

# 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**

### **Ostriche**

Six oysters on the half shell served with a blood orange prosecco mignonette granita **\$21.95**

Add 1oz Norwegian Sturgeon caviar **\$76.95**

### **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 alla Primavera**

Balsamic onion jam topped with pinches of burrata, radicchio, asparagus, torn Italian bread croutons, pistachios, and sorrel micro greens. Lightly dressed with lemon, oil, sea salt, 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 Piselli e Prosciutto**

House made ravioli filled with English peas, mint, mascarpone, lemon zest and raw sheep milk cheese. In a light cream sauce with Prosciutto. **\$23.95**

### 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: wild boar with mushroom and 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.

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## *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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