

## HOUSE

**LIMONCELLO** ..... 9 🍷

**TREBBIANO D' ABRUZZO** 2015 *STELLA (Abruzzi)* ..... 6 🍷 12 🍷  
Green apple, refreshing and crisp

## COCKTAILS

**MELETTI MULE** Smirnoff vodka, ginger, lime, Meletti amaro ..... 10

**ULTIMA** Beefeater gin, Luxardo, Fernet, lime ..... 11

**SGROPPINO** Lemon sorbet, Smirnoff vodka, prosecco ..... 11

**ALLORA** Sauza tequila, Campari, strawberry, rhubarb, lime..... 11

**SALVATORE** Old Overholt rye, Averna amaro, house-made bitters..... 11

## DRAFT BEER

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

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

**SWEETWATER** (GA) Pineapple IPA ..... 7.5

**FREE WILL** (PA) Belgian White Ale ..... 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

**SEASONAL SANGRIA** ..... 8 🍷 28 🍷

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

## SPARKLING

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

**LAMBRUSCO** *LO DUCA (Emilia Romagna)* ..... 9.5/37  
Semi sweet sparkling red

## WHITE

**PINOT GRIGIO** 2015 *RUFFINO (Delle Venezie)* ..... 9/18/36  
Light, apple, pear

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

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

**FALANGHINA** 2015 *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

**VERMENTINO** 2015 *LA SPINETTA (Toscana)* ..... 48  
Pear, lime, subtle minerality

**CHARDONNAY** 2015 *GIULIANI (Puglia)* ..... 10/20/40  
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** 2011 *MICHELE CHIARLO (Piemonte)* .. 10/20/40  
Rich, ripe cherry, slight earthiness

**CHIANTI** 2014 *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** 2014 *PRIMATERRA (Puglia)*..... 9/18/36  
Dark cherry, juicy, soft finish

**SUPER TUSCAN** 2014 *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



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