

trattoria STEFANO

An Italian Restaurant.

ANTIPASTI

Bruschetta

Our homemade bread with fresh mozzarella, fresh basil, olive oil, and a garlic and cherry tomato rub. **\$6.95**

Mozzarella al Forno

Prosciutto-wrapped fresh mozzarella grilled and then baked in San Marzano tomato sauce. Topped with parmigiano and an arugula salad. **\$13.95**

Polpette al Forno

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

Carpaccio

Thinly sliced rare beef with parmigiano shavings, lemon, olive oil, and arugula. **\$12.50**

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. **\$13.50**

Formaggi Misti

A sampling of four Marcelli raw sheep or goat cheeses, served with house made Mostarda and crackers. **\$21.95**

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**

Cesare Piccante

Romaine, cabbage, and kale tossed in a spicy tonnato dressing with flaked oil packed tuna, house pickled ramps, artichoke and dinklebrot crutons. Topped with Grana Padano curls and white achiove. **\$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**

CONTORNI

Spinaci Fresh sautéed spinach. **\$4.50**

Bietole in Agrodolce Sweet and sour roasted beets. **\$4.25**

Patate Affumicato Crispy, smoked lardo potatoes. **\$4.95**

Grana Padano Fresh grated Grana Padano cheese. **\$2.50**

PRIMI PIATTI

Smaller portions are only available for rigatoni dishes.

PASTA FRESCA

Rigatoni con Mozzarella

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

Mafalde 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 mafalde pasta and parmigiano. **\$19.95**

Mezza Luna con Panna e Salmone

A half moon beet colored ravioli filled with house smoked salmon belly, ricotta, lemon zest tossed in a light cream sauce with fried capers. **\$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 Tartufo

Niman Ranch 12oz Ribeye dusted with porcini salt, fresh black truffle and mushroom compound butter. Served with mashed potatoes and fresh sautéed spinach. **\$38.95**

Pollo alla Puttanesca

Crispy roasted semi-boneless Bell and Evan's chicken with mixed olives, capers, and roasted San Marzano tomatoes. With sautéed spinach and smoked lardo potatoes. **\$29.95**

Salsiccia alla Giuseppe

Two house made sausages: Sicilian style and lamb Barese. Served with smoked lardo potatoes, roasted fennel, fresh sautéed spinach and confit San Marzano tomatoes. **\$27.95**

Ossobuco alla Milanese

Succulent Strauss veal shanks braised in white wine and mixed herb sauce. Served with saffron risotto, roasted beets, and fresh sautéed spinach. **\$38.95**

Costoletta di Agnello

Two Pinn Oak lamb rib chops topped with an artichoke and sun-dried tomato tapenade, pecorino Primo Sale gratan, served with Fiorello herb -mashed potatoes and sautéed spinach. **\$35.95**

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.