



Lunch

Saturday
January 28, 2012

RAW BAR	
Hog Island sweetwater oysters with house cocktail sauce & champagne mignonette	15
Poached Fisherman's Daughter jumbo prawns with house cocktail sauce	12
Half local Bodega Bay Dungeness crab with lemon & house cocktail sauce	15

CHEESE PLATE	
Daily selection of artisan cheeses with seasonal accoutrements	14

FIRST COURSE	
Zuppa del Giorno	4/7
"Acini di pepe in brodo" - tiny pasta in chicken broth with parsley	8
"Beans & Greens" - simmered cannellini beans with rosemary & braised greens	9
Conserved tuna salad with cannellini beans, lemon, organic baby fennel, & celery	12
Fresh Run Farms beet salad with ricotta salata, arugula, toasted walnuts & citrus vinaigrette	9
Marin Roots frisee salad with red wine, poached coastal egg, bacon & a warm shallot-sherry vinaigrette	11
Fennel & blood orange salad with arugula, red onion & red wine vinaigrette	8
County Line chicory salad with Redwood Hill Farms goat cheese, chervil & balsamic vinaigrette	9
Bellwether Farms Jersey cow ricotta, toasted almonds, Marshall Farm's honey & house made crostini	9
Paradise Valley baby lettuces, with red wine vinaigrette & Parmigiano Reggiano	8
Annabelle's puntarella with anchovy, parsley & red wine vinaigrette	7

PASTA	
Penne with cannellini beans, braised greens, chilies, basil & Parmigiano Reggiano	15
Orecchiette with broccoli rabe, Italian sausage & Parmigiano Reggiano	17

GBD GRILLED CHEESE	
.. on Brickmaiden sourdough with mixed organic greens	
— with Toma cheese	12
-- with mozzarella and fontina cheeses, caramelized onions & braised goat shoulder	14

PIZZA	
Yukon gold potatoes, Star Route nettles, mozzarella & crushed chilies	16
Drake's Bay Family Farms oysters, Straus cream braised leeks, lemon thyme & parsley	18
Pancetta with Glaum Ranch organic egg, fontina & mozzarella	16
Slow roasted roma tomatoes, fontina, mozzarella, basil & crushed chilies	15
- add pepperoni or house made sausage	3
-add 1 Glaum Ranch organic egg	3

MAIN	
Seafood stew with clams, mussels, prawns, house made fennel sausage, saffron & potatoes	19
Organic Marin Sun spiced beef stew with herbed polenta & braised greens	17
Roasted prosciutto stuffed Coastal Hill Farms chicken breast with mushrooms, fregola & cauliflower	17

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