

Trattoria Stefano

Coniglio

Wednesday, Nov. 17th

Local Rabbit Coursed

Tasting menu

Served alongside dinner menu

Antipasto - Fegato di Coniglio
(\$19)

Thick cut toasted Italian bread topped with Rabbit liver paté and a cranberry-apple mostarda

Insalata - Agrodolce (\$13)

A salad of treviso, frisee, and endive, topped with crispy confit rabbit leg and prosecco soaked cherries and cranberries

Primo - Matagliati con Coniglio
(\$19)

A rich decadent rabbit stew with handmade torn pasta folded through

Secondo - Coniglio Brasato (\$21)

Red wine braised rabbit hind shank served over creamy polenta

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