

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 grilled grapes, house bread, olive oil	13.95
OUR GLUTEN-FREE BREAD evoo, aged balsamic roasted garlic	1.95
add house-churned butter	1.00

GREENS

ITALIAN CHOPPED roasted peppers, chickpeas, pepperoni, mozzarella, kalamata olives, basil	11.95
CAESAR romaine, arugula, brussels sprouts, grana padano, classic caesar dressing	11.95
KALE SALAD emerald and purple kale, shaved cabbage, breakfast radishes, medjool dates, pecorino, toasted cashews, mustard vinaigrette	12.95
STELLA COBB SALAD romaine lettuce, roasted chicken, diced tomato, smoked bacon, grilled corn, giardiniera, avocado, chives, cucumber, egg	16.95

GLUTEN-FREE PIZZA

RED PIZZAS

fresh tomato sauce

ROSSA tomato jam, wild arugula, herbs, basil, olive oil	13.95
CLASSIC MARGHERITA fresh mozzarella, olive oil, sea salt, basil	15.95
VACCHE ROSSE PIZZA 60 month aged vacche rosse parmesan grated tableside, organic tomato sauce, shaved garlic, chili flakes, olive oil	17.95
CHEESE PIZZA fresh mozzarella, parmesan, oregano, basil, chili flakes, olive oil	16.95
ORGANIC SAUSAGE & SHAVED FENNEL fresh mozzarella, fennel pollen	16.95
HOBBS PEPPERONI fresh mozzarella, parmesan	16.95
SPICY SALUMI & BURRATA handcrafted spicy salumi, shaved garlic, fresh mozzarella, whipped burrata	17.95
WHITE PIZZAS parmesan cream sauce	
SHAVED MUSHROOM gruyère, melted onion, truffle oil, rosemary, green onion, parsley	16.95
BLOOMSDALE SPINACH & KALE pecorino, roasted garlic, green onion	16.95
AVOCADO & ARUGULA PESTO goat cheese, chili flakes, pecorino, parmesan	16.95
PROSCIUTTO & EGG four cheese, sunny-side up egg, chili flakes	17.95
BUTTERNUT SQUASH PIZZA candied bacon, taleggio cheese, fresno chilies, green onions, parsley, oregano	16.95

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 - martin ray, russian river, 2016 14/57

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

CHARDONNAY - lageder, alto adige, 2012 13/53

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

ROSÉ & SPARKLING

PROSECCO - giuliana, veneto, nv 13/53

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

DAT'S MY JAM 12

aged rum, demerara,
apple jam, orange bitters

BERRIES & SMOKE 12

mezcal, agave, ginger, fresh raspberry

ANGIE FROM THE BRONX 12

bourbon, amaro montenegro, peach jam
cinnamon-butterscotch caramel, angostura bitters

NEGRONI 12

gin, campari, sweet vermouth

EARL GREY TEA DAIQUIRI 12

house-infused earl grey 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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