

FROM THE PIZZERIA

ABOUT OUR CRUST

Each day we handcraft our dough using locally milled flour, filtered water, sea salt and fresh yeast. We then allow our dough to ferment for at least 18 hours to ensure a crisp golden crust, chewy center and unique artisan flavor. Watch our dough rise to a new level at our pizza bar.

SALADS

ITALIAN CHOPPED SALAD 9.95
romaine, pepperoni, roasted peppers,
mozzarella, olives, italian vinaigrette

MIZUNA AND BABY MÂCHÉ 9.95
soft herbs, toasted sunflower seeds,
parmigiano reggiano, organic extra virgin olive oil, lemon

SPINACH & PURPLE KALE SALAD 9.95
pecorino romano, medjool dates,
shaved radishes, mustard vinaigrette

FOR THE TABLE

VEGETABLE ANTIPASTI PLATE 10.95
local market vegetables selected daily

BAKED GOAT CHEESE & OUR TOMATO SAUCE 8.95
housemade bread, olive oil, basil, oregano

FRESH LOCAL BURRATA 10.95
organic extra virgin olive oil, sea salt

PROSCIUTTO PLATE 12.95
la quercia prosciutto rossa, house-made bread

SALUMI BOARD 15.95
selection of handcrafted artisan salumis

RED PIZZAS

MARGHERITA 12.95
tomato, fresh mozzarella, sweet basil,
organic extra virgin olive oil

FRESH TOMATO 13.95
heirloom tomatoes, fresh mozzarella, sweet basil

PEPPERONI 14.95
hobbs pepperoni, tomato, fresh mozzarella, parmesan

HOUSEMADE ORGANIC ITALIAN SAUSAGE 14.95
tomato, fresh mozzarella,
hand-picked oregano, fennel pollen add calabria chilies 1.25

COPPA & SMOKED MOZZARELLA 15.95
la quercia coppa americana,
smoked mozzarella, tomato, fresh basil

WHITE ANCHOVY 14.95
fresh mozzarella, golden teardrop tomatoes,
fresno chiles, wild arugula, parmigiano reggiano

WHITE PIZZAS

BLOOMSDALE SPINACH 13.95
crispy purple kale, young pecorino,
cracked black peppercorn, organic extra virgin olive oil

SHAVED MUSHROOM 13.95
gruyère, melted onions, black truffle,
torn parsley, rosemary, thyme

ASPARAGUS & PROSCIUTTO 16.95
la quercia prosciutto rossa, parmigiano reggiano,
red onion, organic extra virgin olive oil

THIN SIN™

Our super thin, extra light pizza crust. A.Q.
Ask about today's selections.

ADD-ONS

wild arugula	1.95	organic italian sausage	3.95
burrata	3.95	calabria chilies	1.25
prosciutto rossa	4.95	roasted garlic	1.25

WINES BY THE GLASS

WHITE WINES

SAUVIGNON BLANC - murphy goode, north coast, 09 crisp, high acidity, citrus and fresh-cut grass	7.00
CHARDONNAY - byron, santa barbara county, 07 creamy, full-bodied, cooked apple, butter	9.50
ALBARIÑO - condes de albarei, rias baixas, 09 smooth texture, fruit cocktail, vanilla blossom	9.50
FALANGHINA - venditti, vandari, campania, 07 crisp, ripe melon, raw almond	12.50
PINOT GRIS - hugel, alsace, 07 low acidity, fresh pear, roasted nuts, honey	13.00

RED WINES

MONTEPULCIANO D' ABRUZZO - la quercia, abruzzo, 09 jammy, black and red fruit, smokey finish	8.00
ZINFANDEL - terra d'oro, amator county, 07 juicy, berries, vanilla, cinnamon, powerful finish	9.00
SHIRAZ - st. hallet, faith, barossa, 07 black cherry, pepper, vanilla, crisp finish	9.00
TEMPRANILLO - roble, creta, ribera del duero, 07 spicy, black fruit, cured meat, oak, sweet finish	9.50
AGLIANICO - feudi di san gregorio, campania, 07 bright, black cherry, licorice, coffee, soft finish	10.50
CABERNET SAUVIGNON - broadside, california, 09 cherries, blackberries, well balanced, refreshing	14.00
PINOT NOIR - row eleven, santa maria valley, 06 low tannin, red cherry, rose petals, soft finish	16.00

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stella rossa

PIZZA BAR™

COCKTAILS

SANGRIA- red or white	5.00
MOONSHINE MARGARITA- cointreau, fresh lime, orange	9.00
CHILLED GREY GOOSE MARTINI - gorgonzola stuffed olives	10.00
GIN GIN - hendrick's, canton, st. germain, grapefruit	10.00

DRAFT BEERS

SCRIMSHAW PILSNER - north coast	7.00
ALLAGASH WHITE - portland	7.00
LAGUNITAS IPA - california	7.00
STELLA ARTOIS - belgium	7.00

BOTTLE LOCAL BEERS

BROTHER DAVID'S - boonville	6.00
GREEN FLASH IPA - westcoast	6.00
OLD RASPUTIN - north coast	6.00
RED SEAL ALE - north coast	6.00
POLEEKO GOLD PALE ALE - boonville	6.00
GREAT WHITE - lost coast	6.00

BOTTLE BEERS

BUD LIGHT - st. louis	4.00
PABST BLUE RIBBON - milwaukee	4.00
MORETTI - italy	5.00
PERONI - italy	5.00
CORONA - mexico	5.00
HEINEKEN - holland	5.00
AMSTEL - holland	5.00
CRISPIN APPLE CIDER - minneapolis	6.00