

ARTISAN THIN CRUST PIZZA 12"/16"

POMODORO (VEGAN) \$17/\$25

tomato sauce, oregano, roasted tomato, confit garlic and basil

ADD FIOR DI LATTE \$3/\$5

ADD WHITE ANCHOVY \$3/\$5

PROSCIUTTO & ARUGULA \$21/\$29

tomato sauce, aged mozzarella, 30-month parmigiano reggiano, San Daniele Prosciutto, fresh arugula

MARGHERITA TRADITIONAL (V) \$20/\$28

tomato sauce, fior di latte, 30-month-old parmigiano reggiano, basil

3 CHEESE (V) \$20/\$28

tomato sauce, aged mozzarella, fior di latte, parmigiano reggiano

ARTICHOKE (V) \$20/\$28

bechamel sauce, marinated artichokes, rosemary onions, basil, mozzarella, lemon ricotta and mint

ADD GARLIC SAUSAGE \$3/\$4

SWEET & SPICY PEPPERONI \$21/\$29

tomato sauce, basil, house made pepperoni, aged mozzarella, 30-month parmigiano reggiano, chili honey

ADD OLIVES & PEPPERONCINI \$3/\$5

CALABRESE \$20/\$28

Calabrian chili tomato base, rosemary onions, soppressata salami, fresh oregano, mozzarella and parmesan

SAUSAGE & PEPPERS \$19/\$27

tomato sauce, house made garlic sausage, aged mozzarella, picholine (green) olives, red peppers, fresh jalapeno, basil, 30-month parmigiano reggiano

LE CARNE \$20/\$28

tomato sauce, spicy sopressata, ground sausage, mortadella, aged mozzarella and parmesan

MORTADELLA \$20/\$28

bechamel sauce, pepperoncini, aged mozzarella, finished with shaved mortadella, lemon & toasted pistachio

FUNGHI (V) \$19/\$27

bechamel sauce, fresh and roasted mushrooms, confit garlic, mozzarella, lemon and ricotta, fresh arugula

ADD SPICY SOPPRESSATA \$3/\$5

CAPRICCIOSA \$20/\$28

tomato base, capocollo, potato, mushroom, pickled jalapeno, aged mozzarella and parmesan

SQUASH \$20/\$28

bechamel base, squash, roasted tomato, basil, fior di latte, lemon and honey

SICILIAN STYLE PIES

12"x17" Rectangle pie with thick crust

PEPPERONI \$45

tomato, pepperoni, aged mozzarella, 30 month old parmesan, pecorino romano, basil, garlic, chili honey

SAUSAGE \$45

tomato, garlic sausage, aged mozzarella, parmesan, pecorino, rosemary onions, basil & garlic

MUSHROOM \$45

bechamel, mushroom, aged mozzarella, parmesan, pecorino, lemon, fresh arugula

DIPS

- Creamy Garlic (4oz) \$4
- Herb Ranch (4oz) \$4
- Chili Honey (2oz) \$3.5
- Calabrian chili (2oz) \$3
- Tomato (4oz) \$3

SALADS ETC.

KALE CAESAR \$15

MARINATED BEETS \$15

Goats cheese, pistachio, orange, shallot vinaigrette, arugula

FARMSHIP GREENS SALAD \$15

Local Farmship greens, pickled shallots, bread crumb, goat cheese and house vinaigrette

GARLIC BREAD \$15

garlic, mozzarella, pecorino

MARINATED OLIVES \$9

A selection of olives marinated in orange, rosemary and chili

PIZZERIA LA STELLA

504 - 6581 AULDS ROAD

Nanaimo V9T 6J6

TEL: 250-933-3301

pizzerialastella.com

OPEN Wed - Sun from 12:00pm

**DID YOU KNOW YOU CAN TAKE UNFINISHED
BOTTLES OF WINE HOME WITH YOU?
IT'S TRUE!**

WHITES

Ernesto del Palacio, D.O. Toro *Verdejo*, SPAIN \$36

Fruity nose of sliced apples, guavas, pineapples, lemons and passion fruits. Some honeysuckle and jasmine. It's medium- to full-bodied with fresh acidity and a creamy texture. 95% Verdejo and 5% Malvasia

Mare di Sirena, *Pinot Grigio*, ITALY \$30

This classic Pinot Grigio shows flavours of citrus, white peach, and a hint of pear. A crisp sea-spray/mineral note leads to a clean, refreshing finish. It's the perfect wine to enjoy as an aperitif or paired with seafood

Rapitala, *Grillo*, SICILIA \$32

The Grillo (Gree-low) variety is indigenous to Sicily and grown at higher, cooler elevations. With herbal, floral and citrus aromas, followed by a light-bodied palate with flavours of white peach, ripe pear and citrus, this wine would pair well with pasta, seafood or grilled vegetables.

REDS

LAYA, D.O. Almansa, SPAIN \$34

Blackberries, brambleberries, coconut, potpourri and dried herbs on the nose. Medium-to full-bodied with fine, dry tannins and wild, herbal character. 70% garnacha tintorera and 30% monastrell. Vegan

Porca de Murça, DOC Douro, *Tinto*, PORTUGAL \$31

Aromas of violets, hibiscus, and wild strawberry. It's medium-bodied with firm, sleek tannins. Juicy and fresh. Touriga nacional, touriga franca, tinta barroca and tinta roriz.

La Maldita, *Garnacha*, Rioja SPAIN \$34

This is a great example of what Rioja can create in terms of fruit-forward wines with a supple profile. This very generous cuvée has only been aged in wood in a proportion of 30%, the rest having been aged in stainless steel vats

**prices listed are per bottle*

HOUSE WINE

Tollo Sangiovese (red)	\$8/\$40 btl
Tollo Trebbiano (white)	\$8/\$40 btl

BEER & CIDER

Fat Tug 341 ml	\$6
Blue Buck 341 ml	\$5
Grolsch 450 ml	\$7
Dark Matter 355 ml	\$5 ½
Hoyne Kolsch 355 ml	\$5 ½
Peroni 350 ml	\$6
Stella 350 ml	\$5 ½
Lonetree Cider 473 ml	\$5 ½
White Sails Bastion Blonde 473 ml	\$6