

## **Piatti Piccoli**

Small Plates Wednesdays  
at **Trattoria Stefano**

**Wednesday, January 12th**

### **Panini con Polettine di Manzo**

Lemon and beef meatballs simmered in onion and beef stock, drizzled with a Taleggio cheese sauce on Parker House slider buns topped with crispy fried onions. **\$17**

### **Tartare di Manzo**

Murray Gray grass fed beef from Morning Breeze Farms. Our first steer from their new herd, tossed with shallot, caper and cornichon topped with a layer of sundried tomato aioli and Bottarga breadcrumbs served with endive leaves and house made crackers. **\$18**

### **Bracirole di Manzo**

Thin sliced beef sirloin rolled up with speck, minced garlic, parsley and Pecorino cheese seared and braised in red wine and San Marzano tomatoes served over polenta. **\$19**

### **Agnolotti al Stracotto di San Marzano**

Red wine braised local grass fed beef in a rich slow cooked tomato sauce with Robiola and Pecorino cheese. **\$19**

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