

## HOUSE

**LIMONCELLO** ..... 9 🍷

**TREBBIANO D' ABRUZZO** 2016 DE' QUINDI (Abruzzi) .. 6 🍷 12 🍷  
Green apple, refreshing and crisp

**SEASONAL SANGRIA** ..... 8 🍷 28 🍷

**MONTEPULCIANO D' ABRUZZO** 2015 ZONIN (Abruzzi) .. 6 🍷 12 🍷  
Fruit forward, light and smooth

## COCKTAILS

**MELETTI MULE** Smirnoff vodka, ginger, lime, Meletti amaro ..... 11

**STELLA SPRITZ** Sparkling rosé, Aperol, grapefruit, lime ..... 11

**ULTIMA** Beefeater gin, Luxardo, Fernet, lime ..... 12

**SGROPPINO** Lemon sorbet, Smirnoff vodka, prosecco ..... 12

**INVERNO** Brandy, blood orange, Solerno, nutmeg ..... 11

**SALVATORE** Old Overholt rye, Averna amaro, pistachio bitters ..... 11

## DRAFT BEER

**PERONI** (Italy) Lager ..... 6

**STELLA ARTOIS** (Belgium) Pilsner ..... 6.5

**STICKMAN** (PA) IPA ..... 7.5

**2SP BREWING** (PA) Baby Bob Stout ..... 7

**SEASONAL DRAFT** ..... 7

## ITALIAN BOTTLED BEER

**MENABREA SPA** Blonde ..... 7

**MORETTI ROSSA** Amber ..... 7

**NUOVA MATTINA** Saison ..... 14

**BALADIN ISAAC** Witbier (750ml) ..... 30

**REALE EXTRA** IPA (750ml) ..... 35

## AMERICAN BOTTLED BEER

**ABITA LIGHT** (LA) Light Lager ..... 5

**YUENGLING LAGER** (PA) Amber Lager ..... 5

**DESCHUTES MIRROR POND** (OR) Pale Ale ..... 6

**FLYING FISH HOPFISH** (NJ) IPA ..... 6

**DOGFISH HEAD INDIAN BROWN ALE** (DE) Imperial Brown Ale ..... 6

**AVERY OUT OF BOUNDS** (CO) American Stout ..... 7

**LAGUNITAS LITTLE**

**SUMPIN' SUMPIN' ALE** (CA) Imperial Wheat Ale ..... 6.5

**RIVERHORSE TRIPEL HORSE** (NJ) Belgian-Style Ale ..... 7.5

## SOFT DRINKS

**ARANCIATA ROSSA** (200 ml) ..... 3

**CHINOTTO** (200 ml) ..... 3

**POMPELMO** (200 ml) ..... 3

**LEMONADE** ..... 3.5

**KUTZTOWN SARSAPARILLA** ..... 4

**KUTZTOWN RED CREAM** ..... 4

## SPARKLING

**PROSECCO ROCCHINA D.O.C. BRUT** (Treviso) ..... 10.5/43  
White peach, bright and crisp

**LAMBRUSCO CLETO CHIARLI** (Modena) ..... 10.5/43  
Semi sweet sparkling red

**SPUMANTE ROSA BIANCA VIGNA BRUT NV** (Veneto) ..... 12/48  
Sparkling rosé, floral and crisp

## WHITE

**PINOT GRIGIO** 2016 RUFFINO (Delle Venezie) ..... 9/18/36  
Light, apple, pear

**BIANCO** 2016 PLANETA (Sicilia) ..... 11/22/44  
Citrus, peach, melon

**FALANGHINA** 2016 SAN SALVATORE (Campania) ..... 11/22/44  
Cedar, tropical fruit, tart

**VERDICCHIO** 2015 ROCCHINA (Dei Castelli Di Jesi) ..... 11/22/44  
White peach, passion fruit, vanilla

**PECORINO** 2015 IL CONTE VILLA PRANDONE (Marche) ... 11/22/44  
Crisp, green apple, medium bodied

**VERMENTINO** 2016 LA SPINETTA (Toscana) ..... 48  
Pear, lime, subtle minerality

**CHARDONNAY** 2015 CASTELFEDER (Alto Adige) ..... 12/24/48  
Fruity, full, balanced

## ROSE

**RAPHAEL ROSATO** 2016 POGGIO ANIMA (Sicilia) ..... 11/22/44  
Red berries, floral notes, juicy

**IL ROSE DI CASANOVA** 2016 LA SPINETTA (Toscana) ... 12/24/48  
Tart cherry, pomegranate, honeysuckle aroma

## RED

**PINOT NOIR** 2014 CIELO (Delle Venezie) ..... 9/18/36  
Raspberry, spicy, round

**VALPOLICELLA** 2015 MASI BONACOSTA (Veneto) ..... 10/20/40  
Fresh cherry, vanilla, violet

**BARBERA D' ASTI** 2014 MICHELE CHIARLO (Piemonte) .. 10/20/40  
Rich, ripe cherry, slight earthiness

**CHIANTI** 2015 DONNA LAURA ATLEO (Toscana) ..... 10/20/40  
Red berries, soft tannins, 100% Sangiovese

**NERO D'AVOLA** 2015 CUSUMANO (Sicilia) ..... 11/22/44  
Jammy fruit, black spices, firm tannins

**NEGROAMARO** 2015 A MANO (Puglia) ..... 11/22/44  
Soft tannins, dark cherry, clove

**SYRAH** 2014 CIACCI PICCOLOMINI D'ARAGONA (Toscana) ..... 75  
Balanced delicate tannins, plum, black pepper

**PRIMITIVO** 2015 PRIMATERRA (Puglia) ..... 9/18/36  
Dark cherry, juicy, soft finish

**SUPER TUSCAN** 2016 SANTA MARTINA (Toscana) ..... 11/22/44  
Sangiovese blend, ripe cherry, earthy

**AGLIANICO** 2013 ROCCA DEL PRINCIPE (Campania) ..... 56  
Black plum, pepper, oak

**NEBBIOLO** 2010 MALVIRA (Piemonte) ..... 67  
Dark fruit, tobacco, spice

**ROSSO SALENTO** 2015 VERSO (Puglia) ..... 11/22/44  
Balanced, chocolate, spice

**AMARONE DELLA VALPOLICELLA** 2013 FARINA (Veneto) ..... 99  
Dark fruit, oak, smoke and black spice aromas



2ND & LOMBARD - PHILADELPHIA - 215.320.8000 - PIZZERIASTELLA.NET

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