

ANTIPASTI

ARANCINI	15
Five crispy deep-fried corn and saffron risotto balls, stuffed with smoked cheddar and served with Calabrian chili mayo and shaved parmesan	
*add extra arancini for	+3/ball
MEATBALLS	20
The Stella classic! Pork & beef meatballs flame roasted in the forno and served with a slice of house-made focaccia, tomato sauce and grated parmesan cheese	
ADD SPAGHETTI	+6
CROSTONE	15
House-made crunchy focaccia topped with whipped ricotta, pickled shallot and prosciutto	
GARLIC BREAD	17
Forno baked and brushed with good olive oil and topped with parmigiano, pecorino, aged mozzarella, rosemary and confit garlic	
CARPACCIO	17
Thinly sliced beef served with pickled shimeji mushroom, smoked cheddar, fresh horseradish and potato chip	
CARROTS	16
Roasted in the forno and served with whipped feta, dill and house-made everything seasoning	
WOOD-FIRED BEETS	17
Crispy roasted beets served with Stracciatella, basil, pistachio and Calabrian chili miso honey.	
BRUSSELS SPROUTS	17
Forno roasted and served with bacon, parmesan and lemon	

INSALATA

KALE CAESAR	18
Classic Caesar dressing with locally sourced, organic baby kale mix, parmesan and focaccia croutons.	
CELERY	16
Shaved celery with fried walnuts, dates, mint, lemon and olive oil and finished with parmesan	
BUTTER LETTUCE	18
Tender butter lettuce dressed with pistachio vinaigrette and served with gorgonzola cream and shaved apple	

FOR THE TABLE

MARINATED OLIVES	10
A mix of 5 varieties of olives, marinated in rosemary, coriander, citrus peel, chili and olive oil. Served warm	
HOUSE BREAD	7
Fresh baked in-house every day! Served with balsamic vinegar and extra virgin olive oil	
PROSCIUTTO	14
A full plate of fresh sliced San Daniella prosciutto drizzled with good olive oil. Order it to put on other things or to eat all by its delicious self	
ANTIPASTI PLATTER	25
A selection of cured meats, cheeses, and pickles. Great for sharing!	

PASTA

GNOCCHI W/BRAISED BEEF	28
One of our signature dishes! Handmade potato gnocchi with braised beef and vodka sauce, finished with garlic cream, fresh horseradish and pecorino romano	
RISOTTO AL FUNGHI	25
Carnaroli rice with sauteed mushrooms, smoked garlic and soffritto, finished with Stracciatella and cured egg yolk	
AGNOLOTTI	25
House-made pasta stuffed with ricotta and squash, served with walnut sauce, chive oil, chives and parmesan	
RIGATONI	28
House-made rigatoni pasta served with Argentinian prawns, nori – chili butter and squid ink breadcrumb	
TAGLIATELLE	27
House-made pasta tossed with ragu alla bolognese and finished with parmesan	
AMORI	26
House-made pasta with kale and pistachio pesto and roasted squash, finished with shaved ricotta salata and pistachio	
CAVATELLI	26
House-made pasta in a cream sauce with white beans and homemade sausage, finished with brown butter crumbs and truffle honey	
*SUB Gluten-Free house-made pasta	+2

PIZZA

MORTADELLA	23
Rosemary cream, sliced Italian sausage, fior di latte, parmesan, pistachio and black pepper	
ADD ARUGULA	+3
MARGHERITA	20
Tomato sauce, mozzarella, basil, parmesan	
PROSCIUTTO & ARUGULA	23
Tomato sauce, mozzarella, prosciutto and local arugula	
FUNGHI	23
Kale pesto (vegan), fior di latte, shaved mushroom, smoked garlic, parmesan and lemon	
ADD PROSCIUTTO	+4
4 CHEESE	23
Tomato sauce, ricotta, aged mozzarella, fior di latte, parmesan, smoked garlic, garlic breadcrumb and oregano	
HAM & PINEAPPLE	23
Tomato sauce, house-made smoked ham, pineapple, Calabrian chili, parmesan and aged mozzarella	
POTATO	22
Garlic cream, smoked garlic, pickled shallot, sliced potato, rosemary, fior di latte, parmesan and chives	
ADD HOUSE-MADE HAM	+4
CALABRESE	23
Tomato sauce, Calabrian chili, garlic, spicy soppressata, aged mozzarella, parmesan and pickled jalapeno	
ADD AN EGG	+2
SQUASH & BACON	23
Garlic cream, house-made bacon, aged mozzarella, roasted squash, parmesan and Stracciatella	
PEPPERONI	23
Tomato sauce, house made pepperoni, smoked mozzarella, parmesan, chili miso honey glaze	
ADD OLIVES & PEPPERONCINI	+3

We are proud to work with the following local farmers throughout the year to bring you the best organic ingredients possible:

True Grain Mill

Farmship Growers Co-op

Small City Farm

Regard Coffee

La Stella is about sharing our passion for fresh, seasonal ingredients handled with attentive care and using old-world methods and technique to bring you our version of what Nana Zuvich would make. This is why we chose to import Nanaimo's first wood-fire pizza oven and why we create hand-made pasta from scratch each and every day.

For the gluten-sensitive folks, we also make fresh, gluten free pasta by hand using our own in-house recipe.

Simply prepared dishes with minimal ingredients let the products of Vancouver Island shine.

From the team at La Stella,
Grazie mille



HOURS:

5pm - Close

Wednesday & Thursday

4pm - Close

Friday - Sunday

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