

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. **\$14.95**

Polpette all Bolognese

Pork, mortadella, breadcrumb and prosciutto meatballs simmered in a chunky San Marzano tomato sauce and finished with Parmigiano. **\$14.95**

Carpaccio

Thinly sliced rare beef with parmigiano shavings, lemon, olive oil, and arugula. **\$14.50**

Seppie alla Plancha

Calamari's elegant cousin! Plancha-cooked cuttlefish served in a light lemon, white wine and garlic sauce. **\$14.95**

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. **\$6.95**

Burrata al Invernale

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. **\$16.95**

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. **\$10.95**

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. **\$13.95**

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. **\$13.95**

CONTORNI

Spinaci Fresh sautéed spinach. **\$5.50**

Bietole in Agrodolce Sweet and sour roasted beets. **\$4.95**

Patate Affumicato Crispy, smoked lardo potatoes. **\$5.95**

Cime di Rape Arrosto Anchovy butter roasted rapini. **\$5.95**

Grana Padano Fresh grated Grana Padano cheese. **\$3.50**

PRIMI PIATTI

Smaller portions are available for rigatoni and casarecce dishes.

PASTA FRESCA

Rigatoni con Mozzarella

San Marzano tomato sauce, fresh mozzarella, fresh basil, parmigiano. **\$13.95**

Add prosciutto or salsiccia **\$3.50**

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

Spaghetti 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**

Spaghetti ai Frutti di Mare

A sauté of cuttlefish, mussels, clams, and shrimp in a light cherry tomato glaze with a touch of cognac. **\$24.95**

SECONDI PIATTI

Pesce del Giorno

Fresh fish special of the day. Ask your wait staff for details!

Bistecca al Tartufo

Niman Ranch 12oz Prime Ribeye dusted with porcini salt, fresh black truffle and mushroom compound butter. Served with smoked truffle lardo potatoes and sautéed rapini. **\$43.95**

Pollo al Limone

Crispy semi-boneless Bell and Evan's chicken with herb butter stuffed under the skin and roasted with lemon. With sautéed spinach and potato mash. **\$29.95**

Salsiccia alla Giuseppe

Two house made sausages: Sicilian style and a veal Gran Sasso. Served with smoked truffle lardo potatoes, roasted fennel, fresh sautéed rapini and confit San Marzano tomatoes. **\$28.95**

Ossobuco alla Bergamasca

Succulent Strauss veal shanks braised in white wine, mushrooms, onions, and herbs. Served with saffron risotto, roasted beets, and fresh sautéed spinach. **\$38.95**

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.

trattoria **STEFANO**

An Italian Restaurant.

Family Style

*Takeout entrees available daily alongside normal menu. Feeds 2-4.
Call 920-452-8455 to place your order.*

INSALATA

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. **\$30**

PRIMI PIATTI

Rigatoni con Mozzarella

San Marzano tomato sauce, fresh mozzarella, fresh basil, parmigiano. **\$42**
Add prosciutto or salsiccia **\$10**

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. **\$55**

Spaghetti and Meatballs

Housemade pork, and beef meatballs with spaghetti.
Served in a light tomato sauce and topped with Parmigiano. **\$45**

SECONDI PIATTI

Ossobuco alla Bergamasca

Succulent Strauss veal shanks braised in white wine, mushrooms, onions, and herbs. Served with saffron risotto, roasted beets, and fresh sautéed spinach. **\$95**

Salsiccia e Pollo al Limone

House made sausage: Sicilian style and mushroom wild boar.
Crispy semi-boneless Bell and Evan's chicken with herb butter stuffed under the skin and roasted with lemon.
Served with sautéed spinach and smoked lardo potatoes. **\$80**

ADDITIONAL

House Italian Loaf \$7.50 - House Tiramisu \$8
Pint of Baron's Gelato \$8 - Retail wine available!

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