

Piatti Piccoli

Small Plates Wednesday
at **Trattoria Stefano**

Served alongside the dinner menu

Reservations available at 920-452-8455

Wednesday, April 28th

Gnocchetti di Patate e Pesce con Moscardini e Granchi

Petite potato and fish gnocchi with baby octopus, blue crab, and a tomato brandy sauce with fresh tarragon. \$21

Panino con Gamberetti

Fried battered shrimp on a parker house brioche with oven dried yellow tomato, arugula, crispy house cured pancetta and a tarragon lemon aioli.

\$16

Polpo alla Plancha

Roasted octopus marinated then grilled and served over a salad of arugula, cherry tomato, and slow simmered corona beans. \$16

Tartara di Tonno

Diced Bigeye Tuna tossed with pickled asparagus, ramps, and spring onion. Topped with fried caper and cured egg yolk and served with a sea fennel Bottarga aioli and house made crackers. \$15

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