

pizza stellata

ITALIAN FOOD EDUCATION

Menù
FOOD & DRINK

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At PIZZA STELLATA,

quality is our top priority.

We use only carefully selected ingredients, favoring authentic Italian products imported directly from Italy, along with the finest fresh and local ingredients from the island.

Each dish is crafted with passion and attention to detail, ensuring a unique experience that blends tradition and freshness.

For each dish, our sommelier suggests a pairing for a truly gastronomic experience.

Bebidas



1 - STILL/SPARKLING WATER 50cl.	€ 2,50
2 - FANTA ORANGE 23,7cl.	€ 3,00
3 - FANTA LEMON 23,7cl.	€ 3,00
4 - SPRITE 23,7cl.	€ 3,00
5 - COCA COLA/COCA COLA ZERO 23,7cl.	€ 3,00
6 - FRUIT JUICE 20cl (Orange, Peach, Apple, Pineapple)	€ 3,00
7 - AQUARIUS LEMON 30cl.	€ 3,00
8 - ICED TEA LEMON 33cl.	€ 4,00
9 - ICED TEA PEACH 33cl.	€ 4,00
<u>Baladin.- Italian Craft Soft Drinks, Free from artificial colors and preservatives 20cl.:</u>	
10 - COLA crafted with kola from Sierra Leona	€ 3,00
11- TÓNICA with floral and herbal notes	€ 3,00
12 - CEDRATA crafted with cane sugar and citrus	€ 3,00
13 - JENGIBRE infusion of herbs and bitter orange peel, does not contain ginger	

Cervezas



20 - ALHAMBRA DRAFT BEER 30CL	€ 3,00
21 - ALHAMBRA DRAFT BEER 50CL	€ 5,00
22 - ALHAMBRA BEER 0% ALCOHOL	€ 4,00
23 - ALHAMBRA BEER RADLER	€ 4,00
24 - CORONA	€ 4,00
25 - MAHOU BEER (gluten-free)	€ 4,00

See attached menu for BALADIN - ITALIAN CRAFT BEERS

Sangria

40 - GLASS	€ 5,00
41 - CARAFE 50CL	€ 10,00
42 - CARAFE 1L	€ 16,00
43 - CARAFE 1L WITH PROSECCO	€ 20,00

Cocktail



50 - APEROL SPRITZ (also available without alcohol)	€ 7,00
51 - CAMPARI SPRITZ	€ 7,00
52 - LIMONCELLO SPRITZ	€ 7,00
54 - NEGRONI	€ 8,00
55 - GIN TONIC	€ 9,00
56 - MOJITO	€ 9,00
58 - ESPRESSO MARTINI	€ 9,00
59 - PINACOLADA	€ 9,00
61 - COCKTAIL STELLATO bonavida, basil, pink grapefruit, strawberry perles	€ 9,00

Glass of italian wine (see attached menu)

SPARKLING WINES

65 - PROSECCO EXTRA DRY TREVISO DOC VALDO	€ 5,00
66 - PROSECCO ROSE ORO PURO VALDO	€ 6,00
67 - FRANCIACORTA METODO CLÁSICO CONTADI CASTALDI	€ 7,00

ROSE' WINES

68 - ROSATO IL PUMO SAN MARZANO	€ 5,00
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WHITE WINES

69 - CHARDONNAY DOC CASTELFIRMAN	€ 5,00
70 - GRILLO DOC FEUDO ARANCIO	€ 5,00
71 - SAUVIGNON IGT COLLEVENTO	€ 5,00
72 - VERDICCHIO LE OCHE SAN LORENZO	€ 6,00

RED WINES

73 - TALO PRIMITIVO MANDURIA DOP	€ 6,00
74 - ROSSO MOLTALCINO COL D'ORCIA DOGC	€ 7,00

Coffees



80 - ESPRESSO

€ 2,00

81 - MACCHIATO

€ 2,00

82 - CAPPUCCINO

€ 4,00

Liquors

90 - LIMONCELLO

€ 3,00

91 - VERMUT (ORANGE OR BLACK)

€ 4,00

92 - GRAPPA

€ 4,00

93 - HERBES (SWEET, SEMI-DRY OR DRY)

€ 4,00

94 - MESCLAT

€ 4,00

95 - JAGERMEISTER

€ 5,00

96 - BAILEYS

€ 5,00

97 - GRAPPA RISERVA

€ 5,00

98 - AMARO DEL CAPO

€ 5,00

Starters

Fried small bites and others



1 - FRENCH FRIES

€ 5,00

draft beer Alhambra

2 - CRISPY ZUCCHINI FLOWERS

€ 6,00

stuffed with anchovy and mozzarella

12 3 4 5 6 7 8 9 10 11 12 13 14

white wine Sauvignon Collevento IGT Antonutti

3 - PANZEROTTI

€ 7,00

stuffed with mozzarella and tomato

13 6 7 8 10

beer Nazionale Baladin

4 - VEGETABLE TEMPURA

€ 12,00

fried mixed vegetable (broccoli, zucchini, red chili pepper)

1 2 3 4 14

red wine red Poppone Antonutti

5 - FRIED FISH

€ 14,00

squid and shrimps with garlic, parsley sauce

14 7

sparkling wine Franciacorta Brut Contadi Castaldi

6 - CAPRESE

€ 12,00

mozzarella bufala, cherry tomatoes and pesto genovese

7 8

white wine Grillo DOC Feudo Arancio

Starters

Bruschetta



- 10 - **TERRA** € 6,00
tomate, garlic and basil
1 white wine Grillo DOC Feudo Arancio
- 11 - **ARIA** € 7,00
fried mushrooms, garlic and parsley sauce and indonesian black pepper
17 red wine Rosso di Montalcino Col D'Orcia DOCG
- 12 - **FUOCO** € 8,00
spianata Calabra sauce, sweet chili and coarse salt
17 beer Baladin Super Bitter
- 13 - **ACQUA** € 10,00
mozzarella bufala, confit tomatoes and anchovies
147 cocktails Pizza Stellata

Starters

Focaccia



20 - CLASSICA

with garlic and rosemary infused sauce
178

Spritz Aperol

€ 6,00

21 - MORTADELLA

mortadella, mozzarella bufala and pistachio cream
178

beer Baladin Sud

€ 14,00

22 - SALMONE

salmone, garlic and parsley sauce, lemon oil and microgreens
147

white wine Verdicchio Le Oche San Lorenzo

€ 14,00

23 - PROSCIUTTO CRUDO ITALIANO 30 mesi

prosciutto crudo italiano, arugula and mozzarella
17

red wine Talo Primitivo di Manduria

€ 16,00



Starters

Salad gourmet



- 30 - MISTA** € 10,00
mixed salad, cherry tomatoes, red onion and grana padano shavings
7 soft drink Baladin Jengibre
- 31 - PRIMAVERA** € 15,00
mixed salad, sweet chili, goat cheese, sun-dried tomatoes, walnuts and orange seasoned with salt
7 8 sparkling wine Prosecco Rose Oro Puro Valdo
- 32 - ESTATE** € 15,00
mixed salad, crispy shrimp, strawberry perles, sweet chili, radish and sweet paprika
1 14 white wine Verdicchio Le Oche San Lorenzo
- 33 - AUTUNNO** € 15,00
mixed salad, feta cheese, tuna fillets, black olives, cherry tomatoes and red onion
4 7 white wine Grillo DOC Feudo Arancio
- 34 - INVERNO** € 15,00
mixed salad, egg, crispy onion, mozzarella, sun-dried tomatoes
7 8 white wine Chardonnay Castelfirman DOC
- 35 - AURORA** € 15,00
mixed salad, chicken a la plancha, crispy onion, sun-dried tomatoes, grana padano, black olives
7 8 white wine Chardonnay Castelfirman DOC



OUR PIZZAS

We use a dough made with "biga", a slow fermentation technique that enhances the flavor of the flour, making the pizza more fragrant and incredibly digestible.

We use only special flours, free from chemical additives, and Italian products with a protected designation of origin, ensuring both taste and lightness.

PIZZA INGREDIENTS:

extra ingredients can only be added to MARGHERITA and MARINARA pizzas. Each EXTRA INGREDIENT will have an additional cost.

Classic Pizzas



50 - MARINARA

€ 10,00

sparkling wine Prosecco Extra Dry Treviso DOC Valdo or beer Baladin L'Ippa

Tomato, Garlic, Oregano

1

51 - MARGHERITA

€ 11,00

cocktail Americano or beer Baladin Nazionale

Tomato, Mozzarella, Basil

17

52 - NAPOLI

€ 13,00

sparkling Franciacorta Brut Contadi Castaldi or beer Baladin Rock&Roll

Tomato, Mozzarella, Anchovies, Oregano

17

53 - PROSCIUTTO COTTO

€ 13,00

beer Baladin Pop

Tomato, Mozzarella, Ham, Basil

17

54 - DIAVOLA

€ 14,00

beer Baladin Super Bitter

Tomato, Mozzarella, Calabrian spicy ham

17

55 - PROSCIUTTO E FUNGHI

€ 14,50

beer Baladin Nora

Tomato, Mozzarella, Ham, Mushrooms, Basil

17

56 - BUFALINA

€ 15,00

white wine Grillo DOC Feudo Arancio or beer Baladin Isaac

Tomato, Mozzarella bufala, Basil

17

57 - QUATTRO STAGIONI

€ 15,50

beer Baladin Nora

Tomato, Mozzarella, Ham, Mushrooms, Artichokes, Olives, Basil

17

58 - CAPRICCIOSA

beer Baladin L'Ippa € 15,50

Tomato, Mozzarella, Ham, Mushrooms, Artichokes, Napoli Salami, Olives

17

Special pizzas



60 - ATOMICA

€ 17,00

sparkling wine Franciacorta Brut Contadi Castaldi or beer Baladin Rock&Roll

Tomato, Mozzarella, Mushrooms, Calabrian Spicy Ham, Onions, Oregano

17

61 - TONNO E CIPOLLA

€ 17,00

rose' wine Il Pumo San Marzano or beer Baladin Wayan

Tomato, Mozzarella, Tuna Filet, Onion, Cherry Tomato, Oregano

14 7

62 - CALZONE

€ 17,00

beer Baladin Pop

Tomato, Mozzarella, Ham, Mushrooms

17

63 - CARBONARA

€ 18,00

red wine Rosso di Montalcino Col d'Orcia or beer Baladin Rock&Roll

Mozzarella, Guanciale, Eggs, Pecorino Romano

13 7

64 - MORTAZZA

€ 18,00

beer Baladin Sud

Mozzarella, Burrata, Mortadela, Pistachio

17 8

65 - TRICOLORE

€ 19,00

red wine Talo Primitivo Manduria DOP or beer Baladin Nazionale

Mozzarella, Tomato, Prosciutto Crudo di Parma 30 mesi, Shaved Grana Cheese, Cherry tomatoes, Arugula

17

66 - TRICOLORE SALMONE

€ 19,00

white wine Verdicchio Le Oche San Lorenzo or beer Baladin Wayan

Mozzarella, Salmon, Arugula, Lemon Oil, Cherry Tomatoes

14 7

71 - QUATTRO FORMAGGI

€ 16,00

red wine Poppone Antonutti or beer Baladin Wayan

Mozzarella, Gorgonzola, Taleggio, Grana Padano

17

73 - FUNGHI PORCINI

€ 19,00

rose' wine Il Pumo San Marzano or beer Baladin Nora

Mozzarella, Porcini Mushrooms, Shaved Grana, Truffle Oil, Cherry Tomatoes

17

Chef's Pizzas



80- PIZZA STELLATA

€ 20,00

red wine Poppone Antonutti or beer Baladin Nora

Porcini Cream, Mozzarella, Smoked Provola Cheese, Speck, Truffle Cream

17

81 - MANTOVANA

€ 20,00

red wine Rosso di Montalcino Col d'Orcia or beer Baladin Super Bitter

Pumpkin Cream, Smoked Provola Cheese, Shaved Grana, Sausage

17

82 - ESTATE

€ 20,00

white wine Sauvignon Collevento IGT or beer Baladin Wayan

Mozzarella Bufala, cherry tomatoes, aceite albahaca

14 7

84 - ORTOLANA

€ 20,00

sparkling wine Prosecco Rose Oro Puro Valdo or beer Baladin Nazionale

Mozzarella, Vegetables in season

17

85 - PIZZA DEL DIA

€ 20,00

17

Pasta and Grains



90 - LASAGNA BOLOGNESE (Gluten Free option available)	red wine Rosso di Montalcino Col d'Orcia DOPC	€ 14,00
13 6 7 9		
91 - VEGETABLE LASAGNA	rose' wine Il Pumo San Marzano	€ 14,00
13 6 7 9		
92 - TAGLIATELLE WITH RAGU' (Bolognese sauce)	red wine Talo Primitivo di Manduria	€ 14,00
13 6 7 9 10		
93 - TORTELLINI WITH CREAM AND HAM	white wine Grillo DOC Feudo Arancio	€ 15,00
13 6 7 10		
94 - SPAGHETTI CARBONARA	red wine Rosso di Montalcino Col d'Orcia DOPC	€ 16,00
13 6 7 10		
95 - EGGPLANT PARMIGIANA	red wine Talo Primitivo di Manduria	€ 16,00
13 5 6 7 9 12		
96 - PARMESAN CHEESE RISOTTO	red wine Poppone Antonutti	€ 16,00
whit drops 13-Year Aged Balsamic Vinegar and Guanciale		
16 7 9 10		
97 - RISOTTO WITH PORCINI MUSHROOMS	white wine Chardonnay Castelfirman DOC	€ 16,00
13 6 7 10		
98 - SPAGHETTI WITH TOMATO SAUCE	sparkling wine Prosecco Extra Dry Treviso Doc Valdo or beer Baladin L'ippa	€ 12,00
13 5 6 7 9 12		

Burgers



100 - JANNIK

hamburger with salad, tomato, guanciale and cheddar cheese

17

beer Baladin Rock&Roll

€ 16,00

101 - ROGER

hamburger with crispy onion, guanciale, gorgonzola, arugula

17

sparkling wine Prosecco Rose Oro Puro Valdo

€ 16,00

102 - RAFA

hamburger with salad, mortadella, pistachio sauce, mozzarella bufala

17 8

beer Baladin Nora

€ 16,00

103 - CARLOS

hamburger with prosciutto crudo di Parma 30 meses, arugula, mozzarella bufala, walnut sauce

17 8

sparkling wine Prosecco Rose Oro Puro Valdo

€ 18,00

104 - NOLE

chicken a la plancha, salad, tomato, ceddar cheese

17

white wine chardonnay Castelfirman DOC

€ 16,00

All hamburgers are served with fries.

Meat sourced from the Balearic Islands and processed at Macelleria Ca'n Mates de Can Picafort.



Kids' Menu



104 - HAMBURGER AND FRENCH FRIES

13567912

€ 7,50

105 - CHICKEN CUTLET AND FRENCH FRIES

135678

€ 7,50

106 - SMALL MARGHERITA PIZZA

13567912

€ 7,50

107 - PASTA PENNE with oil and grana

17

€ 7,50

110 - PASTA PENNE with tomato

1

€ 7,50

111 - PASTA PENNE with pesto

18

€ 8,50

112 - PASTA PENNE with meat ragu'

1

€ 9,00

108 - MILK AND CHOCOLATE ICE CREAM

13567912

€ 3,00

109 - MILK AND STRAWBERRY ICE CREAM

13567912

€ 3,00



Desserts

120 - TIRAMISÚ (Gluten Free option available)

13 5 6 7 8 10 11

cocktail Martini Espresso

€ 7,00

121 - SICILIAN CANNOLI

13 6 7 8 10 11

cocktail Dark & Stormy

€ 7,00

122- PISTACHIO SOUFFLE

15 6 7 8 10

sparkling wine Prosecco Rose Oro Puro Valdo

€ 7,00

123- CHOCOLATE SOUFFLE

15 6 7 8 10

red wine Poppone Antonutti

€ 7,00

124- NUTELLA PIZZA with almond crumble and whipped cream

16 7 8

sparkling wine Franciacorta Brut Contadi Castaldi

€ 12,00

125- SWEET PIZZA with white chocolate and fresh fruit

16 7 8

cocktail Pinacolada

€ 14,00

Allergens

- 1 GLUTEN
- 2 CRUSTACEANS
- 3 EGG
- 4 FISH
- 5 PEANUTS
- 6 SOY
- 7 MILK
- 8 NUTS
- 9 CELERY
- 10 MUSTARD
- 11 SESAME SEEDS
- 12 SULFITES
- 13 SHELLS
- 14 MOLUSCS





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