

# 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**

### **Burrata al Autunno**

Burrata served alongside a mix of roasted squash, sun dried tomatoes, house pickled ramps, and pine nuts. Finished with micros greens, balsamic, olive oil, and fresh cracked pepper. **\$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**

### **Cesare Piccante**

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

## 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**

#### **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 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. **\$24.95**

#### **Ravioli con Pere, Taleggio e Nocciola**

House made ravioli filled with roasted pear, taleggio and pecorino cheeses. Tossed in a light cream sauce with pear mostarda, treviso, balsamico and toasted hazelnuts. **\$21.95**

### 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**

### **Brasato di Manzo al Balsamico**

Braised beef brisket in a rich balsamic, onion, and mushroom sauce. Served with sautéed spinach, roasted beets, and saffron risotto. **\$31.95**

## 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.