

Piatti Piccoli

Small Plates every Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, Feb. 3rd

Raviolo con Spinaci e Carciofi

One large ravioli stuffed with chevre, artichoke, spinach, and egg yolk. Drizzled with a crème fraîche dressing and topped with breadcrumbs and grated ricotta salata.

\$15

Ripieno di Albicocce al Ragu di Agnello

Pancetta wrapped apricots stuffed with chevre and baked in a lamb ragu.

\$14

Arancini

Three saffron scented rice balls stuffed with a Tuscan ragu over a confit San Marzano tomato sauce.

\$13

Bagna Cauda al Verdure Invernale

A medley of roasted winter vegetables served with a warm garlic anchovy butter dipping sauce.

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