

# 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. **\$14.95**

### **Carpaccio**

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

### **Spiedini di Polpo**

Grilled skewers of Spanish octopus, chorizo, and oil poached potatoes drizzled with salsa verde and served in a cast iron pan next to mixed greens. **\$16.95**

### **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 o Affetati**

A sampling of Marcelli raw sheep milk pecorino or a sampling of house made charcuterie. Can't decide? Have a little of both! Cheese plate **\$19.95** / Meat plate **\$26.95** / Both **\$28.95**

## 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 white wine vinegar and extra virgin olive oil. Marcelli Pecorino di Parco microplaned on top. **\$8.95**

### **La Nostra Cesare**

Local romaine and kale tossed in a creamy anchovy dressing with house made saffron pickled ramps and croutons. Topped with microplaned cured egg yolk, grana padano parmigiano curls, and a white anchovy. **\$12.95**

### **Rustica**

Spring mix in a lemon, olive oil, sea salt and aged balsamic vinegar dressing tossed with roasted grapes, dried cherries, 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 golden raisins. **\$15.95**

### **Caprese**

Local organic tomatoes, bufala and cow milk mozzarellas, fresh basil, unfiltered extra virgin olive oil and Aceto Balsamico. **\$14.95**

## PRIMI PIATTI

Smaller portions are available for rigatoni, garganelli, and casarecce.

### PASTA FRESCA

#### **Rigatoni con Mozzarella**

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

#### **Casarecce con Tre Carne**

A rich ragu with wild boar, chicken and prosciutto. Roasted San Marzano tomatoes. Topped with parmigiano. **\$21.95**

#### **Tortelloni di Marcelli**

Pasta stuffed with Primo Sale, Pecorino di Parco, Fiorello, and taleggio cheeses. Tossed in a light Muffato cheese sauce with candied lamb and English peas. **\$23.95**

### PASTA SECCA

#### **Garganelli con Zucchine**

Sautéed local organic zucchini and summer squash laced in an herbed zucchini puree. Tossed with cubes of Pecorino Crotonese and parmesan. **\$18.95**

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

Fresh cherry tomatoes, basil, 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**

Grilled 12 oz Niman Ranch Ribeye topped with fresh summer black truffle, porcini, and morel butter pan sauce. Served with mashed potato, roasted rapini, and cream braised fennel. **\$38.95**

### **Pollo alla Puttanesca**

Crispy roasted semi-boneless chicken with kalamata olives, roasted fennel, and roasted San Marzano tomatoes. Rapini and smoked lardo potatoes. **\$28.95**

### **Salsiccia D' Anatra**

Homemade Rohan duck sausage with roasted garlic, herbs and Montepulciano wine. Served with crispy smoked roasted lardo potatoes, roasted fennel, rapini and roasted San Marzano tomatoes. **\$26.95**

### **Vitello Stefano**

14 oz. 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. **\$37.95**

### **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**

## MEZZI PIATTI

Enjoy just the protein served without sides!

## 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**

**Finnocchio 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**