



**open daily from 12am to 12pm**

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**Owner: Azimullah Shaikh**



## Starters – Antipasti

- 1- Antipasti misto “Stella D’oro”** € 9,50  
Appetizer variation with fish, meat and vegetables
- 2- Mozzarella alla caprese** € 7,50  
Marinated rucola salad with mozzarella, tomatoes and grated parmesan
- 3- Carpaccio di manzo** € 11,50  
Thin beef slices with fine mushrooms, marinated rucola salad and parmesan cheese
- 4- Vitello Tonnato** € 11,50  
Thin sliced veal with capers and tuna sauce
- 5- Prosciutto e melone** € 11,50  
Delicate parma ham with honey melon
- 6- Pecorino al forno** € 8,50  
Baked feta cheese with mild peppers, tomatoes, olives and parmesan
- 7- Bruschetta con tacchino** € 6,50  
Toasted white bread with grilled turkey, tomatoes, garlic, red onions, rucola and mild peppers
- 8- Brise alla crema** € 11,50  
Roasted oyster mushrooms with herbs in a creamy parmesan sauce



## Soups - Zuppe

- 11- Minestrone** € 4,50  
Italian vegetable soup with fresh herbs and parmesan
- 12- Crema di pomodoro** € 4,50  
Tomato cream soup with Gin and dollop of cream
- 13- Zuppa di gamberetti** € 5,50  
Lobster cream soup with shrimps

## Salads - Insalate

- 14- Insalata di pomodoro** € 5,50  
Tomato salad with mild red onions and balsamic dressing
- 15- Insalata mista** € 5,00  
Saisonal mixed salad with paprika, tomatoes, onions, olives, peppers, cucumber and italian dressing
- 16- Insalata Stella D'oro** € 12,50  
Mixed leaf salad with grilled turkey, fresh fruits, roasted almonds and yoghurt herb dressing
- 17- Insalata di pesce** € 12,50  
Mixed salad with grilled salmon, roasted pine nuts and italian dressing



## Fish - Pesce

**21- Luccioperca con pomodorini e capperi** € 17,50

Crusty roasted pike-perch fillet with spring onions and cherry tomatoes in a light white wine capers sauce

**22- Salmone con spinaci e gorgonzola** € 17,50

Grilled salmon fillet with leaf spinach in creamy gorgonzola cheese sauce

**23- Corbite Stella D'oro** € 18,50

Grilled spined loach fillet with shrimps in lobster cognac cream sauce

The dishes above are served with potatoes and vegetables.

Alternative side dishes can be prepared on request.

## Scampi - Scampi

**24- Scampi aglio e olio** € 17,50

Roasted scampi with paprika, spring onions, olives and pepper in spicy olive oil garlic sauce

**25- Scampi alla griglia** € 17,50

Grilled scampi with marinated rucola salad, garlic and olive oil

**26- Scampi Stella D'oro** € 17,50

Roasted scampi with olives and onions in hearty tomato cognac cream sauce

## Cuttlefish - Calamari

**27- Calamari alla griglia** € 14,50

Grilled cuttlefish tubes with marinated rucola salad, garlic and olive oil

The dishes above are served with a mixed salad.

Alternative side dishes can be prepared on request.



## Fillet of beef - Filetto di manzo

(200g)

- 31- Punte di manzo alla diavola** € 20,50  
Roasted beef fillet tips with garlic, mushrooms, onions and paprika in spicy balsamic tomato sauce
- 32- Filetto di manzo al pepe verde** € 20,50  
Grilled fillet of beef in a creamy green pepper curry sauce
- 33- Filetto di manzo alla gorgonzola** € 20,50  
Grilled beef fillet with mushrooms in a creamy gorgonzola cheese sauce
- 34- Filetto di manzo con cipolla e chiodini** € 22,50  
Grilled fillet of beef with a spicy herb marinade, with roasted chanterelles and onions

## Entrecote – Costata di manzo

- 35- Costata al funghi e cipolla**  
Grilled entrecote with a spicy herb marinade, with roasted mushrooms and onions  
200g € 17,50  
250g € 20,50
- 36- Costata Stella D'oro**  
Grilled entrecote with shallots in sweet-sour balsamic honey sauce  
200g € 18,50  
250g € 21,50

The dishes above are served with potatoes and vegetables.  
Alternative side dishes can be prepared on request.



## Meat – Carne

**41- Involtini alla valdostana** € 16,50  
Rolls of veal with mozzarella and ham in tomato pernod cream sauce

**42- Saltimbocca alla romana** € 17,50  
Veal medallions with parma ham in a light sage white wine sauce

**43- Petto d'anatra di Barberia della casa** € 16,50  
Pink roasted breast of barberie duck with roasted almonds in a cranberry cassis sauce

**44- Filetto d'agnello al pepe verde** € 17,50  
Grilled fillet of lamb with rosemary in a creamy demi-glace sauce

**45- Fegato di vitello con chiodini e cipolla** € 17,50  
Grilled calf's liver slices with roasted chanterelles and onions

The dishes above are served with potatoes and vegetables.  
Alternative side dishes can be prepared on request.



## Fillet of pork – Filetto di maiale

**51- Filetto di maiale della Casa** € 15,50  
Grilled fillet of pork, gratinated with spinach and mozzarella in a tomato cream sauce

**52- Filetto di maiale con chiodini e cipolla** € 16,50  
Grilled pork fillet with roasted chanterelles and onions

**53- Punte di maiale con pepe rosato** € 15,50  
Roasted pork fillet tips in a creamy red pepper sauce

## Turkey – Tacchino

**54- Tacchino con funghi** € 14,50  
Grilled medallions of turkey with mushrooms in a cream sauce

**55- Tacchino Stella D`oro** € 14,50  
Roasted turkey fillet tips with mangold and olives in a hearty herb tomato sauce

The dishes above are served with potatoes and vegetables.  
Alternative side dishes can be prepared on request.



## Pasta – Nudeln

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| <b>61- Spaghetti alla bolognese</b><br>Spaghetti with minced beef in tomato sauce                            | € 8,50  |
| <b>62- Spaghetti con scampi al pomodoro</b><br>Spaghetti with scampi in hearty herb tomato sauce             | € 12,50 |
| <b>63- Spaghetti alla carbonara</b><br>Spaghetti with ham and egg in a cream sauce                           | € 8,50  |
| <b>64- Fettuccine al salmone</b><br>Fettuccine with salmon in cognac cream sauce                             | € 10,50 |
| <b>65- Maccheroni Stella D'oro</b><br>Macaroni with turkey, mozzarella, broccoli in a creamy tomato sauce    | € 10,50 |
| <b>66- Fettuccine al spinaci e gorgonzola</b><br>Fettuccine with spinach in a creamy gorgonzola cheese sauce | € 9,00  |
| <b>67- Maccheroni all` Arrabbiata</b><br>Macaroni with garlic and basil in a spicy tomato sauce              | € 8,50  |
| <b>68- Maccheroni gratinati</b><br>Macaroni with ham, mushrooms and minced beef, baked with cheese           | € 9,00  |
| <b>69- Lasagne al forno</b><br>Mincemeat pasta bake with béchamel tomato sauce                               | € 9,00  |
| <b>70- Spaghetti alla marinara</b><br>Spaghetti with seafood in a piquant herb tomato sauce                  | € 9,50  |
| <b>71- Tortelloni alla panna</b><br>Tortellini with ham in a cream sauce                                     | € 9,00  |





## Pizza – Pizza

(ø30cm)

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| <b>81- Pizza sole mio</b><br>Pizza with salami, ham, mushrooms and mild peppers             | € 9,00  |
| <b>82- Pizza Stella D`oro</b><br>Pizza with turkey, spinach, feta cheese and fresh tomatoes | € 10,50 |
| <b>83- Pizza Tonno</b><br>Pizza with tuna and onions  | € 9,00  |
| <b>84- Pizza Scampi</b><br>Pizza with scampi, fresh tomatoes and mozzarella                 | € 12,50 |
| <b>85- Pizza Parma</b><br>Pizza with parma ham, rucola and grated parmesan                  | € 12,50 |
| <b>86- Pizza Hawaii</b><br>Pizza with ham and pineapple                                     | € 9,00  |
| <b>87- Pizza marinara</b><br>Pizza with seafood, paprika and garlic                         | € 9,50  |
| <b>88 - Pizza Salami picante</b><br>Pizza with piquant salami, mozzarella and red onions    | € 9,00  |
| <b>89- Pizza Vegetaria</b><br>Pizza with various vegetables                                 | € 9,00  |



## Dessert - Dessert

- 91- Gelato misto** € 4,00  
One scoop of vanilla- strawberry- and chocolate ice cream
- 92- Gelato di vaniglia con crema alla cioccolata** € 5,00  
Vanilla ice cream with hot chocolate sauce and whipped cream
- 93- Sorbetto al limone** € 6,50  
Homemade lemon kiwi sorbet with a shot of vodka or prosecco
- 94- Tiramisu** € 6,00  
Italian dessert in coffee and amaretto liqueur with a blend of mascarpone cream and cacao
- 95- Gelato di vaniglia con frutta di bosco** € 6,00  
Vanilla ice cream with hot forest fruits and whipped cream
- 96- Tartufo** € 5,50  
Italian truffle ice cream with a coffee core
- 97- Cassata venezia** € 5,50  
Ice cuttings with candied fruits
- 98- Zabaglione** € 6,50  
Traditional italian mousse with egg yolk and marsala liqueur

## Cheese - Formaggio

- 99- Formaggio misto** € 12,50  
Mixed italian cheeses served with olives, peppers and fig mustard

## Kids - Bambini

- 100- Spaghetti bolognese or Spaghetti in tomato sauce** € 5,50
- 101- Veal steak or daily fillet of fish with potatoes** € 8,50



## Side dish - Contorno

<b>Baked potato with sour cream</b>	<b>€ 4,50</b>
<b>Vegetable risotto with a piquant tomato sauce</b>	<b>€ 4,50</b>
<b>Mashed potatoes with roasted almonds</b>	<b>€ 4,50</b>
<b>Fried potatoes with onions and bacon cubes</b>	<b>€ 4,50</b>
<b>Potato gratin</b>	<b>€ 4,50</b>
<b>Parsley potatoes</b>	<b>€ 4,50</b>
<b>French fries / croquettes</b>	<b>€ 4,00</b>
<b>Fettuccine in butter</b>	<b>€ 4,50</b>

You have the option to choose these supplements as an alternative to our fish- and meat dishes or to be ordered additional.