



Tell us about your experience at The Stellar
and you will receive your Membership Card to access
the benefits reserved for our loyal customers

 **THE STELLAR**

LUNCH MENU

Appetizers

Roman-Style Artichokes  **14€**

Confit Artichokes with crispy Jerusalem Artichoke chips and creamy Cheese fondue“Premium Cheese Award 2019” (7,12)•

Crispy Panzanella  **14€**

A revisited Panzanella with colorful Cherry Tomatoes, Avocado, and marinated Buffalo Mozzarella with Tuscan Flavors (1,6,7,8,11,12)•


Salmon Tartare **16€**

Marinated Salmon Tartare with fresh Fennel and Orange Salad, finished with dill Mayonnaise (3,4,6,8,10,11)•

Grandma's Meatballs **16€**

Meatballs Fried and repassed in classic Tuscan Pomarola (3,6,7,8,9,10,12)

First Courses

Berry Gnocchi  **16€**

Homemade gnocchi with mixed Berries, flavored with Saffron, Pecorino Cheese and crispy Zucchini Flower (1,3,5,6,7,8,9)•

Gnudi with Butter and Sage  **16€**

Homemade Gnudi sautéed with Butter and Sage on a sweet Yellow Tomato cream with crunchy Almonds (1,3,6,7,8)•

Pici Cacio e Pepe with Red Shrimp **19€**

Pici with Cheese and Pepper with a fresh and citrusy Red Shrimp Tartare with Lime (1,2,4,7,8,9,11,12,14)•


Fresh Spaghetti with Clams and Bottarga **19€**

Spaghetti “alla chitarra” with Clams, Lemon, and Bottarga (1,2,3,4,6,8,12,14)•

Tonnarello Your Way: **17€**

Tonnarello in the tradition, choice between: Cacio e Pepe - Gricia - Amatriciana - Carbonara (1,3,5,6,7,8,9,10,12)

Main Courses

Purple Eggplant Parmigiana  **21€**

Baked Purple Eggplant Parmigiana, Confit Tomatoes, Stracciatella and Basil Pesto (3,6,7,8)

Egg 62° with Red Turnip and Truffle  **21€**

Egg cooked at low temperature, laid on Creamy Red Turnip and Truffle flakes, for a perfect balance of softness and freshness (3,7,8,13)

Galician-Style Octopus **26€**

Tender Octopus with Mashed Potatoes, Sweet Paprika, Saffron, and Chorizo, revisited from Spanish Tradition (2,4,5,6,7,8,9,11,12,14)•

Veal Cutlet **25€**

Crispy Breaded Veal Cutlet, served with fresh Cherry Tomatoes, Arugula, and Homemade Mayonnaise (1,3,5,6,8,9,10)

Salads & Burger

" Interstellar " **15€**

Endive, Shrimp, Sprouts, Cherry Tomatoes, Sesame Seeds, Dressing (2,3,4,6,7,8,9,10,11)•

Salad “Caterina de Medici” **15€**

Anchovies, Capers, Eggs, Pine nuts, Raisins, and Pecorino Cheese (3,4,5,6,7,8,10,12)

Chianina Burger 100 % **23€**

Milk Bun, medium-cooked Chianina Beef, caramelized Onion with Vin Santo, crispy Rigatino, Pienza Pecorino Shavings, Lime Mayonnaise, served with crispy Nevelle Potatoes with Rosemary (1,3,5,6,7,8,9,10,11,12)

Cover charge 2,50 €

For intolerances and allergies, please contact the waitstaff. Due to the layout of the premises, cross-contamination of gluten and other allergens is possible. Legend of food allergen codes:

1 - Gluten	6 - Soy	11 - Sesame seeds
2 -Crustaceans	7 - Lactose	12 - Sulphur dioxide and sulphites
3 - Eggs	8 - Nuts	13 - Lupines
4 - Fish	9 - Celery	14 - Molluscs
5 - Peanuts	10 - Mustard	

• Some products may be of frozen origin depending on market availability.