

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 ▲◆ 20
- PIZZA FRITTA Fried pizza, San Marzano Napoli, Grana Padano ● 15

### ANTIPASTO

- PESCE CRUDO raw local fish, lemon, chilli & shallot dressing, cucumber opt 29
- LINGUA DI MANZO, slow-cooked Wagyu beef tongue, pickled sardine, soft herbs ▲◆ 27
- TASMANIAN GREEN LIP ABALONE (3pc) Parsley, lemon & anchovy dressing ▲◆ 33
- BURRATA Tasmanian capocollo & olive oil, Vin cotto, sourdough focaccia ● 27
- STELO CAPRESE Local tomatoes, basil pesto, buffalo mozzarella ◆● 26

### 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 premium market fish, acqua pazza 'crazy water' ▲◆ 52
- AGNELLO Local lamb rump (pink), organic beans, green garlic, lamb sauce ◆ 48
- PORCHETTA Stelo rolled & roasted pork belly, peperonata, pork sauce ▲◆ 46
- WALLABY Lenah wallaby topside (pink) friarielli, zucchini scapece, jus ▲◆ 47

### CONTORNI

- INSALATA MISTA Mixed salad, almonds, pickled zucchini, San Marzano dressing ▲◆● 16
- CAVOLO NERO Black kale, crisp garlic butter, roasted tomato dressing ◆● 16
- PEPERONATA Braised capsicum, tomato, vinegar, onions ▲◆● 16
- MAIS E PECORINO Elphingrove corn kernels, pecorino, leek oil, pangratatto ▲◆OPT● 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