

# 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**

#### **Burrata al Autunno**

Burrata served on a bed of treviso tossed in balsamic, lemon, olive oil, and sea salt. With roasted delicata squash, sun dried tomatoes, and pistachios. Finished with micro greens and fresh cracked pepper. **17**

### 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 di Zucca**

House made pasta with roasted squash, dried apples, toasted walnuts, nutmeg and Grana Padano. Finished with brown butter, sage and aged balsamic. **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.