

Trattoria Stefano Wine Dinner
Thursday, March 8, 2018
Marche Wine Dinner

Arrival between 6 and 6:30pm. Wine and cocktails available.
Dinner begins at 6:30pm with an introduction
and brief discussion of wines by David Redoni.

Served Family Style:

Crostini con Formaggio di Fossa e Funghi

A mushroom and pecorino crostini

Piadina di Covtoceto

A thin tortilla like flatbread filled with Stracchino cheese,
prosciutto, and arugula

Pizza al Formaggio di Pasqua:

A savory cake flavored with provolone, pecorino, and parmesan
served with sliced salami

Risotto alla Mardijiana con Sugo Finto

A classic butter and cheese risotto and “fake” ragu on top

Salsiccia di Anatra:

House made duck sausage served over braised cannellini beans

Crema Fritta

Crispy fried pastry cream squares

Four wines will be included and paired with the courses from the Marche region.

\$45 per person

Please call for reservations

920-452-8455

www.trattoriastefano.com