

**TRATTORIA STEFANO**  
**VALENTINE'S DAY SPECIALS**

**Regular dinner menu available**

Thursday, February 14th 5pm - 10pm  
Please call 920-452-8455 for reservations

**ANTIPASTI**

Red pepper flan with pancetta disc and robiola crème.  
Crostini with crème fraiche, dill, and cured salmon.  
Oyster with pickled beets and shallots.

**INSALATA**

Mixed greens, frisee, and treviso with duck confit,  
dried cherries, red onion, Marcona almonds, blood orange and a  
citrus vinaigrette. Piave cheese curls.

**PRIMO**

**RAVIOLI DI ARAGOSTA AL NERO DI SEPIE**

Lobster stuffed cuttlefish ink ravioli with a light tomato cream sauce.

**PESCE**

**SPIEDINI AL FRUTTI DI MARE**

Shrimp, scallop, and lobster skewer grilled and served with  
A roasted red pepper and tomato couscous with broccolini.

**CARNE**

**ANATRA IN AGRODOLCE**

Sliced Rohan duck breast over duck confit potato and vegetable hash  
With a sweet and sour apricot and cherry onion sauce. Sautéed mixed greens.

**DOLCE**

A dark chocolate bourbon truffle sphere with coffee accented Bavarian cream  
resting on top a flourless chocolate cake with glazed chocolate. Topped with  
Brown sugar and cinnamon crème anglaise and salted pecans.

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