

Wines

House Glass \$7.00

House Bottle \$15.00

Riff Pinot Grigio 2007 Italy Good fruit notes with a clean finish.

Lot 205 Chardonnay 2008 California lush with notes of Pear and Pineapple.

Vida Organica Torrontes 2008 Argentina Clean with a touch of earthiness.

Beyond Sauvignon Blanc 2008 South Africa Full body and fragrant!

Bodini Malbec Argentina Light and easy, bursting with ripe fruit.

Paso A Paso Tempranillo 2007 Spain Fantastic! The Spanish king of grapes, with perfect balance.

McManis Cabernet Sauvignon California mocha, chocolate, and caramel - contributed from oak aging

Arancio Pinot Noir Medium-bodied ruby red core with aromas of red berry fruit

Borsao Rose 2008 Spain Fresh, incisive and mineral-driven strawberry and raspberry flavors

Stella's Modern Pantry is a European Style Market, and café. We offer many delights including; spices, oils, vinegars, olives, cheeses, boutique wines, micro-brewed beers, and desserts.



Ask About:

Stella's Socials, Intimate Parties, Custom Cheese and Meat Platters, Wedding Cakes, Birthday Cakes, Corporate Gifts, and Gift Baskets

Beverages: Over 30 imported and unique Sodas, Waters and Juices. Coffee, Cappuccino and Espresso Imported Beers



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P. 352.622.3663
F. 352.622.2413

- Hours -

Tuesday-Saturday
9am to 7pm
Closed Sunday and Monday
StellasModernPantry.com

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Sandwiches \$8.00

Served with choice of Zapp's Chips or our fresh Chickpea Salad.

- **Goat Cheese** with Roasted Red and Yellow Peppers, Marinated Onions, and Chickpeas - topped with Mixed Greens and Lemon Vinaigrette on European Baguette
- **Serrano Jamon** and Manchego Cheese with a Basil Pesto Spread, served on an Olive Oil toasted Ciabatta Roll
- **Italian Salami** and Fontina Cheese with tangy Olive Salad and lemon vinaigrette on Ciabatta Roll
- **Fire Roasted Tomato**, Fresh Mozzarella, and Provolone on Sour dough or whole grain bread
- **House Chicken Salad** with lettuce and tomato served on sourdough or whole grain
- **Turkey Pita** with Lettuce, tomato, cucumber, onion, French Feta and Dill Sauce

Salads \$8.00

House Salad mixed Greens, Sundried Tomatoes, Roasted Peppers, Marinated Onions, Greek Olives, Pine Nuts, Shaved Parmesan, Homemade Croutons, and House Dressing

Side Salad \$4.00

Add Assorted Charcuterie \$3.00

Flatbreads \$8.00

Wild Mushrooms & Red Peppers, Fontina Cheese, and Olive Oil

Artichokes & Sundried Tomatoes, Greek Olives, Pesto, and Parmesan

Tuscan Sausage with roasted peppers, balsamic onions and fontina

Roasted Chicken & Garlic with spinach, fontina and Olive Oil

Cheese Plates

El Sueño Cremoso \$15.00

- Manchego (Sheep, Spain) Strong, firm cheese with a hint of sweet, Spain's most famous cheese - aged 3 months.
- Drunken Goat (Goat, Spain) Semi-firm, sweet and smooth, soaked in Red Wine.
- Tetilla (Cow, Spain) Semi-soft mild and tangy, Spain's tribute to the shape of women.

Formage à Trois \$18.00

- Minolette (Cow, France) Hard and dry with a caramel sweetness Aged two years for an intense orange color.
- Brie (Cow, France) Mild, creamy, buttery flavor.
- Comte (Cow, France) Sweet and nutty with a tight texture and ivory satin body. France's most traditional and oldest cheese.

Domestic Goddess \$18.00

- Cheddar (Cow, Vermont) Jasper Hill Farm Dairy Co-op. Cabot cloth bound. Compact, dry, opulent, and extra sharp.
- Blue (Cow, Oregon) Oregon Blue. Creamy, full-flavored with hints of lemon grass and sea salt.
- Humboldt Fog (Goat, California) Cypress Grove American Farmstead. Striking soft white cheese.

Euro Trash \$15.00

- Gouda (Cow, Holland) Aged Rembrandt. Soft caramel color. Rich texture with a sweet, approachable flavor.
- Gruyere (Cow, Switzerland) Cave aged Emmi. Firm and supple. Creamy flavor with hints of fruit.
- Fontina (Goat, Italy) Semi-soft, delicate and nutty with a honey aroma.

Chef Choice \$Market Price

A three piece hand selected cheese board

Cheese & Charcuterie

Shirley Valentine \$20.00

- Minolette (Cow, France) Hard and dry with a caramel sweetness Aged two years for an intense orange color.
 - Drunken Goat (Goat, Spain) Semi-firm, sweet and smooth, soaked in Red Wine.
 - Soppressata (Aged Italian Salami) Coarse, aromatic, and tangy.
 - Cacciatore (Aged Italian Salami) Black pepper, spice, garlic, and white wine.
- * Served with house accoutrements.

The Cook, the Thief, His Wife, and Her Lover \$38.00

- Manchego (Sheep, Spain) Strong, firm cheese with a hint of sweet, Spain's most famous cheese - aged 3 months.
- Comte (Cow, France) Sweet and nutty with a tight texture and ivory satin body. France's most traditional and oldest cheese.
- Humboldt Fog (Goat, California) Cypress Grove American Farmstead. Striking soft white cheese.
- Cheddar (Cow, Vermont) Jasper Hill Farm Dairy Co-op. Cabot cloth bound. Compact, dry, opulent, and extra sharp.
- Prosciutto di Parma (Aged Pork, Italy) Sweet, intense flavor.
- Serrano Jamon (Aged Dry Cured Pork, Spain) Sweet and salty flavor.
- Capicola "Capa" Hot (Aged Pork, Italy) Meaty and spicy with garlic and red pepper.
- Salami Milano (Aged Italian Salami) Sweet traditional flavors.

House Accoutrements

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| Olives \$2 | Cornichons \$2 |
| Confit & Chutney \$4 | Crackers & Baguette \$3 |
| Honey \$2 | Fresh Fruit \$4 |
| Balsamic Glaze \$4 | Marcona Almonds \$3 |
| Fig or Apricot Bread \$3 | Peppars Peppers \$2 |
| Peppadew Peppers \$2 | Piquillo Peppers \$3 |
| Balsamic Onions \$2 | |