

La Stella

Italian Restaurant

Appetizers

- Beef Carpaccio** 30
Thinly sliced Australian beef tenderloin, truffle shavings, shaved parmesan, baby arugula, white truffle oil
- Caprese** 18
Buffalo burrata, balsamic pearls, basil pesto, alfalfa sprouts, extra virgin olive oil **v**
- Cold meat platter** 26
Italian Salami, Coppa, Prosciutto, prunes, figs, baby gherkins, arugula
- Parma ham melon** 18
rock melon, Parma ham, rucola
- Bruschetta** 14
tomato salsa, garlic crostini, shaved parmesan **v**
- Fish Carpaccio** 24
thinly sliced fresh Japanese snapper, citrus vinaigrette, ikura, grapefruit wedges, pomegranate, sliced baby radish, cress
- Arugula salad with gorgonzola** 18
sundried tomatoes, olives, natsu pear slices, Gorgonzola, lemon vinaigrette **v**

Pastas

- Spaghetti pomodoro **v****
fresh basil, vine ripen tomato, broken burrata 20
- Penne puttanesca** 🌶️🌶️
Short tube pasta, anchovy, garlic, chili, fresh basil, capers, olives, tomato sauce 20
- Bolognese fusilli**
tangy meat sauce simmered with tomato & white wine, serve with spiral pasta 26
- Alfredo Au funghi**
Fettucine, wild mushroom, white truffle oil, alfredo sauce **v** 22
- Gnocchi Roma** 🌶️🌶️
Homemade potato dumplings, bacon, chili, vine ripen tomatoes, fresh basil 26
- Cartoccio** 🌶️
spaghetti with slipper lobster, prawns, scallop, calamari, clams, mussels & fish in tomato sauce with chili baked in parchment paper 32
- Mentaiko pasta,**
spicy cod roe, ikura, butter, scallion, shredded seaweed, ohba leaf 22
- Napolitana pasta,**
tomato sauce, sausage, bell peppers, onion, Chinese button mushroom 18

Soup

- Soup of the day** 12
please check with our servers to enquire
- Minestrone** 10
tomato, basil pesto **v**

Mains

- Puttanesca** 🌶️🌶️ 38
Pan seared Japanese fresh snapper, garlic, anchovy, capers, chili, rosemary, olives, tomato sauce
- Manzo** 40
Braised USDA boneless beef short ribs, sherry, red wine & vegetables
- Wagyu gorgonzola 180g** 138
Pan seared Omi Wagyu in Gorgonzola cream sauce serve with medley of vegetables
Add Foie Gras @ \$24
- Ossobuco** 45
Traditional veal shank braised in vegetables, white wine, and veal stock, gremolata
Add Saffron Pasta @ \$10
- Chicken Milanese** 34
Chicken breast panko with homemade breadcrumbs, pan seared in butter topped with tomato salsa, Arugula & lemon wedge

Pizzas

- Margherita**
Mozzarella, Burrata, vine ripen tomato, basil pesto **v** 18
- Prawn & Fennel**
Prawn, asparagus, fennel, cream sauce 26
- Prosciutto & Rocket**
Prosciutto, Arugula, shaved parmesan, white truffle oil 26
- 4 Cheese pizza**
smoked scarozza, gorgonzola, parmesan, mozzarella **v** 22
- Mushroom pizza**
wild mushrooms, arugula, parmesan, white truffle oil **v** 24
- Seafood pizza**
prawns, scallop, mussels, squid 28
- Teriyaki pizza**
sweet savory chicken, fresh leek 22
- Diavola pizza** 🌶️
tomato sauce, sliced olives, salami, chili 22

Price stated is subject to 10% service charge & 7% gst

v denotes vegetarian dish