

# 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 Imported Sturgeon caviar. **\$55.95**

### **Mozzarella al Forno**

Prosciutto-wrapped fresh house-made mozzarella grilled and then baked in San Marzano tomato sauce. Topped with Parmigiano, toasted points 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**

### **Squaquarello e Prosciutto con**

**Fragole in due Modi** **\$13.95**

Fresh squaquarello cheese with prosciutto di Parma, strawberries—two ways finished with candied hazelnuts. Served with a castelfranco and treviso salad.

## 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 micro greens. Lightly dressed with lemon, oil, sea salt, and fresh cracked pepper. **\$16.95**

### **Campania in Rosso**

Mixed greens, radish, fennel, cucumber, and cherry tomatoes tossed with tomato conserva and red wine vinegar and extra virgin olive oil. Finished with fresh bufala mozzarella. **\$10.95**

### **Insalata Toscana**

Arugula and kale tossed with flaked oil packed tuna, cannellini beans, baby artichokes, bottarga bread crumbs and micro planned Grana Padano. Tossed in white wine vinegar and olive oil. Topped with brûléed lemon slices 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**

## 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**

#### **Tortelloni Verde**

Mortadella and ricotta mousse in spinach dough. Finished in brown butter sage sauce. **\$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 Balsamico Al'aglio Nero**

Niman Ranch 12oz Prime Ribeye grilled and finished with black garlic butter and aged balsamic. Served with mashed potatoes and sautéed rapini. **\$43.95**

### **Pollo Porri Selvatici**

Crispy semi-boneless Bell and Evan's chicken with ramp butter stuffed under the skin and roasted with lemon. Served with grilled asparagus and smoked herb roasted potatoes dusted with pecorino cheese. **\$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!

## 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**

**Asparagi Arrosto** Grilled herb butter asparagus. **\$7.95**

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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