

## Antipasti e Pane

*Our antipasti are perfect for sharing with friends & family*

Light & soft sourdough Panouzzo style loaf, baked in-house daily Extra virgin olive oil, balsamic 12.5

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

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East 33 Sydney Rock Oysters fresh shucked with a balsamic & shallot dressing (4) 32

Australian Octopus pickled in a fragrant mix of vinegar, citrus, & herbs, served chilled with extra virgin olive oil 21

Cantabrian Anchovies from the Bay of Biscay in the Cantabrian Sea. Salty, sweet & buttery 19

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

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House marinated Sicilian & kalamata olives 12

Creamy Ricotta with spicy nduja honey 11.5

Burrata cheese & pistacchio pesto 16

Sopressa Salami (local Campisi family) 15

San Danieli Prosciutto 18 months 25

Mortadella (local Popolo) 15

House made Arancini porcini mushroom, truffle, mozzarella, basil aioli 9 each **V**

House made breaded croquettes, diced salami, prosciutto di Parma, ham, parmesan, potato, cacio e pepe aioli 9 each

Melanzane Parmigiana layered eggplant, tomato sugo, basil, mozzarella 24.9 **gf | V**

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**Bambini** Under 12 years only 16.9

Pizza Margherita | Hawaiian | Carnivori

Pasta Spaghetti Bolognese | Penne Napolitana

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

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

Menu & prices subject to change without notice

## 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, charred panouzzo (6) 59.9 **gfa**

Spring Bay Mussels, blue swimmer crab meat, clams, garlic, white wine, sugo, charred panouzzo 38 **gf | df**

Bistecca Chefs Steak of the Week see specials

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**

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## Contorni - Sides | Salads

Caesar Salad cos lettuce, anchovy mayo dressing, croutons, crispy pancetta, parmesan, poached egg, 26.9  
Add Grilled chicken 8 | Sauteed prawns 12

Rocket & Pear Salad balsamic, shaved Reggiano 16.9

Charred Broccolini extra virgin olive oil 14.9 **V**

Pipi e Patate Southern Italian style sauteed capsicum & potatoes 13.9 **V**

Duck fat potatoes twice cooked 14

House Cut Chips Sea salt & rosemary 12.5

DEE WHY BEACH 1992  
HEAD CHEF SEBASTIAN NARCISI

## 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

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

Pumpkin Cappelli, 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

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## Pizza

*Our naturally leavened sourdough pizza is proved for 72 hrs*

*Gluten free base 5 | Vegan Cheese 5*

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, shaved parmigiano 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

Carnivori San Marzano tomato D.O.P, fior di latte, ham salami, pork sausage, smoked BBQ sauce 29.9

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

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