

FROM THE PIZZERIA

ABOUT OUR CRUST

Our gluten-free pizza dough is made by hand daily with care and consideration. Our goal is to make the best crust possible so that everyone can enjoy our artisan pizzas.

Gluten-free dough is made in an area that contains flour.

STARTERS

FRESH LOCAL BURRATA 13.95
grilled grapes, house bread, olive oil

OUR GLUTEN-FREE BREAD 1.95
evoo, aged balsamic roasted garlic
add house-churned butter 1.00

GREENS

ITALIAN CHOPPED 10.95
roasted peppers, chickpeas, pepperoni,
mozzarella, kalamata olives, basil

CAESAR 10.95
romaine, arugula, brussels sprouts,
grana padano, caesar vinaigrette

CHOPPED KALE SALAD 11.95
emerald and purple kale, shaved cabbage,
breakfast radishes, medjool dates, pecorino,
toasted cashews, mustard vinaigrette

LITTLE GEM & CRISPY PROSCIUTTO SALAD 11.95 / 17.95
frisée, red onion, sweet gorgonzola, chives,
radishes, white balsamic vinaigrette

GLUTEN-FREE PIZZA

RED PIZZAS

fresh tomato sauce

ROSSA 13.95
tomato jam, wild arugula, herbs, basil, olive oil

CLASSIC MARGHERITA 15.95
fresh mozzarella, olive oil, sea salt, basil

CHEESE PIZZA 15.95
fresh mozzarella, parmesan, oregano, basil,
chili flakes, olive oil

ORGANIC SAUSAGE & SHAVED FENNEL 15.95
fresh mozzarella, fennel pollen

HOBBS PEPPERONI 15.95
fresh mozzarella, parmesan

SPICY SALUMI & BURRATA 17.95
handcrafted spicy salumi, shaved garlic,
fresh mozzarella, whipped burrata

WHITE PIZZAS

parmesan cream sauce

SHAVED MUSHROOM 15.95
gruyère, melted onion, truffle oil, rosemary, parsley

BLOOMSDALE SPINACH & KALE 15.95
pecorino, roasted garlic, green onion

BUTTERNUT SQUASH 15.95
taleggio cheese, candied bacon, fresno chilies, oregano,
parsley, parmesan

AVOCADO & ARUGULA PESTO 16.95
goat cheese, chili flakes, pecorino, parmesan

PROSCIUTTO & EGG 17.95
four cheese, sunny-side up egg, chili flakes

ADD-ONS

white anchovy	2.95	sunny-side up egg	2.50
organic italian sausage	3.95	roasted garlic	1.25
burrata	3.95	calabrian chiles	1.50
prosciutto	4.95	wild arugula	1.95

WINES BY THE GLASS

REGIONAL WINE SPOTLIGHT SICILY, ITALY

NERO D'AVOLA - normanno, 2015 10/41

WHITE

PINOT GRIGIO – pasqua, veneto, 2014 10/41

SAUVIGNON BLANC – scarbolo, veneto, 2015 12/49

SOAVE CLASSICO – gini, veneto, 2015 12/49

FRIULANO – fantinel, friuli, 2014 12/45

CHARDONNAY – white queen, sonoma county, 2013 14/57

RIESLING – ovum, oregon, 2014 15/61

ROSÉ & SPARKLING

PROSECCO - caposaldo, veneto, nv 11/45

CERASUOLO D'ABRUZZO - tiberio, abruzzo, 2015 15/61

MOSCATO D'ASTI – saracco, piedmont, 2015 11/45

RED

PINOT NOIR - take me home, willamette valley, 2014 14/57

MONTEPULCIANO D'ABRUZZO - agriverde, abruzzo, 2015 10/41

BARBERA D'ASTI - vietti, “tre vigne,” piedmont, 2014 12/49

CHIANTI CLASSICO - dievole, tuscany, 2013 13/53

NERO D'AVOLA/SYRAH - cusumano, “benuara,” sicily, 2014 13/53

SUPER TUSCAN - pegasus, tuscany, 2015 13/53

PRIMITIVO - “ele” chiramonte, puglia, 2013 12/49

CABERNET SAUVIGNON - bon anno, napa valley, 2013 16/65

stella barra

PIZZERIA®

GLUTEN-FREE

HANDCRAFTED COCKTAILS

VECCHIO APERITIVO 12

bourbon, psychaud's aperitivo, vecchio amaro,
maraschino liqueur, fresh lemon

PINEAPPLE PEN 12

beefeater gin, orgeat almond liqueur,
fresh pineapple & lime

FLIGHT OF THE CONCORDS 12

willa vodka, concord grapes, crème de violette,
egg white, fresh lemon & lime

NAPOLEON MARTINEZ 12

old simon genever gin, mandarine napoléon liqueur,
carpano antica vermouth, black walnut bitters

BEEKEEPER 12

rittenhouse 100pr rye whiskey,
housemade honey syrup, absinthe

SIESTA 12

casamigos reposado tequila, campari,
grapefruit, fresh lime

ESPRESSO MARTINI 12

titos vodka, big shoulders espresso,
varnelli caffè moka liqueur

BOTTLE BEERS

VANDER MILL TOTALLY ROASTED CIDER - 16oz 9

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