



## MENU

Our pastries, cookies, tortas, sandwiches, soups, salads, and other treats are baked and/or prepared daily in-house. This is a sample of what you may find in our pastry case, on our counter, or along our shelves on any given day. Some items may not always be available or are offered seasonally. Please contact us for inquiries and special orders at [info@stellinapronto.com](mailto:info@stellinapronto.com) or 707-789-9556.

### SCONES + MUFFINS

#### **BLUEBERRY MUFFIN - \$5.50**

Topped with a brown sugar-oat streusel

#### **SOUR CREAM COFFEE CAKE MUFFIN - \$6.00**

Topped with brown sugar-pecan crumble and cinnamon



#### **RASPBERRY ALMOND MUFFIN - \$5.50**

Topped with a brown sugar-oat streusel and drizzled with vanilla glaze

#### **SWEET SCONES OF THE DAY - \$5.50**

Select from 3 to 4 different flavors daily

#### **SAVORY SCONE (SUNDAYS ONLY) - \$6.00**

Bacon, Toma cheese + chive

### SWEET PASTRIES

#### **CORNETTO - \$5.50**

The Italian croissant, "little horn" - flaky and buttery with a hint of cardamom + orange zest

#### **ALMOND CORNETTO - \$6.00**

Cornetto with a creamy frangipane center, toasted slivered almonds + powdered sugar

#### **NUTELLA CORNETTO - \$6.00**

Cornetto with a creamy chocolate-hazelnut filling, chocolate drizzle + toasted hazelnuts

#### **WALNUT ORANGE BUN - \$6.00**

Flaky cornetto pastry spiral with walnuts, orange zest, cinnamon, cardamom + orange glaze

#### **BEAR CLAW - \$6.00**

Flaky cornetto pastry with almond poppyseed filling, toasted slivered almonds and drizzled with vanilla glaze

## **SWEET PASTRIES (CONT.)**

### **MORNING BUN - \$5.50**

Flaky pastry spiral tossed in brown sugar + cinnamon

### **PECAN STICKY BUN - \$6.75**

Brioche swirled with cinnamon and topped with crunchy pecan caramel

### **CINNAMON ROLL (WEEKENDS ONLY) - \$6.75**

Flaky pastry spiral filled with cinnamon and topped with cream cheese frosting

### **BLUEBERRY PUFF - \$7.00**

Flaky croissant square filled with pastry cream + blueberries

### **RASPBERRY PUFF - \$7.00**

Flaky croissant square filled with pastry cream + raspberries

### **SEASONAL FRUIT PUFF - \$7.00**

Flaky croissant square filled with pastry cream + organic seasonal fruit

### **LEMON RICOTTA PUFF - \$7.00**

Flaky croissant square filled with lemon curd + creamy Bellwether Farms ricotta cheese

### **SPICED APPLE CROISSANT - \$6.50**

Croissant filled with organic spiced apples and sprinkled with raw sugar

### **SEASONAL FRUIT + ALMOND CROISSANT - \$7**

Flaky croissant twist filled with seasonal fruit + frangipane, topped with almond slices

### **MINI CROSTATA - \$7.50**

Rustic open tart filled with seasonal organic fruit and sprinkled with raw sugar

### **CROISSANT BREAD PUDDING, flavor changes daily - \$7.00**

### **SWEET VENEZIANA BRIOCHE - \$6.00**

Housemade brioche bun filled with pastry cream, brushed with vanilla syrup and sprinkled with sugar

### **BERRY BOMBA - \$6.00**

Brioche bun filled with a seasonal jam and topped with powdered sugar

## **SWEET PASTRIES (CONT.)**

### **CARDAMOM BUN - \$7.00**

Soft twisted pastry spiraled with cardamom-sugar, brushed with vanilla syrup, and sprinkled with pearl sugar

### **KOIGN AMMAN - \$6.75**

Flaky pastry filled with fruit curd or jam

### **CHALLAH FRENCH TOAST (WEEKENDS ONLY) - \$7.50**

Caramelized challah French toast served with crème anglaise

### **PISTACHIO CREAM PUFF - \$7.00**

Round croissant puff filled with pistachio-infused pastry cream and topped with pistachio glaze + chopped pistachios

### **BOSTON CREAM PUFF - \$7.00**

Round croissant puff filled with vanilla pastry cream and topped with chocolate ganache

### **RASPBERRY CREAM PUFF - \$7.00**

Round croissant puff filled with raspberry pastry cream and topped with raspberry glaze

### **TORTA CAPRESE - \$7.00 per slice**

Flourless chocolate cake with ground almonds



### **SICILIAN PISTACHIO-ALMOND CAKE - \$7.50 per slice**

Moist, dense, and packed with ground pistachio and almond; topped with crushed pistachios and powdered sugar



### **LEMON ALMOND CAKE - \$6.50 per slice**

Moist lemon almond loaf cake drizzled with a lemon glaze

### **CHOCOLATE CHURCH CAKE - \$6.50 per slice**

Moist chocolate loaf cake with a sweet cream cheese filling

### **MINI NY CHEESECAKE - \$7.50**

With graham cracker crust and sour cream topping

### **MINI CITRUS OLIVE OIL CAKE - \$7.00**

## **SAVORY PASTRIES**

### **BREAKFAST PUFF - \$8.50**

Baked organic Coastal Hill Farm egg, smoked ham, and Point Reyes Toma cheese + fresh chives, nested in a flaky croissant square

### **VEGGIE BREAKFAST PUFF - \$8.50**

Baked organic Coastal Hill Farm egg, herb roasted potatoes, caramelized onion, sautéed kale, Point Reyes Toma cheese + green onions, nested in a flaky croissant square

### **CORNED BEEF PUFF - \$8.50**

Baked organic Coastal Hill Farm egg, housemade corned beef hash, Point Reyes Toma cheese + fresh chives nested in a flaky croissant square

### **MUSHROOM + GOAT CHEESE PUFF - \$7.50**

Sautéed mushrooms, herbs + fresh seasoned goat cheese baked in a flaky croissant square

### **ARTICHOKE + SPINACH PUFF - \$7.50**

Creamy artichoke and spinach with fresh herbs + parmigiano reggiano baked in a flaky croissant square

### **BACON + LEEK PUFF - \$7.50**

Applewood smoked bacon, sautéed leeks + seasoned ricotta cheese baked in a flaky croissant square

### **SAUSAGE PUFF - \$8.00**

Italian sausage with peppered béchamel sauce, parmigiano reggiano + green onion baked in a flaky croissant square

### **CORN CHORIZO PUFF - \$8.00**

Roasted corned, chorizo, corn custard, feta cheese, cilantro crema + green onion baked in a flaky croissant square

### **PROSCIUTTO, BRIE + FIG JAM PUFF - \$8.50**

Prosciutto di parma with baked brie cheese, fig jam + crushed pistachio in a flaky croissant square

### **SAVORY VENEZIANA BRIOCHE - \$6.00**

Housemade brioche bun with red-wine-braised Niman pork, sprinkled with sea salt + fresh ground pepper

### **ITALIAN SAUSAGE ROLL (WEEKENDS ONLY) - \$9**

Caggiano Italian sausage, roasted onions + peppers wrapped in puff pastry

### **SAVORY CROISSANT BREAD PUDDING (WEEKENDS ONLY)**

Sausage, bacon, or ham mixed with fresh vegetables, herbs and cheese

## FRITTATAS

**MEAT FRITTATA** - \$8.00 slice | \$72.00 whole (serves 10-12)

Organic Coastal Hill Farm eggs + cream with either Caggiano Italian sausage, Hobbs ham, or applewood smoked bacon, and a variety of organic veggies, cheeses + herbs, slow-cooked in a cast iron skillet



**VEGGIE FRITTATA** - \$8.00 slice | \$72.00 whole (serves 10-12)

Organic Coastal Hill Farm eggs + cream with a variety of organic veggies, cheeses + herbs, slow cooked in a cast iron skillet



## COOKIES

**BLACK + WHITE** - \$4.00

New York-style cake-like cookie with half chocolate and half vanilla frosting

**BRUTTI MA BUONI** - \$2.50

"Ugly but good" - a classic Piedmontese meringue cookie with toasted hazelnuts or pistachios



**PIGNOLI** - \$2.50

Light, chewy, almond cookie sprinkled with toasted pignoli nuts



**LEMON CORNMEAL** - \$3.25

Lemon zest, vanilla + a lemon frosting glaze

**DARK CHOCOLATE CHIP** - \$3.25

Crispy on the edges, chewy in the middle, with chunks of semisweet chocolate + a sprinkle of sea salt

**OATMEAL** - \$3.25

Walnuts, cinnamon + a hint of nutmeg

**GINGER MOLASSES** - \$3.25

Crispy on the edges, chewy in the middle, with a sprinkle of sugar on top

**NONNA'S CHOCOLATE CRACKLE** - \$3.25

A crispy chewy chocolate meringue cookie with chocolate chips



**ITALIAN BREAKFAST COOKIE** - \$3.00

A vanilla cookie with a hint of citrus and a sprinkle of confectioners sugar

**STELLINA BROWNIE** - \$5.50

Double chocolate fudge brownie

**LINZER COOKIE** - \$6.00

Hazelnut shortbread cookie with seasonal jam and dusted with powdered sugar

## **COOKIES (CONT.)**

### **RASPBERRY ALMOND SQUARE - \$5.50**

Shortbread layered with raspberry jam and almonds

### **FIG JAM NUT SQUARE - \$5.50**

Shortbread layered with fig jam and walnut crumble



### **MAGIC BAR - \$5.50**

Toasted coconut, pecans, dark chocolate chips + brown sugar, layered on a shortbread crust

### **SHORTBREAD COOKIES - \$12 per pack of 8**

Ginger, lemon rosemary, pecan, toasted pistachio, orange zest, chocolate hazelnut, almond

### **BISCOTTI - \$2.50 each | \$7.50 for pack of 3**

Pistachio + cocoa nib, chocolate + chocolate chip, almond + toasted anise seed

## **DAILY SANDWICHES, FOCACCIA + BREAD**

### **HERB FOCACCIA - \$8.00 slice | \$45 1/2 inch sheet pan | \$80 full sheet pan**

Housemade focaccia bread covered in a mixture of lemon, garlic, herbs + olive oil

### **TOMATO FOCACCIA - \$9.00 | \$50 1/2 inch sheet pan | \$90 full sheet pan**

Housemade focaccia bread covered in Roma tomato sauce, Parmigiano Reggiano + fresh basil

### **PULL-APART BRIOCHE BUNS - \$20 for 6 buns**

**BRAIDED CHALLAH BREAD (FRIDAYS ONLY) - \$16 per loaf | Extra-large size available for pre-order**

### **FOCACCIA SANDWICHES - \$16**

Two options available daily - one vegetarian and one with either meat or seafood, served on our housemade focaccia bread

## **SOUP**

### **HOUSEMADE SOUP OF THE DAY - \$10 for 16oz | \$18 for 32 oz**

Served with a warm piece of freshly baked focaccia bread

## **SALADS**

### **ITALIAN TUNA SALAD - \$17**

Albacore tuna and simmered cannellini beans with lemon, olive oil, salt and pepper + organic baby greens

### **PANZANELLA SALAD - \$17**

Heirloom tomatoes, roast organic chicken, housemate croutons, fresh mozzarella, ricotta salt + balsamic vinaigrette

### **CAESAR CALAD - \$13**

Hearts of romaine with housemade croutons + Christian's lemony Caesar dressing

### **BEET SALAD - \$13**

Roasted Green String Farms beet salad with organic arugula, toasted hazelnuts, ricotta salt + orange vinaigrette

### **PEAR + BLUE CHEESE SALAD (SEASONAL) - \$14**

Organic pears, candied walnuts, blue cheese, sliced red onions, wild arugula + blue cheese vinaigrette

### **NECTARINE SALAD (SEASONAL) - \$14**

Organic nectarines, toasted almonds, feta cheese, pickled red onion, baby arugula + balsamic vinaigrette

### **ADD TO ANY SALAD:**

- Organic herb-roasted chicken - \$5
- Prosciutto - \$6
- Focaccia croutons - \$1

## WHOLE CAKES AND TARTS

### **TORTA CAPRESE** - \$56, 9-inch round

Flourless chocolate cake with ground almonds



### **TORTA DELLA NONNA** - \$48, 9-inch round

Creamy vanilla custard, covered with toasted pine nuts in a pastry crust

### **TORTA DI RICOTTA** - \$48, 9-inch round

Light and creamy ricotta cheesecake decorated with a border of organic berries in a pastry crust

### **TORTA DI FRUTTA** - \$52, 9-inch round

Vanilla pastry cream decorated with fresh organic berries in a pastry crust

### **TORTA DI LIMONE** - \$50, 9-inch round

Tangy and sweet lemon curd with puffs of silky meringue in a pastry crust topped with either puffs of silky meringue or with fresh organic berries

### **TORTA DI MANDORLE** - \$60, 10-inch round

Almond frangipane topped with seasonal organic stone fruit in a pastry crust

### **SOUR-CREAM COFFEE BUNDT CAKE** - \$42, add \$8 for gluten free

Topped with brown sugar pecan crumble



### **CITRUS OLIVE OIL CAKE** - \$48, 9-inch round

Moist orange cake with a kiss of Grand Marnier

### **SICILIAN PISTACHIO-ALMOND CAKE** - \$65, 9-inch round

Moist, dense, and packed with ground pistachio and almond + topped with crushed pistachios and confectioner's sugar



### **NY CHEESECAKE** - \$65, 9-inch round

With graham cracker crust and sour cream topping

### **NY CHOCOLATE CHEESECAKE** - \$65, 9-inch round

With a chocolate cookie crust

### **LEMON RICOTTA CHEESECAKE** - \$65 9" round

### **NEW YORK STYLE PUMPKIN CHEESECAKE** - \$65 9" round

With sour cream topping and a buttery graham cracker crust



## **WHOLE CAKES AND TARTS (CONT.)**

**CARROT LAYER CAKE** - \$68 6" round | \$120 9" round

A moist and tender carrotlayer cake made with shredded carrots, dried coconut, dried cranberries + walnuts and frosted with cream cheese buttercream

**SEASONAL FRUIT CROSTATA** - \$42 9-inch round | \$48 10-inch round | \$56 12-inch round

Rustic open fruit tart with flaky pie pastry dough and seasonal fruit filling

**TIRAMISU** - \$42, serves 6

With mascarpone, lady fingers, Kahlua + cocoa

**CHOCOLATE CARDAMOM CREAM TART** - \$60 10" round

With candied pistachios + fresh whipped cream in a sweet chocolate tart shell

**CHOCOLATE PECAN TART** - \$52 10" round

**CHOCOLATE GANACHE + SALTED CARAMEL TART** - \$55 9" round

Soft creamy caramel covered with rich chocolate ganache, topped with flaky sea salt, in sweet pastry crust

**KEY LIME TART** - \$55 10" round

Creamy key lime custard in a sweet tart shell, topped with fresh whipped cream and lime zest

**MAPLE PECAN TART** - \$52 10" round

**PASSION FRUIT TRÈS LECHES TART** - \$60 10" round

Passion fruit curd + coconut très leches cake in a shortbread tart crust, topped with silky Swiss meringue

**ORGANIC RASPBERRY TART** - \$60 9" round

Vanilla custard topped with fresh organic raspberries in a shortbread tart crust

## **WHOLE CAKES AND TARTS (CONT.)**

### **CUSTOM FROSTED CELEBRATION LAYER CAKES, CUPCAKES + PIES**

Please enquire about flavors + pricing

**\*All whole cakes and tortas are available by pre-order only at least 48 hours before pickup**