

## **Piatti Piccoli**

Small Plates every Wednesday  
at Trattoria Stefano

Served alongside the dinner menu

**Wednesday, Jan 17th**

### **Cappelletti con Zucca e Castagne**

Butternut Squash and  
pumpkin-stuffed pasta hats with  
chestnuts and duck confit.

Brown butter sage sauce. \$17.95

### **Anatra con Lenticchie**

Crispy duck leg confit served over  
red wine braised lentils. Topped  
with a rich sweet and sour onion  
and dried cherry sauce. \$18.95

### **Crostini al Aragosta e Granchio**

Roasted lobster and deep sea red  
crab meat tossed in a house made  
tarragon mayonnaise with radishes  
and arugula. \$16.95

### **Insalata Invernale**

Salad of oven-cured olives,  
blood oranges, red onions, roasted  
red and gold beets, bitter  
radicchios and endive, with grated  
Caprino Stagionato. Dressed  
with citrus and EVOO. \$13.95