

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Feb. 17th

Calzone Fritto

A lightly fried calzone filled with house lemon ricotta, sautéed spinach, garlic and Sicilian oregano. Served with marinara.

\$15

Calamari fritti Ripieni

Breaded calamari stuffed with lobster, shrimp, breadcrumb, Meyer Lemon and parmigiano lightly fried and served over mixed greens.

\$17

Tartare di Tonno

Sushi grade tuna tartare with blood orange, pickled beet and crushed peppercorns stuffed inside Belgian endive leaves and topped with frisee and botarga breadcrumbs.

\$17

Pasta e Fagioli ai Frutti di Mare

Mussels and clams sautéed with San Marzano tomato, borlotti beans and tubetti pasta. Served with grilled bread.

\$16

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Feb. 17th

Calzone Fritto

A lightly fried calzone filled with house lemon ricotta, sautéed spinach, garlic and Sicilian oregano. Served with marinara.

\$15

Calamari fritti Ripieni

Breaded calamari stuffed with lobster, shrimp, breadcrumb, Meyer Lemon and parmigiano lightly fried and served over mixed greens.

\$17

Tartare di Tonno

Sushi grade tuna tartare with blood orange, pickled beet and crushed peppercorns stuffed inside Belgian endive leaves and topped with frisee and botarga breadcrumbs.

\$17

Pasta e Fagioli ai Frutti di Mare

Mussels and clams sautéed with San Marzano tomato, borlotti beans and tubetti pasta. Served with grilled bread.

\$16

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Feb. 17th

Calzone Fritto

A lightly fried calzone filled with house lemon ricotta, sautéed spinach, garlic and Sicilian oregano. Served with marinara.

\$15

Calamari fritti Ripieni

Breaded calamari stuffed with lobster, shrimp, breadcrumb, Meyer Lemon and parmigiano lightly fried and served over mixed greens.

\$17

Tartare di Tonno

Sushi grade tuna tartare with blood orange, pickled beet and crushed peppercorns stuffed inside Belgian endive leaves and topped with frisee and botarga breadcrumbs.

\$17

Pasta e Fagioli ai Frutti di Mare

Mussels and clams sautéed with San Marzano tomato, borlotti beans and tubetti pasta. Served with grilled bread.

\$16