

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Jan. 27th

Panino Piccante di Manzo

Slow-simmered beef with spicy
giardiniera on a petite hoagie roll and
served with beef broth.

\$14

Carpaccio di Vitello

Seared pepper crusted veal eye of
round topped with pearls of truffle,
grated hard boiled egg, and
thin sliced red onion.

\$17

Spaghetti alla Chitarra con Vongole

Hand made pasta with squid ink
tossed with clams, house 'Nduja,
and cherry tomato.

\$18

Spiedini di Agnello

A skewer of lamb and cippolini onion
topped with salsa verde and grated
ricotta salata. Garnished with confit on
the vine cherry tomato.

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