

STELLA BARRA™

PIZZERIA & WINE BAR

CUISINE

Stella Barra Pizzeria & Wine Bar is an artisanal pizzeria with an eclectic menu inspired by the idea of simple, honest cooking. Chefs Jeff Mahin & Ben Goodnick have developed a network of farms and purveyors to supply the restaurant with fresh-milled, 100% California flour for handcrafted dough, and sustainably farmed organic produce, meats and cheeses. Toppings range from prosciutto to shaved truffle and smoked bacon. The inventive pasta program uses authentic Italian imports for Cacio e Pepe, Rigatoni Bolognese and more — and pastas and pizzas can be made gluten-free upon request. Vegetarian-friendly antipasti round out the menu, the small plates pairing perfectly with large format wine pours.

BEVERAGE

Stella Barra serves an extensive wine list from more than 40 producers, hand-selected by Wine Director Bobby Joe Rinaldo. The thought provoking and experimental lineup focuses on Southern Italy—celebrating the diversity and regionality that makes Italian wines special—and also pays homage to Stella Barra's West Coast roots. Wine porrones are also available with selections rotating weekly, making wine tasting a fun group outing or date night.

EXPERIENCE

Stella Barra's design blends rustic with modern for an elevated Wine Bar experience that stays true to its Downtown LA art and hip-hop roots. The décor features white exposed brick and peeling, mixing reclaimed and industrial details. Guests can enjoy table seating, high tops or a seat at the cement-topped bar — all with a view of the action in our open pizza kitchen.

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