

trattoria STEFANO

An Italian Restaurant.

ANTIPASTI

Bruschetta

Our homemade bread with fresh mozzarella, fresh basil, olive oil, and a garlic and cherry tomato rub. **\$8**

Ostriche

Six oysters on the half shell served with a cucumber, green tomato, basil and gin granita. **\$24**

Add 1oz Imported Sturgeon caviar. **\$50**

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. **\$17**

Polpette alla Bolognese

Pork, mortadella, breadcrumb and prosciutto meatballs simmered in a chunky San Marzano tomato sauce and finished with Parmigiano. **\$17**

Carpaccio

Thinly sliced rare beef with parmigiano shavings, lemon, olive oil, and arugula. **\$18**

Seppie alla Plancha

Calamari's elegant cousin! Plancha-cooked cuttlefish served in a light lemon, white wine and garlic sauce. **\$17**

Caldo di Mare

Southern style mussels and clams sautéed in garlic, olive oil, chili flake, lemon juice, cherry tomatoes and parsley. **\$16**

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. **\$8**

Tonnato Piccante

Romaine, cabbage, and kale tossed in a spicy tonnato dressing with house-made pancetta, marinated artichoke, hard-boiled egg, and Italian bread crumbs. Topped with Grana Padano curls and white anchovy. **\$15**

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. **\$15**

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. **\$16**

Caprese

Vine ripened tomatoes alternating between slices of cow's milk ovaline and bufala mozzarella. Dressed with basil leaves, Olio Fresco and aceto Balsamic. **\$16**

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. **\$16**

Add prosciutto or salsiccia **\$4**

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. **\$21**

Ravioli con Limone Verde

Ravioli filled with seasonal herbs and Bufala milk ricotta. Tossed in lemon butter and finished with Grana Padana. **\$24**

PASTA SECCA

Spaghetti con Filetti di Pomodori

Fresh cherry tomatoes, basil, and arugula in a light tomato glaze.

Topped with parmigiano and pecorino cheeses. **\$18**

Add Mt. Vesuvius (with fresh mozzarella) **\$2.50**

Add Gamberi (with shrimp, no cheese) **\$6**

Spaghetti ai Frutti di Mare

A sauté of cuttlefish, mussels, clams, and shrimp in a light cherry tomato glaze with a touch of cognac. **\$26**

SECONDI PIATTI

Pesce del Giorno

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

Bistecca Balsamico con Gorgonzola

Niman Ranch 12oz Prime Ribeye grilled and finished with caramelized onion gorgonzola butter and aged balsamic. Served with mashed potatoes and sautéed rapini. **\$48**

Pollo con Tartufo

Crispy semi-boneless Bell and Evan's chicken with truffle butter stuffed under the skin and roasted with lemon. Served with slow braised kale with herb roasted potatoes dusted with pecorino cheese. **\$32**

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. **\$29**

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. **\$42**

Vitello Stefano

Pan roasted veal chop lightly breaded and stuffed with Taleggio cheese, prosciutto, and a truffle mushroom pâté. Served with creamy saffron risotto, sautéed spinach, and roasted beets. **\$52**

MEZZI PIATTI

Enjoy just the protein served without sides!

CONTORNI

Spinaci Fresh sautéed spinach. **\$7**

Bietole in Agrodolce Sweet and sour roasted beets. **\$5**

Patate Affumicato Smoked herb roasted potatoes dusted with pecorino. **\$6**

Cime di Rape Arrosto Anchovy butter roasted rapini. **\$7**

Grana Padano Fresh grated Grana Padano cheese. **\$4**

PLEASE – NO SUBSTITUTIONS

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.