

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Jan. 20th

Polpo con 'Nduja e Ceci Neri

Grilled octopus over black ceci beans
cooked with onion and 'Nduja.
Topped with Salsa Verde.

\$17

Zuppa di Nozze

A hearty winter vegetable soup with
house meatballs and tubetti pasta.

\$12

Mezzaluna con Salmone Affumicato

Handmade half-moon shaped pasta
with beetroot and stuffed with smoked
salmon, house lemon ricotta & par-
migiano served in a tangy whey broth.

\$17

Panna Cotta alla Senape

Mustard seed panna cotta surrounded
by Treviso jam, crisp pancetta, candied
pine nuts, and bitter greens.

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