



DINNER

Saturday
January 28, 2012

We are dedicated in our support of
Marin County local, organic and
sustainably produced foods.

11285 Highway One,
Point Reyes Station, California
415.663.9988
Email: info@osteriastellina.com

A 20% gratuity may be added for parties
of 6 or more

RAW BAR

- Hog Island sweetwater oysters (6), 15
with champagne mignonette & cocktail sauce
- Poached Fisherman's Daughter prawns 12
with house cocktail sauce
- Half local Bodega Bay Dungeness crab with lemon 15
& house cocktail sauce

CHEESE PLATE

- Daily selection of artisan cheese with seasonal 14
accoutrement

FIRST COURSE

- Zuppa del Giorno 7
- House cured mixed olives 5
- "Beans & Greens" -rosemary simmered cannellini 9
beans & braised County Line kale
- Bellwether Farms sheep's milk ricotta, 10
toasted almonds, Marshal Farm's honey &
house made crostini
- Steamed Tomales Cove mussels, house made 12
Italian sausage, peppers & onions
- BN Ranch bone marrow, roasted garlic, 12
capers & lemon, Italian parsley
- Rossotti Ranch veal polpette with spicy 12
tomato sauce & pecorino romano

SALAD

- Paradise Valley baby lettuces with red wine 8
vinaigrette & Parmigiano Reggiano
- Fennel & blood orange salad with arugola, 8
red onion & red wine vinaigrette
- Marin Roots chicory salad with Redwood Hill Farms 9
goat cheese, chervil & balsamic vinaigrette
- Fresh Run Farms beet salad with arugula, ricotta 9
salata, toasted walnuts & citrus vinaigrette
- Marin Roots frisee' salad with red wine 11
poached coastal egg, bacon & a warm shallot-sherry vinai-
grette

Pizza

- House cured lardon, mozzarella, fontina, 15
mixed chicory salad
- Local wild mushrooms, goat cheese, 16
fontina, mozzarella & oregano
- Star Route spinach, yukon gold potatoes, 16
mozzarella, fontina & crushed chilies
- Drake's Bay Family Farms oysters, Straus cream 18
braised leeks, lemon thyme & parsley
- Fontina, mozzarella, slow roasted tomatoes, 15
basil & crushed chilies
- * add pepperoni or Italian fennel sausage 3

PASTA

- Penne with cannellini beans, braised 15
greens, garlic, chilies, basil & Parmigiano Reggiano
- Bucatini with Hog Island manila clams, 18
Italian parsley, garlic & chilies
- Orecchiette with broccoli rabe, house made sausage 17
& Parmigiano Reggiano

MAIN

- Niman Ranch pork osso buco with mashed 24
potatoes & lacinato kale
- Pan seared steelhead salmon filet, roasted 23
mashed cauliflower & garlic braised Fresh Run Farms
kale
- Whole roasted local petrale sole with Little's organic 42
fingerling potatoes, lemon, olives & Marin Roots
broccoli di Cicco (for 2)
- Pan seared albacore tuna, corona beans, 23
roasted mushrooms, artichokes, fingerling potatoes,
preserved lemon & white truffle oil
- Rossotti Ranch braised goat shoulder with creamy 24
herbed polenta & Fresh Run Farms swiss chard
- Braised Mary's organic chicken, preserved lemon, 18
Castelvetro olives, savory herbs with creamy
polenta & sauteed spinach

SIDES

- Annabelle's puntarella with anchovy, parsley 7
& red wine vinaigrette
- Roasted brussels sprouts withtoasted walnuts, 7
olive oil, salt & pepper
- Sauteed spinach, garlic, almonds, butter, 7
olive oil, salt & pepper