

At Stelo, we draw inspiration from the regions of Italy.  
This summer, think Naples and the Amalfi Coast as a lens for Tasmanian produce.  
Vibrant, coastal, and generous in flavour, we invite you to join us on the journey.

DEGUSTATIONE MENU five course \$110pp / wine pairing \$70pp

### STUZZICHINI

- POLPETTE Fried pork meatballs ♦ 15
- CROSTINO ANCHOA Anchovy, whipped buffalo ricotta 15
- TASMANIAN PASIFIC OYSTERS LEASE 65 ST. HELENS ▲♦ three 16 / six 32 / doz 60
- SALUMI Capocollo + Mortadella fresh from the slicer ● 16
- PIZZA FRITTA Fried pizza, San Marzano Napoli, cheese, oregano ● 15

### ANTIPASTO

- PESCE CRUDO raw local fish, lemon, chilli & shallot dressing, cucumber ▲♦opt 29
- FRITTO MISTO Crumbed Tas scallops + fish, calamari, mayo, lemon 26
- TASMANIAN GREEN LIP ABALONE (3pc) Parsley, lemon & anchovy dressing ▲♦ 33
- BURRATA Vin cotto, white nectarine, Tasmanian olive oil, sourdough focaccia ● 27
- STELO CAPRESE Local tomatoes, basil pesto, buffalo mozzarella ♦● 26
- WAGYU BEEF TONGUE Sliced slow-cooked beef, white anchovy, soft herbs▲♦ 25

### PASTA

- ZITI ALLA GENOVESE 36  
Stelo ziti, slow-cooked onion, beef sauce, Grana Padano
- CAMPANELLE PATATE PROVOLA E PANCETTA 36  
Stelo campanelle, potato, provola, pancetta
- CANNELONI ALLA PARMIGIANA ● 37  
Eggplant filled pasta, bechamel, Napoli & basil
- RAVIOLI AL LIMONE ● 39  
Ricotta filled ravioli, lemon mascarpone + grana padano
- SPAGHETTI ALLA PUTTANESCA 36  
Stelo spaghetti, caper, olive, anchovy, shallot, tomato & Grana Padano

### SECONDI

- PESCE Tasmanian Pink Ling, acqua pazza ▲♦ 46
- TAGLIATA DI WAGYU Robbins Island Wagyu, organic beans, garlic scapes, beef sauce ♦ 47
- PORCHETTA Stelo rolled & roasted pork belly, peperonata, pork sauce ▲♦ 46
- SALSICCIA E FRIARIELLI Fennel & pork sausage, pickled zucchini & friarielli ▲opt♦ 46

### CONTORNI

- INSALATA MISTA Mixed salad, almonds, pickled zucchini, San Marzano dressing▲♦● 16
- CAVOLO ARROSTITO Charred cabbage, garlic + tomato ▲♦● 16
- PEPERONATA Braised capsicum, tomato, vinegar, onions ▲♦● 16
- CAROTE ARROSTITE Grilled local carrots, salsa verde ♦● 16
- PATATINE FRITTE Chips, Stelo seasoning & Mum's sauce ▲♦● 16
- FOCACCIA Stelo sourdough rosemary focaccia (2pc) ▲♦opt ● 5

▲ Dairy-free ♦ Gluten-free ● Vegetarian

Please tell us about your allergies when ordering / Stelo GF Rigatoni available / Parties of 6 group dining policy \$70pp  
weekend + public holiday surcharge is 10% // Card fees - Visa + MC 1.12% / Amex 2.75