fresh Fish of the Day see specials

Fish & Chips beer battered fresh Barramundi, Humpty Doo, Northern Territory, lemon & tartare sauce 39.9

Qld King Prawns garlic, tomato sugo, ciabatta (6) 59.9 **gf**

Grass Fed Eye Fillet 200g, sauteed potato, charred broccolini & creamy peppercorn sauce 59.9 **gf**

Pollo Alla Diavola chicken, marinated in garlic, thyme, fennel seeds, rosemary & white wine, pan baked with salami, olives, chilli, on capsicum & potato 42.9 **gf**

Stella Blu takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free
V=Vegetarian DF=Dairy free GF=Gluten free
GFA = Gluten free available

Pizza GLUTEN FREE 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

Margherita San Marzano tomato D.O.P. mozzarella di bufala, basil 26 **V**

Diavolina San Marzano tomato, D.O.P. fior di latte, salami, capsicum, olives, chilli 29.9

Ortalana Fior di latte, zucchini, olives, capsicum, mushrooms, 28.9 **V**

Hawaiian San Marzano tomato, D.O.P. fior di latte, ham, pineapple 28.5

The Stella San Marzano tomato, D.O.P. fior di latte, ham, pepperoni, capsicum, mushroom, onion, olives 29.9

Gamberi San Marzano tomato, D.O.P. fior di latte, prawns, zucchini, chilli 32.9

3 Little Pigs San Marzano tomato D.O.P., fior di latte, pulled pork, bacon, Italian style pork sausage, Smoked BBQ sauce 29.9

The Luca Fior di latte, truffle, sauteed mushrooms, prosciutto di Parma, parmigiano 31.9

Bambini Under 12 years only 16.9

Pizza Margherita | Hawaiian | 3 Little Pigs

Pasta Spaghetti Bolognese | Penne Napolitana

Other Chicken Schnitzel & Chips | Calamari & Chips
Battered fish & chips

Stella Blu
DEE WHY BEACH 1992
HEAD CHEF SEBASTIAN NARCISI