FALL WINTER MENU 2026

ANTIPASTI

POLPETTE DELLA NONNA 25
Wagyu Beef Meatballs, San Marzano DOP Marinara, Parmigiano Reggiano, Tuscan Basil EVOO

HARRY'S BAR CARPACCIO 29
Wagyu Tenderloin, Baby Arugula, Parmigiano Reggiano, Parmesan Crisp, Harry's Sauce, Fried Capers, Grated Black Winter Truffle

FOIE GRAS 26
Seared Hudson Valley Foie Gras, Brioche, Caramelized Fig Jam

TAVOLA ITALIANA 36
Prosciutto di Parma, Mortadella, N'duja, Parmigiano Reggiano, Gorgonzola Dolce, Burrata, Fig Jam, Zeppole and Accompaniments

OSSETRA CAVIAR Bump 25 / 1 oz 120 / 2 oz 225
Stracciatella, Caper Calabrian Aioli, Blini and Fixings

PARMIGIANA (Veg) 20
Eggplant Parmesan, Mozzarella, Parmigiano Reggiano, DOP San Marzano Sauce, Fresh Basil

FRITTO MISTO 27
Argentinian Shrimp and Calamari in Semolina Flour, with Calabrian Chili Aioli and DOP San Marzano Marinara

U'PURP 28
Grilled Spanish Octopus, Mascarpone Polenta, Heirloom Cherry Tomatoes, Mediterranean Olives, Crispy Capers, N'duja

TORRE DI MARE 145
Prosciutto Wrapped Diver Scallops, Colossal Tiger Shrimp Scampi, Grilled Maine Lobster, Grilled Octopus, Jumbo Lump Crab, Fritto Misto and Bruschetta

INSALATE • 18

CAPRESE CLASSICA (Veg)
Heirloom Texas Tomatoes, Burrata Stracciatella, Fresh Basil, Tuscan Organic EVOO, Modena Balsamic Glaze

SPINACI AL BALSAMICO (Veg)
Baby Spinach, Burrata, Roasted Pistachios, Cherry Tomatoes, Crispy Shallots, Warm Fig Balsamic Vinaigrette

GORGONZOLA
Baby Iceberg, Gorgonzola Dolce, Roasted Heirloom Beets, Tri-Colored Tomatoes and Crispy Prosciutto di Parma

CESARE IMPERIALE 68
Prepared Tableside, Ossetra Caviar, Hearts of Romaine, Parmigiano Reggiano, Sourdough Crostini, White Boquerones Anchovies, Crispy Capers, Extra Virgin Olive Oil

LA NOSTRA PASTA

All our pasta is made in house with 100% Italian flour

GNOCCHI AL RAGÙ NAPOLETANO 32
Ricotta Dumpling, in a DOP San Marzano Sauce, Wagyu Beef and Veal Ossobuco Ragù, Ricotta

AGNOLOTTI PIZZICATI 40
with Veal Ossobuco Filling, Sage Butter Sauce, Parmigiano Reggiano
add shaved black truffle 5g / 25

FETTUCCINE TRICOLORE (Veg) 72
Black Winter Truffle, Truffle Butter, Wild Mushrooms, Served Tableside in a Parmigiano Wheel

SPAGHETTI LA STELLA 75
Spicy Vodka Sauce, Shrimp, Lobster, Jumbo Lump Crab

A $15 PER PERSON ENTERTAINMENT SERVICE CHARGE MAY BE ADDED ON SELECT EVENINGS IN THE BAR/LOUNGE
*20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
WE ARE A CASHLESS RESTAURANT. FOR YOUR CONVENIENCE, WE ACCEPT ALL MAJOR CREDIT AND DEBIT CARDS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SPECIALI DELLA CASA

AGNELLO AL FORNO 75
Oven Roasted Herb Crusted Australian Half a Rack of Lamb and Fried Red Smashed Garlic Truffle Potatoes

OSSOBUCO CON POLENTA 60
Veal Ossobuco, Creamy Mascarpone Parmigiano Polenta

POLLO AL MATTONE 45
Brick Pressed Crispy Heritage Pasture Raised Chicken, Black Winter Truffle and Truffle Yukon Mashed Potatoes, Joël Robuchon Style

RISOTTO ALLA PESCATORA 62
Diver Scallop, Argentinian Shrimp, Calamari, Octopus, Mussels and Clams, White Wine Sauce, Calabrian Chili Oil

BRANZINO MEDITERRANEO 53
Whole Branzino Pan Seared Crispy, with Lemon Butter Caper Sauce on Spinach

SALMONE AGRODOLCE 48
Pan-Seared Norwegian Salmon, Light Sweet-and-Spicy Agave Glaze, Sautéed Pencil Asparagus and Honey-Glazed Carrot Purée

COTOLETTA PARMIGIANA (to share) 78
Traditional Veal Cotoletta Fried in Wagyu Beef Tallow, Prepared American Parmigiana Style Tableside

We proudly feature Allen Brothers meats

LA GRIGLIA

*Steaks ordered beyond medium well may not reflect the quality we intend **
*Chef recommends all Wagyu cooked to a maximum of medium * All our steaks are finished with Premium Extra Virgin Olive Oil*

PRIME & CLASSICS

PRIME BEEF TENDERLOIN, 10 OZ 58

PRIME RIBEYE, 16 OZ 75

LA STELLA SURF AND TURF PLATTER 129
10 oz Prime Beef Tenderloin, Cold Water Jumbo Western Australian Lobster Tail

COSTATA DI MAIALE 52
Balsamic Fig Jam Glazed 16 oz Bone-In Spanish Acorn-Fed Iberico Vertical Pork Chop

TUSCAN HERB AND PORCINI RUB ROASTED PRIME RIB, 14 OZ 65
Weekends Only

WAGYU

WAGYU BEEF TENDERLOIN, 8 OZ 70

ROSEWOOD WAGYU NEW YORK STRIP, 12 OZ 85

ROSEWOOD WAGYU RIBEYE, 16 OZ 115

COLD WATER JUMBO WESTERN AUSTRALIAN LOBSTER TAIL
75

ALASKAN KING CRAB LEG
1/2 lb / 1 lb
105 / 200

FINISHING TOUCHES · 6

Truffle Butter
N'duja Spread
Gorgonzola Dolce
Porcini Rub
Modena Balsamic Fig Jam Demi Glaze
Bernaise (European Butter Sauce)
Shaved Black Truffle 5g / **25**

LUXE ADDITIONS

Prosciutto Wrapped Diver Scallops **20**
Grilled Colossal Shrimp Scampi **30**
Jumbo Lump Crab Bernaise **21**
Hudson Valley Foie Gras **23**
Truffle Bone Marrow **18**

CONTORNI • 16

SPINACI ALLA N'DUJA
Sautéed Spinach with Spicy N'duja and Garlic

PATATE CROCCANTI
Fried Red Smashed Garlic Truffle Potatoes in Wagyu Beef Tallow

ASPARAGI
Pencil Asparagus in a Lemon Garlic Sauce

BIETOLE
Roasted Heirloom Beets, Toasted Marcona Almonds, Tuscan Organic EVOO, Calabrian Garlic Chili Oil

FUNGHI AL TARTUFO (Veg)
Roasted Wild Mushrooms, Truffle Oil

CAROTE AL MIELE (Veg)
Roasted Honey Glazed Carrots, Texas Honey, Pistachio Crumble

PURE' DI PATATE (Veg)
Truffle Yukon Mashed Potatoes, Joël Robuchon Style

POLENTA AL MASCARPONE (Veg)
Mascarpone Parmigiano Polenta, DOP San Marzano Marinara Sauce

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