

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 house-made fresh mozzarella grilled and then baked in San Marzano tomato sauce. Topped with an arugula salad and garnished with toast points. **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 arugula, parmigiano shavings, lemon and olive oil. **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**

Affettati e Formaggi Misti (serves 2-4)

A sampling of mixed cheeses and house made charcuterie. **29**

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**

Del Sud

Mixed greens with Campanian artichokes, house giardiniera, fresh mozzarella, aged provolone, cherry tomatoes and Calabrese salame tossed with a charred citrus-herb vinaigrette topped with toasted breadcrumbs. **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**

Panzanella Invernale

Torn Italian bread soaked in red wine vinegar, tossed with orange segments, cranberries, red onion, pistachio, bitter greens, lemon and olive oil. Topped with bufala mozzarella. **16**

Burrata con Zucca

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**

CONTORNI

Spinaci Fresh sautéed spinach **7**

Bietole in Agrodolce Sweet and sour roasted beets **5**

Patate Affumicato Smoked herb roasted potatoes with pecorino **6**

Cime di Rape Arrosto Anchovy butter roasted rapini **7**

Grana Padano Fresh grated Grana Padano parmigiano cheese **4**

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 organic apples, sage, maple syrup, nutmeg and Grana Padano. Tossed in a light cream sauce topped with toasted walnuts and aged balsamic. **24**

Casoncelli alla Bergamasca

A six meat stuffed pasta from Bergamo with golden raisins and amaretti cookie crumbs. Brown butter sage sauce and parmigiano. **25**

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**

POLENTA (*Meadowlark Community Mill*)

Polenta alla Lombardia

Creamy polenta served with mountain and dolce Gorgonzolas topped with a chestnut treviso jam and toasted walnuts. **19**

Polenta con Funghi

Creamy polenta served with a rich mushroom ragu and mascarpone. **19**

Polenta alla Montagna con Neve

Creamy polenta served with a spicy local lamb ragu. Showered with raw sheep milk cheese. **21**

SECONDI PIATTI

Mezzi Piatti is available. Enjoy just the protein without the sides.

Pesce del Giorno

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

Bistecca con Pesto di Lardo

Niman Ranch 12oz Prime Ribeye grilled and topped with a truffle-lardo pesto. Served with slow braised kale and mashed potatoes. **48**

Pollo alla Diavola

Crispy semi-boneless Bell and Evan's chicken seasoned with a herbal Cruschi and Calabrian chili rub. Served with a spicy tomato and pickled pepper sauce, sautéed rapini and roasted smoked potatoes. **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. **28**

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 Strauss 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. **48**

PLEASE – NO SUBSTITUTIONS

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