

# 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 sautéed 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**

#### **Insalata alla Campania**

Mixed greens, radish, fennel, cucumber, and cherry tomatoes tossed with white wine vinegar and extra virgin olive oil. Finished with fresh bufala mozzarella. **\$9.95**

#### **Cesare di Amari**

Shredded radicchio and crumbled hard boiled egg tossed in a creamy anchovy dressing. Topped with Italian bread crumbs, 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**

#### **Caprese Invernale con Burrata**

An air shipped, cream filled fresh mozzarella orb served with roasted vine-ripened cherry tomatoes, prosciutto picante, arugula, basil oil, and aceto balsamico. **\$15.95**

### 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**

**Finochio Brasato** Cream-braised Venetian-spiced fennel. **\$6.95**

**Cime di Rape Arrosto** Anchovy butter roasted rapini. **\$5.95**

**Parmigiano** Fresh grated Sartori parmesan cheese. **\$2.50**

### PRIMI PIATTI

Smaller portions are available for rigatoni

#### PASTA FRESCA

#### **Rigatoni con Mozzarella**

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

#### **Casarecce Della Nonna**

Stefano's grandmother's ragu of house-made Italian sausage, grass-fed ground beef, oregano, red wine, and San Marzano tomato. Tossed with egg-based casarecce pasta and parmigiano. **\$19.95**

#### **Casoncelli alla Bergamasca**

A six meat stuffed pasta from Bergamo accented with golden raisins and amaretti cookie crumbs. Brown butter sage sauce and 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

#### **Linguine 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**

#### **Linguine 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!

PLEASE – NO SUBSTITUTIONS

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.