

Piatti Piccoli

Small Plates every Wednesday
at Trattoria Stefano

Served alongside the dinner menu

Wednesday, May 8th

Ostriche alla Rockefeller

Oysters broiled with a rich ramp and guanciale cream topped with Parmigiano Reggiano and breadcrumbs. Served with a bitter green salad tossed in a Prosecco vinaigrette. \$16

Spiedini di Pesce Spada

Swordfish cooked sous vide then skewered and grilled. Served over citrus, fennel and olive cous cous. \$14

Crostoni di Sablefish

House made thick cut bread topped with a smoked sablefish mousse, cucumber salsa, and grated cured egg yolk. \$12

Lorighittas al Frutti di Mare

A Sardinian hand made pasta with squid ink. Tossed in a sauté of shrimp, clams, garlic, and semi-dried cherry tomatoes. \$18