

Piatti Piccoli

Small Plates every Wednesday
at Trattoria Stefano

Served alongside the dinner menu

Wednesday, Jan 9th

La Padellaccia

“The Wicked Pan” is a hearty ancient dish of Umbria made from borlotti beans and slow simmered pork shoulder. Showered with pecorino and black pepper. \$14

Cipolle Cotte in Crema

Whole onions cooked in cream with skins on. Served roasted and topped with Parmesan cheese soufflé.

Balsamic drizzle. \$12

Cappelletti in Brodo

A classic of Emilia Romagna. “Little hats” stuffed with pork shoulder and sausage served in nutmeg scented chicken broth with Parmigiano. \$13

Zuppa di Fagioli Bianchi e Scarola

A hearty soup of Campania. Cannellini beans, homemade sausage, escarole.

\$9

Insalata alla Boulevard

Watermelon radish, celeriac, pomegranate and Pecorino Primo Sale with truffle oil, white balsamic, and lemon juice. \$12

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