

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Wednesday, Nov. 11th

Panini alla Porchetta

Thin sliced roasted pork belly and loin on two Parker house slider buns. With truffle aioli, caramelized onion, arugula, and micro-planed Parmigianino

\$15

Cozze alla Veneziana

Mussels steamed with fennel, Sambuca butter, cream and Venetian spice.

Served with grilled bread

\$15.50

Gnocchi di Castagne

Housemade chestnut flour gnocchi finished in a taleggio cream sauce with sautéed cabbage and speck

\$19

Insalata di Pere in Camicia

Dressed treviso, endive, arugula. With a Montepulciano poached pear served on top of a sage and Gorgonzola cream with Italian bread plank and crushed pistachios.

\$14

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