

The logo is centered on a solid blue rectangular background. This blue rectangle is set against a larger background featuring a repeating pattern of dark teal and light beige semi-circles. The word 'Stella' is written in a large, elegant, white script font. Below it, the word 'CATERS' is written in a smaller, white, all-caps sans-serif font.

Stella
CATERS

STELLA CATERS

Our team of professionals guided by Chef Rob Gentile aims to create transporting ingredient driven authentic Italian culinary experiences. No matter your occasion, our dedicated team of chefs can curate a personalized approach to your in home dining experience, gala event venue, corporate event, social gatherings or celebrations and occasions of all kinds.

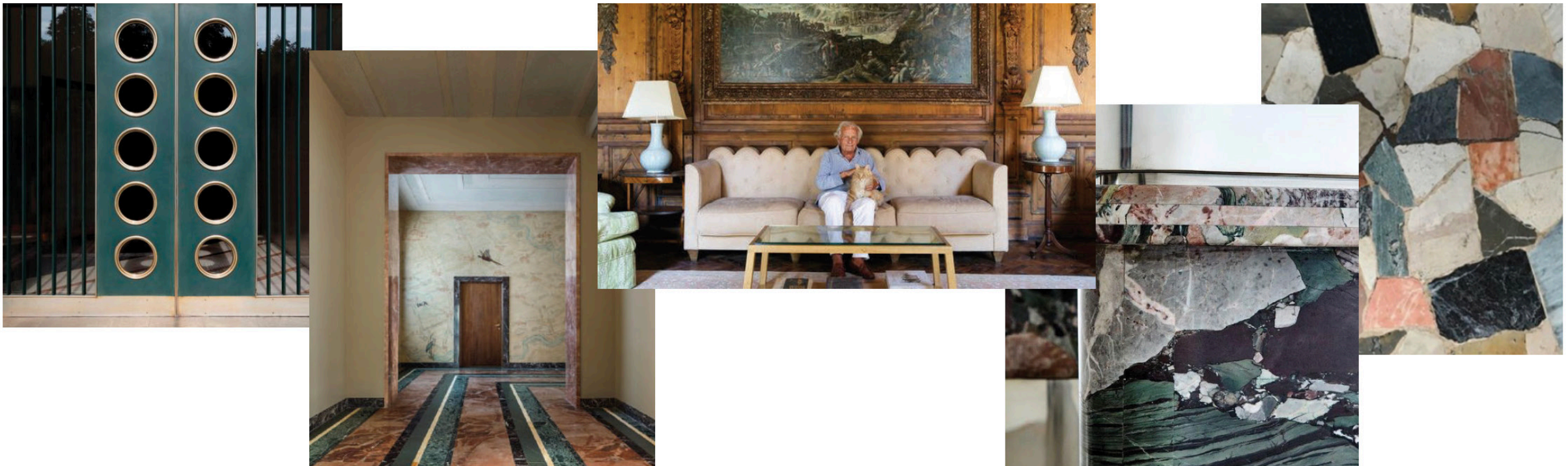
Stella catering brings thoughtfulness, creativity and seasonality to the table.



ABOUT STELLA

Stella represents an expression of artistry across the mediums of cuisine, art and design. Italian for ‘star’, Stella is inspired by the traditions of the traveling hearth of the coastal and pastoral communities of Southern, Central and Northern Italy, enriched with local California, seasonal ingredients.

A creative collaboration between restaurateur, Janet Zuccarini, and Executive Chef Rob Gentile Stella brings modern twists on age-old Italian culinary traditions to West Hollywood.





ROB GENTILE

CHEF & PARTNER OF STELLA

Chef Rob Gentile spent his childhood alongside his Nonna, cooking and tending to the garden, fomenting his passion for food. At the age of 13, he got a job as a dishwasher at a diner in Brampton, Ontario, Canada. After spending weekend mornings at the diner washing, cooking, peeling and chopping, he eventually enrolled in George Brown College's esteemed Culinary School. Quickly thereafter, Gentile earned positions in prestigious restaurants throughout Toronto, including Grazie, Chef Mark McEwan's North 44 and Bymark. However, it was in 2009 that his role as executive chef at Buca that put him on top of the Toronto culinary scene. Notably, he is also featured as a chef judge on Food Network Canada's Wall of Chefs.

In 2021, Gentile connected with prolific restaurateur Janet Zuccarini of Gusto 54 (Felix in Los Angeles) to begin working on a concept called Stella - his first in Los Angeles, and in the US. Together they were able to secure the former, iconic Madeo space at the newly renovated mid-century modern Richard Dorman building at 8899 Beverly Blvd. Located in the heart of West Hollywood's Art and Design District, adjacent to Beverly Hills, Stella will represent an intersection of cuisine, art, and design.

Stella will offer modern twists on age-old Italian culinary traditions to Los Angeles, including house made pastas and locally-sourced, sustainable seafood. Italian for 'star', the menu is inspired by the "traveling hearth" of the coastal and pastoral communities across Italy, specifically the regions of Sardinia, Marche, Calabria, Puglia, Genova, Lazio, Campagna, and Toscana – brought to life with seasonal Californian ingredients.

Chef Rob Gentile cemented his position as one of Canada's most renowned chefs with his disciplined craft, dedication to sourcing local, seasonal ingredients, and his visionary approach to Italian cuisine.

Now, he is eager to make his mark in Los Angeles with Stella. His devout commitment to learning the classic methods of Italian cuisine, Gentile obsessively travels straight to the source, meeting and working with the finest, local professionals around the world.

Chef Rob Gentile is married and has a young daughter. He uses food as a way to bond and introduce a new generation to cooking and sourcing ingredients, an important part of his culinary philosophy.

JANET ZUCCARINI

OWNER & FOUNDER OF GUSTO 54 RESTAURANT GROUP

Janet Zuccarini is the founder and visionary behind Gusto 54 Restaurant Group. Janet stands out as a woman and powerhouse entrepreneur in the restaurant industry, curating innovative dining experiences international scale. An adventurous traveler, Janet has her finger on the pulse of the world of restaurants and food.

In 1996, she opened Trattoria Nervosa in Toronto's Yorkville, later expanding to Gusto 101, and PAI Northern Thai Kitchen. In 2015, Gusto 54 Catering & Commissary was added to the growing roster. 2017 was a year of rapid growth for Gusto 54 with Kiin, Chubby's Jamaican Kitchen, and Los Angeles-based restaurant Felix, which was lauded as Esquire's "#1 Best New Restaurant in America," Eater LA's "Restaurant of the Year," and shortlisted as a finalist for the James Beard "Best New Restaurant 2018" award. Gusto 501, opened in 2020 in Toronto's Corktown, Azhar Kitchen + Bar in Toronto's on the Ossington strip, and Café Zuzu in Toronto East and the soon to open Stella in West Hollywood.

In 2017, Janet was recognized as Foodservice & Hospitality's Pinnacle Award winner for "Independent Restaurateur of the Year" and, among thousands of candidates across the country, was selected by the RBC Canadian Women Entrepreneur Awards as the recipient of the TEC Canada Award for Excellence in Entrepreneurship. In 2019, Janet was named as Businesswoman of the Year by the Italian Chamber of Commerce and in 2020, Canada's 100 Best awarded Janet the Business Leadership award. In addition to these accolades, she also happens to be the first woman in Canada to become an AVPN certified Pizzaiola and is featured as a Resident Judge on Top Chef Canada.

Recognized as a Deloitte Best Managed Company, the empire that Janet and her team have built is notable not only for the successes it has seen to date but also for its contribution to community-building programs that support women and children. Gusto Gives Back – the charitable arm of Gusto 54 – oversees homegrown "Mini Chefs" programming as well as regularly contributing to organizations like Foodshare and The Stop that feed and teach people to eat in healthy and sustainable ways.

Janet holds an MBA from Boston University in Rome where she lived for 8 years.



8899 BEVERLY: THE BUILDING - COMING SOON

As the first and only residential building in the coveted West Hollywood Arts and Design District, 8899 Beverly is the most exclusive and sought-after residential development to grace West Hollywood. Designed by esteemed Olson Kundig Architects, 8899 Beverly includes a limited collection of 48 homes divided between a ten-story tower and eight standalone townhome residences.

8899 Beverly is the result of a decade-long pursuit to transform an iconic mid-century modern building into architecturally significant, handcrafted homes and to create the most extraordinary residential building in L.A.





SAMPLE MENUS

STUZZICHINI PASSED APPETIZER SAMPLE ITEMS

BRUSCHETTA | CROSTINI

- Fresh Baked Italian breads
- Ricotta Fresca e Melanzane | roasted eggplant, fresh ricotta cheese
- Pomodoro e Stracciatella | heirloom cherry tomato & stracciatella cheese
- Fichi e Formaggio | preserved figs & gorgonzola dolce cheese
- Funghi e Tartuffo | wild mushrooms, cured soft yolk & summer truffle

GIARDINO | VEGETARIAN

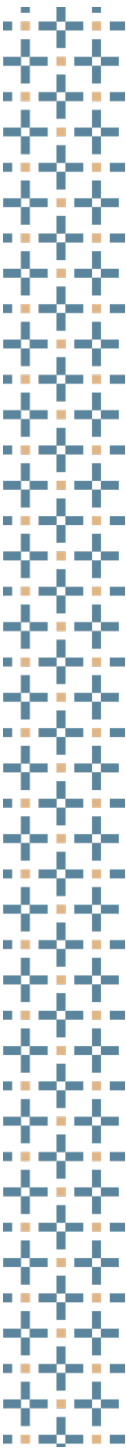
- Ricotta Salata e Melone | negroni infused melon with aged ricotta
- Peperoni Cruschi | puffed sweet peppers with whipped lemon ricotta
- Burrata Stratificata | layered burrata cheese with pangrattato, Canadian olive oil
- Crudo di Verdure | raw market vegetables with bagna cauda
- Gnocco Fritto | fried puffed Italian bread stuffed with whipped ricotta
- Mozzarella alla Piastra | grilled mozzarella over lemon leaves
- Pane e Olio | crusty Italian loaf rubbed with garlic & soaked with Tuscan olive oil
- Olive Ascolane | spinach and ricotta stuffed fried olives
- Gorgonzola e Fichi | gorgonzola stuffed figs
- Tortellone di Ricotta | fresh pasta stuffed with whipped lemon ricotta

CARNE | MEAT

- Prosciutto e Melone | Italian ham & honeydew melon
- Carne cruda di Manzo | steak tartar with Italian condiments
- Involtoni di Bresaola | rolled cured beef with marinated eggplant & arugula
- Datterri Ripieni | nduja sausage stuffed roasted dates
- Polpettine al Sugo | tomato braised ricotta meatballs
- Olive Ascolane | sausage stuffed fried olives
- Gnocco Fritto | fried puffed Italian bread with mortadella di bologna

PESCE | FISH

- Ostriche Crudo | shucked raw oysters with aged vinegar & spring garlic
- Capesante Crudo | raw bay scallop with Franciacorta & smoked trout caviar
- Gamberi al Vapore | poached marinated prawns with saffron zabaglione
- Salmone Crudo | raw sliced salmon with squid ink salt wild fennel & calabrese chili
- Moscardini | braised baby octopus slow cooked in tomato
- Burrata e Caviale | burrata pugliese cheese with smoked olive oil and caviar
- Burrata e Olio di Olive | burrata pugliese with Canadian olive oil & pangrattato
- Caviale | mixed caviars & burrata pugliese
- Ricci di Mare | sea urchin with pangrattato & garlic butter





CRUDO COLD PLATES AND RAW

PLATTI FREDDI | COLD PLATES

- Insalata | bitter or sweet lettuce with barrel aged red wine vinegar & olive oil
- Crudo di Carciofi | raw baby artichokes with parmigiano, torched bottarga & lemon zabaglione
- Insalata d'Arancia | mixed varietal oranges with aged vinegar, black pepper & olive oil
- Insalata di Mare | poached mixed seafood salad with California citrus, market herbs & olive oil
- Radicchio di Treviso | baby red radicchio with caviar cream & aged vinegar
- Crudo di Verdure | raw market vegetables with bagna cauda
- Tonno sott'Olio | olive oil poached tuna with caper leaves, lemon & green olives
- Panzanella | crusty Italian bread, market tomatoes & basil
- Lingua di Manzo | wagyu beef tongue carpaccio with zabaglione & shaved truffle

CRUDI | RAW

- Crudo di Tonno | raw tuna carpaccio with colatura di alici & Santa Barbara pistachio
- Carne Cruda | steak tartar with Italian condiments & olive oil
- Carpaccio di Manzo | sliced raw beef with caviar cream & mostarda
- Gamberi Crudi | raw Hawaiian Shrimp with lobster sauce & caviar cream
- Gamberi Crudi | spot prawn crudo with nduja oil & aged vinegar
- Carpaccio di Manzo | wagyu beef carpaccio with zabaglione & shaved truffle

SPECIALITÀ DELLA CASA STELLA

STELLA SPECIALTIES

- * GRAN CRUDO MISTO
mixed raw seafood with olive oil on the table, lemon, unrefined sea salt (two tier platter serves 4-6)
- * BRANZINO CRUDO
raw stripped sea bass sliced thin carpaccio style finished with Franciacorta, lemon, olive oil & sea salt
- * CAVIALE ITALIANO
various varieties of caviar available served with Italian accompaniment





PASTA FRESCA FRESH PASTA

FATA A MANØ | HAND-MADE

- Fregola alle Vongole | Sardinian pasta with clams, ‘nduja & seafood ragu
- Gnudi al burro e Salvia | wild California sage, brown butter & lemon
- Ravioli di Ricotta | pomodoro passata, parmigiano & basil
- Tortellini in Brodo | smoked chicken broth & black truffles
- Culurgiones | traditional potato & mint filling finished with sweet butter pomodoro
- Tortelli di Zucca | roasted squash, aged balsamic, amaretto & sage
- Gnocchi di Ricotta | yellow zucchini, burrata & cherry tomatoes
- Malloreddus allo Zafferano | meat ragu, saffron & pecorino cheese
- Crespelle or Cannelloni Abruzzesi | choice of spinach ricotta or meat
- Cavatelli di Ricotta | California sea urchin & smoked butter
- Agnolotti Del Plin | ragù Bianco, sweet peas & fresh mint
- Corzetti al Pesto | Santa Barbara pistachio pesto, burrata & smoked olive oil
- Gnocchi | sweet butter pomodoro & pesto Genovese

* SU FILINDEU
choice of broth with pecorino dolce or seafood broth with fresh fish

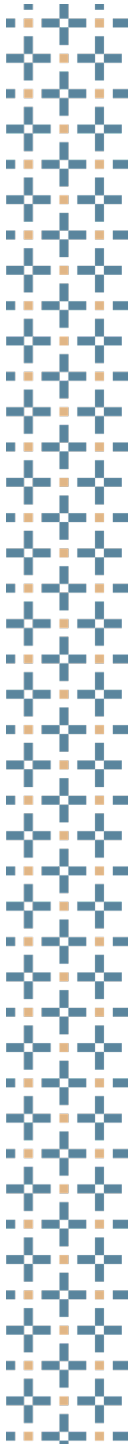
CONDIMENTI PER LA PASTA | PASTA CONDIMENTS
grated parmigiano cheese / pepperoncini in oil /dry chili flakes

TRAFILATA IN BRONZO | BRONZE DIE CUT PASTA Spaghetтини |

- pomodoro, burrata Pugliese & basil
- Tagliatelle | fine pomodoro & meat ragu
- Capellini | fresh crab, pepperoncini & pomodoro passata
- Tonnarelli Cacio e Quattro Pepi | pecorino Romano & 4 peppercorn spice blend
- Spaghetti alla Carbonara di Mare | lobster, nduja calabrese & egg yolk
- Paccheri al Nero di Seppia | squid ink pasta, smoked butter & baby squid
- Fettuccine al Limone | lemon butter & parmigiano cheese
- Gramigne al Nerano | zucchini crema, zucchini flowers & burrata
- Bucatini | Venetian spiced duck ragu & mascarpone
- Canestri | spicy fresh tomato rose & toasted focaccia breaderumb gremolata
- Linguini alle Vongole | baby clams in white wine or red sauce

RISOTTI | SLOW-COOKED ITALIAN RICE

- Al Tartuffo | soffritto & black truffle
- Al Limone | fresh California lemon & parmigiano cheese
- Del pescatore | fresh seafood, sofrito & pomodoro
- Cacio e Pepe | sheeps milk cheese, rock shrimp & black pepper
- Al Nero Di Seppia | squid ink, baby calamari & nduja





CARNE E PESCE MEAT AND FISH

PESCE | FISH

SHELLFISH SIMPLY COOKED FINISHED WITH CHOICE OF SAUCE

- Whole lobster
- Scampi and Spot Prawns
- Whole Octopus
- King crab
- Warm Sea Urchin
- Shellfish
- Grilled Oysters
- Pacific Black Cod
- Calamari
- Sea Scallops

ADDITIONAL SAUCES ~ LEMON AND OLIVE OIL, PICATA, SALSA ALLE ERBE

CARNE | MEAT

- Bistecca alla Fiorentina | tuscan porter house steak with garlic herb olive oil
- Costola alla pizzaiola | shortrib, salsa di pomodoro, wild oregano & garlic
- Cotoletta di Miale | roasted campo grande pork chop, salsa verde & wild fennel
- Vitello alla Saltimbocca | thinly sliced veal, smoked mozzarella & prosciutto
- Cotoletta di Vitello | grain fed veal chop, garlic & caper agliata

VERDURE | VEGETABLES

- Rapini Marinati | chilli, lemon, olive oil, garlic dressing
- Carciofi alla Romana | braised roman artichokes with soffrito & mint
- Patate al vapore | steamed new potatoes with garlic, parsley
- Cicoria | sauteed wild dandelion with peperoncini, garlic, evoo
- Parmigiana di melanzane | eggplant parmigiano with pomodoro & mozzarella
- Melanzane Affumicate | whole wood fired eggplant finished with oregano & ricotta forte
- Peperoni ripieni | ricotta & pesto stuffed peppers
- Porcini alla Griglia | fresh grilled porcini & ragu bianco
- Verdure alla Griglia | grilled mixed vegetables & traditional balsamic



DOLCE SWEET

Frutta Fresca | fresh market fruit in vino dolce

Tiramisu alla Romana | layered zabaglione, chocolate & espresso soaked biscotti

Panettone | limoncello, cream

Torta di Baba | pineapple cake soaked in rum

Cannoli Siciliani | whipped ricotta

Gelati Stagionali | seasonal gelato flavours

Biscotti | variety of Italian cookies





STELLA FOOD STATIONS: SAMPLE MENUS

PANE | BREADS

Various Fresh Baked Italian breads

Focaccia Pugliese | rosemary or cherry tomato & olive

Nodini | garlic bread knots, rosemary, olive oil & sea salt

SALUNI E FORMAGGI | MEATS & CHEESES

Salumi Misti | a selection of cured Italian meats served with pickled vegetables

Formaggi Misti | local & imported cheeses served with seasonal preserved fruit

VERDURE SOTT'OLIO | PRESERVED VEGETABLES

Involtini di Pepperoni | ricotta stuffed roasted red peppers

Pomodorini sotto'Olio | preserved cherry tomatoes with basil & olive oil

Zucchini alla Scapece | preserved zucchini with aged vinegar & olive oil

Olive Marinate | mixed marinated olives with citrus & wild fennel

Carpaccio di Limone | Amalfi lemon carpaccio with mint & olive oil

TAVOLO DEL MARE | SEAFOOD TABLE

Ostiche Crudo | east or west coast oysters with Italian condiments

Scallop Crudo | salmon caviar, yogurt mostarda, lemon & olive oil

Mussels | marinated in garlic, white wine & aged vinegar.

King Crab | citrus butter sauce & lemon

TAVOLA DI DOLCE | SWEET TABLE

Tiramisu alla Romana | layered zabaglione, chocolate & espresso soaked biscotti

Frutta di Stagione | seasonal fresh fruit

Biscotti Misti | various Italian cookies

Cannoli Siciliani | whipped ricotta & chocolate





VARIABLE EVENT FEES

MINIMUM SPEND :

We require a \$5,000 minimum spend on any event.

TRANSPORTATION:

Transportation is included up to 25 miles from 8899 Beverly Blvd, anything over incurs an additional charge of \$2.00 per mile.

SERVICE CHARGE:

A 20% service charge will be applied to the sub-total of the final invoice (not including landmark fees), used towards our team, administration time, and caterer processing fees. This fee will be subject to appropriate local & federal tax.

GRATUITY:

While gratuity is not expected it is greatly appreciated by our team. We ask that any gratuity be passed on as cash to the on-site catering supervisor during events for distribution.

FOR CONSIDERATION

At Stella we understand how unique each event is, our dedicated team of chefs will work closely with you to tailor an experience that meets your goals and budget considerations. We take pride in sourcing the freshest ingredients from local farmers, which can impact final pricing.

We are eager to welcome the opportunity to connect to better understand the specifics around your perfect experience, and we can provide a customized quote.

Please don't hesitate to reach out to us to schedule a conversation at your earliest convenience.

STELLA IN THE PRESS



etta
x
Stella

Chefs Dan Perretta & Rob Gentile
etta Culver City
Sunday, 6/25 . 5pm - 10pm



LOS ANGELES
BUSINESS JOURNAL

Beverly Heaven



A draw for some buyers may be the building's restaurant. The 8899 Beverly tower's ground-floor level used to house beloved Italian restaurant Madeo. After 36 years at the location, Madeo has been replaced by a new Italian restaurant, Stella, operated by Janet Zuccarini. A chef from Toronto, Rob Gentile, runs the kitchen.

EATER

Two of Canada's Biggest Culinary Names Take the Former Madeo Space on Beverly

Felix owner Janet Zuccarini is teaming up with a star Toronto chef for an Italian option named Stella, coming later this year



Janet Zuccarini's new LA restaurant Stella West Hollywood is coming soon



8899 BEVERLY,
WEST HOLLYWOOD



CONTACT US: EVENTS@STELLAWESTHOLLYWOOD.COM