

stella italian

kitchen & pizzeria

We serve an authentic napolitano style of pizza. We take our pizza very seriously! Therefore we source only the very best ingredients to give you the true Italian experience.

Our Italian artisan pizzaiolo cooks our pizzas in a wood fire oven. We use the best Italian caputo flour, San Marzano tomatoes & fior di latte mozzarella on each of our bases making our pizza...

Pizza

Margherita - San Marzano tomato, fior di latte, fresh basil & oregano.....18V

Napoli - San Marzano tomato, fior di latte, olives & anchovies19

Vegeteriana - San Marzano tomato, fior di latte, chargrilled eggplant,21V
roasted capsicum , zucchini, olives & baby spinach

Caprese - San Marzano tomato, Mozzarella di buffala, fresh cherry truss tomatoes & fresh basil.....21V

Pancetta crispy pancetta, fior di latte, Gorgonzola & radicchio..... 22

Gamberi - Fior di latte, garlic prawns, chargrilled zucchini & finished with pesto oil 24.5

Santino - San Marzano tomato, fior di latte, prosciutto finished with rocket & Parmesan24

Boscaiola Rossa San Marzano tomato, fior di latte, Italian pork sausage, mushrooms & onion 22

Diavola - San Marzano tomato, fior di latte, salami finished w fresh chilli & chilli oil..... 20

Capricciosa San Marzano tomato, fior di latte, double smoked ham, mushrooms, salami & artichoke hearts 22

Maurino San Marzano tomato, fior di latte, Gorgonzola, salami, cherry truss tomatoes & fresh chilli 21

Tartufo - Fior di latte, Italian pork sausage, porcini mushrooms & truffle paste 23

Patate e Pancetta fior di latte, pancetta, oven roasted potatoes, rosemary & onion 21

Calzone di Prosciutto e Funghi Fior di latte, double smoked ham, 22
mushroom, Spanish onion, topped w Rocket & Parmesan

Calzone di Verdura - fior di latte, eggplant, zucchini, olives & topped w radicchio & dried ricotta.....21V

Buffalo Mozzarella can be added to any pizza 5

Gluten free bases 5