

# trattoria STEFANO

An Italian Restaurant.

## TAKE-OUT MENU

920-452-8455

522 S 8th St, Sheboygan, WI 53081

Call in orders begin at 10am

Pick up time 1pm - 8pm Monday - Saturday

### ANTIPASTI

#### **Bruschetta**

Our homemade bread with fresh mozzarella, fresh basil, olive oil, and a garlic and cherry tomato rub. **\$5.95**

#### **Polpette al Forno**

Roasted local beef and pork meatballs braised in San Marzano tomato sauce finished with mozzarella and parmigiano. **\$14.95**

### INSALATE

#### **Verde**

Mixed lettuces dressed in white wine vinegar, extra virgin olive oil, lemon and sea salt. **\$5.95**

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

A cream-filled fresh mozzarella orb with a mixture of sun-dried tomatoes, artichokes, house-pickled ramps, pine nuts, and basil on top of yellow tomatoes with crunchy Italian bread planks. **\$15.95**

#### **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 duck 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**

**Retail bottles of wine available!**

### PASTA

#### **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 house made 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. **\$23.95**

#### **Tortelloni al Abruzzese**

A pasta stuffed with house made ricotta and pears, with raw milk cheeses from Abruzzo. Finished in a light cream sauce topped with three year aged balsamic and saba. **\$21.95**

#### **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**

### ENTREES

#### **Full and half portions available**

Full portion will feed 3-5 people  
1/2 portions will feed 1-2

#### **Pollo Arrosto**

Roasted chicken with roasted smoked potatoes. Served with sautéed seasonal greens. **\$24/\$48**

#### **Brasato di Manzo con Balsamico**

Beef brisket braised in a rich balsamic, celery, and onion sauce. Served with sautéed seasonal greens and mashed potatoes. **\$24/\$48**

#### **Salsiccia e Peperone**

House made Italian sausage braised in mixed colored bell peppers, onions, and San Marzano tomatoes. Served with roasted potatoes and sautéed seasonal greens. **\$24/\$48**

#### **Fettuccine and Meatballs**

Housemade veal, pork, and lamb meatballs with fettuccine pasta. **\$24/\$48**