

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**

Caprese

Local organic tomatoes, bufala and cow milk mozzarellas, fresh basil, first pressed unfiltered extra virgin olive oil and Aceto Balsamico. **\$14.95**

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**

Tonnato Cesare

Romaine, cabbage, and kale tossed in a creamy anchovy dressing with Italian bread crumb and pancetta lardons topped with micro-planed cured egg yolk and 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**

Burrata con Peperonata

A cream-filled fresh mozzarella orb served with arugula and a sweet-sour peperonata with pine nuts and golden raisins. **\$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**

Fagioli Sautéed green and yellow beans with shallot and garlic **\$5.95**

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

PRIMI PIATTI

Smaller portions are available for rigatoni and casarecce dishes.

PASTA FRESCA

Rigatoni con Mozzarella

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

Tortelloni Verdi

Green spinach tortelloni stuffed with whipped mortadella, ricotta, and freshly grated nutmeg. Finished with a brown-butter sage sauce and parmigiano. **\$22.95**

Casarecce al Ragu

A rich 100% grass-fed organic Waseda farm's beef ragu with house-made casarecce pasta and parmigiano. **\$21.95**

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 Pizzaiola

Grilled 8 oz Niman Ranch steer tenderloin topped with house made tomato conserva, bufala mozzarella and Sicilian oregano. Served with mashed potatoes, cream-braised Venetian-spiced fennel and sautéed local green and yellow beans with garlic and shallot. **\$42.95**

Pollo al Tartufo

Crispy roasted semi-boneless half chicken smothered with black truffle mushroom butter and light chicken stock pan sauce. With sautéed green and yellow beans in garlic and shallot 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 creamy herbed 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 creamy herbed 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.