

# trattoria STEFANO

An Italian Restaurant.

## ANTIPASTI

### **Bruschetta**

Our homemade bread with fresh mozzarella, fresh basil, olive oil, and a garlic and cherry tomato rub. **\$5.95**

### **Mozzarella al Forno**

Prosciutto-wrapped fresh mozzarella grilled and then baked in San Marzano tomato sauce. Topped with parmigiano and an arugula salad. **\$12.95**

### **Polpette al Forno**

Roasted local pork and beef meatballs braised in San Marzano tomato sauce finished with mozzarella and parmigiano. **\$13.95**

### **Carpaccio**

Thinly sliced rare beef with parmigiano shavings, lemon, olive oil, and arugula. **\$12.50**

### **Polpo e Scarola al Forno**

Cast iron roasted Spanish octopus, escarole, and Ligurian olives in a chili and cherry tomato shellfish broth. **\$15.95**

### **Seppie alla Plancha**

Calamari's elegant cousin! Plancha-cooked cuttlefish served in a light lemon, white wine and garlic sauce. **\$13.95**

### **Caldo di Mare**

Southern style mussels and clams sauteed in garlic, olive oil, chili flake, lemon juice, cherry tomatoes and parsley. **\$12.50**

### **Formaggi Misti di Marcelli**

A sampling of three raw milk Marcelli cheeses from Abruzzo served with house made mostarda and crackers. **\$17.95**

### **Affettati Misti**

A constantly changing house made, locally-sourced charcuterie platter. **\$26.95**

## ZUPPA DEL GIORNO

Ask your wait staff about our delicious homemade soup!

## INSALATE

### **Verde**

Mixed lettuces dressed in white wine vinegar, extra virgin olive oil, lemon and sea salt. **\$5.95**

### **Misticanza**

Mixed greens, radish, fennel, cucumber and cherry tomatoes tossed with Marcelli raw milk pecorino Primo Sale, white wine vinegar and extra virgin olive oil. **\$8.95**

### **Insalata Tonnato**

Local whole leaf red romaine tossed in a creamy tonnato/mayo dressing. Topped with crispy chick peas and microplaned parmigiano. Mangia con le mani! **\$12.95**

### **Rustica**

Spring mix in a lemon, olive oil, sea salt and aged balsamic vinegar dressing tossed with roasted grapes, dried cherries, pine nuts, crispy prosciutto and gorgonzola cheese. Served with pears and Tuscan pecorino cheese topped with honey and pine nuts. **\$12.95**

### **Burrata con Peperonata**

An air shipped cream-filled fresh mozzarella orb served with arugula and a sweet sour peperonata with pine nuts and sultanas. **\$15.95**

### **Caprese Invernale**

Layers of fresh and preserved local vine-ripened tomatoes with cow's milk and bufala mozzarella. Roasted cherry tomatoes, Robiola cheese and mixed greens with a smoked-tomato conserva vinaigrette. **\$14.95**

## PRIMI PIATTI

Smaller portions are available for rigatoni and casarecce dishes.

### PASTA FRESCA

#### **Rigatoni con Mozzarella**

San Marzano tomato sauce, fresh mozzarella, fresh basil, parmigiano. **\$13.50**  
Add prosciutto or salsiccia **\$3.00**

#### **Rigatoni con Cinghiale**

A rich Tuscan wild boar ragu marinated and braised in Chianti with juniper berries, rosemary, and tomato. Tossed with homemade rigatoni. **\$23.95**

#### **Casarecce Della Nonna**

Stefano's grandmother's ragu of Willow Creek Farms Italian sausage, grass-fed ground beef, oregano, red wine, and San Marzano tomato. Tossed with egg-based casarecce pasta and parmigiano. **\$17.95**

#### **Casoncelli alla Bergamasca**

A six meat-stuffed pasta from Bergamo accented with golden raisins and amaretti cookie crumbs. Brown butter sage sauce and parmigiano. **\$21.95**

### PASTA SECCA

#### **Linguini con Filetti di Pomodori**

Fresh cherry tomatoes, basil, sea salt, and arugula in a light tomato glaze. Topped with parmigiano and pecorino cheeses. **\$16.95**  
Add Mt. Vesuvius (with fresh mozzarella) **\$2.50**  
Add Gamberi (with shrimp, no cheese) **\$6.00**

#### **Linguini ai Frutti di Mare**

A sauté of cuttlefish, mussels, clams, and shrimp in a light cherry tomato glaze with a touch of cognac. **\$23.95**

## SECONDI PIATTI

### **Pesce del Giorno**

Fresh fish special of the day. Ask your wait staff for details!

### **Bistecca al Tartufo**

Niman Ranch 12 oz Ribeye dusted with porcini salt, fresh black truffle and mushroom compound butter. Served with mashed potatoes, roasted rapini, and cream-braised fennel. **\$36.95**

### **Pollo al Limone**

A crispy roasted semi-boneless half chicken served on a bed of lemons, herbs, crispy smoked roasted lardo potatoes, and roasted rapini. **\$28.95**

### **Spiedini alla Barese**

Chef Joe's homemade Bari style lamb and pork sausage skewered with Pinn Oak lamb shoulder and grilled. Served with rapini, seared peppers, and crispy smoked roasted lardo potatoes. Finished with Pecorino del Parco. **\$28.95**

### **Vitello Stefano**

10 oz. Strauss veal rib chop, stuffed with prosciutto, black truffle cheese, and sage. Lightly breaded and pan-fried. Served with saffron risotto, fresh sautéed spinach and roasted beets. **\$34.95**

### **Ossobuco alla Bergamasca**

Succulent Strauss veal shanks braised in white wine and mushrooms, onions, and herbs. Served with saffron risotto, roasted beets, and fresh sautéed spinach. **\$34.95**

## CONTORNI

**Spinaci** Fresh sautéed spinach. **\$4.50**

**Bietole in Agrodolce** Sweet and sour roasted beets. **\$4.25**

**Cippolini** Sweet/sour Tuscan style braised onions. **\$6.50**

**Patate Affumicato** Crispy, smoked lardo potatoes. **\$4.95**

**Finochiodo Brasato** Cream-braised Venetian-spiced fennel. **\$6.95**

**Cime di Rape Arrosto** Anchovy butter roasted rapini. **\$5.95**

**Parmigiana** Fresh grated Sartori parmesan cheese. **\$2.50**

PLEASE – NO SUBSTITUTIONS