

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, truffled mushrooms, lemon, olive oil, and arugula. **\$13.95**

Crostoni al Lumache

Slow-braised snails served with a vibrant garlic and parsley sauce over crusty toasted bread. **\$13.95**

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**

Amari con l'Uovo

Bitter greens tossed in a creamy mustard dressing with pancetta lardons and scallions. Topped with grated hard boiled egg and microplaned Pecorino di Parco. **\$11.95**

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 con Burrata

An air shipped, cream filled fresh mozzarella orb served with roasted vine-ripened cherry tomatoes, culatello, 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**

Asparagi Roasted asparagus with herbed compound butter. **\$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**

Pappardelle all' Anatra

A rich red wine-braised duck ragu tossed with WI grown rye flour pappardelle and topped with parmigiano. **\$24.95**

Tortelli con Barbabietole

Roasted beet and raw goat and sheep milk cheese ravioli in a light cream sauce with bits of house-cured salmon and parmigiano. Garnished with microgreens. **\$22.95**

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!

Filetto al Vino Rosso

Grilled 8 oz Niman Ranch steer tenderloin topped with red wine-glazed shallots, pickled blackberries and creamy gorgonzola dolce. Served with mashed potatoes and grilled asparagus with herbed compound butter. **\$42.95**

Pollo al Tartufo

Crispy roasted semi-boneless half chicken smothered with black truffle mushroom butter and light chicken stock pan sauce. Grilled compound butter asparagus and smoked lardo potatoes. **\$28.95**

Salsiccia alla Toscana

A homemade veal saltimbocca sausage and a homemade wild boar sausage with smoked lardo potatoes, roasted fennel and San Marzano tomatoes. Sautéed spinach. **\$26.95**

Vitello al Funghi

Grilled Strauss veal chop served with mixed sautéed mushrooms, truffle cheese and mushroom duxelle. Served with saffron risotto, sautéed spinach and roasted beets. **\$41.95**

Ossobuco alla Bergamasca

Succulent Strauss veal shanks braised in white wine and mixed herb sauce. 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.