

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 - VENETO

GARGANEGA/CHARDONNAY - tenuta sant'antonio, 2014 10/41

CORVINA/RONDINELLA - valpolicella ripasso, 2012 14/57

WHITE

TREBBIANO - masciarelli, abruzzo, 2013 11/45

PINOT GRIGIO - candoni, veneto, 2013 11/45

SAUVIGNON BLANC - vml, russian river, 2013 14/57

FALANGHINA - deufi di san gregorio, campania, 2013 13/53

CHARDONNAY - lageder, alto adige, 2012 13/53

PINOT GRIGIO - giornata, central coast, 2013 16/65

TREBBIANO/MALVASIA - falesco "est est est" lazio, 2013 12/49

ROSÉ & SPARKLING

PROSECCO - carletto, veneto, nv 12/49

ROSÉ DE CABERNET - domaine raissac les lys, france, 2015 11/45

RED

PINOT NOIR - rickshaw, california, 2013 12/49

MONTEPULCIANO D'ABRUZZO - della scala, abruzzo 10/41

BARBERA D'ASTI - picco macario, piedmont, 2013 13/53

NERO D'AVOLA - tasca d'almerita, sicily, 2011 12/49

SANGIOVESE - di majo norante, molise, 2012 12/49

AGLIANICO - bisceglia, basilicata, 2011 12/49

CABERNET BLEND - vitiano rosso, umbria, 2012 12/49

stella barra

PIZZERIA®

GLUTEN-FREE

HANDCRAFTED COCKTAILS

APPLE PICKIN' 12

apple cinnamon rum, sweet vermouth,
fresh orange

BERRIES & SMOKE 12

mezcal, agave, ginger, fresh raspberry

STRANGE INCLINATION 12

tequila, six grapes port, fresh lime, oj

LAST AUTUMN 12

uncle val's botanical gin, chartreuse,
fresh lime, pear

OOLONG TEA DAIQUIRI 12

house-infused oolong tea rum, lime

THE MARK 12

marker's mark bourbon, crème de pêche,
demerara

BOTTLED BEER

LAKEFRONT NEW GRIST 8

organic, gluten free (wi)

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