

BETHESDA MAGAZINE RESTAURANT WEEK

WEEKEND BRUNCH

Saturday & Sunday • 10am - 2pm

FIRST

choice of

specialty coffee/espresso drink

orange juice

SECOND

CHEF-INSPIRED BRUNCH BUFFET

featuring roasted corn egg enchiladas,
caramelized french toast, farm-fresh scrambled eggs,
warm brioche cinnamon roll bread pudding,
yogurt & granola parfaits, assorted breads & jams,
crispy bacon, short rib hash and more

DESSERT

TAKE A HIKE



to the market counter
for your choice of treat!

\$18.00

plus tax, gratuity not included

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PIZZERIA®

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Dinner Prix Fixe

STARTER

choice of:

organic pork meatballs

tomato, oregano, basil

italian chopped salad

roasted peppers, chickpeas, pepperoni,
mozzarella, kalamata olives, basil

PIZZA

choice of:

classic margherita

fresh mozzarella, organic tomatoes,
basil, olive oil
- red pizza -

shaved mushroom

gruyère, melted onion, truffle
- white pizza -

butternut squash pizza

taleggio, candied bacon, fresno chilies,
parmesan, parsley, oregano
- white pizza -

DESSERT

choice of:

butterscotch custard

caramel, sea salt

cookie from the market

\$28 .00

plus tax, gratuity not included

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