

# 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 lamb, beef, and pork meatballs braised in San Marzano tomato sauce finished with mozzarella and parmigiano. **\$15.95**

#### **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**

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

**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**

#### **Rigatoni alla Napoletana**

A rich and hearty "Sunday Gravy" from Naples made with local beef, pork and homemade sausage with San Marzano tomatoes. Tossed with pecorino and parmigiano.. **\$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!

#### **Bistecca al Pizzaiola**

Grilled 12 oz Niman Ranch steer ribeye topped with house made tomato conserva, bufala mozzarella and Sicilian oregano. Served with mashed potatoes, cream-braised Venetian-spiced fennel and sautéed local mixed kale with garlic. **\$38.95**

#### **Pollo al Tartufo**

Crispy roasted semi-boneless half chicken smothered with black truffle mushroom butter and light chicken stock pan sauce. With sautéed mixed local kale 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.