

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**

Mozzarella al Forno

Prosciutto wrapped, grilled house-made fresh mozzarella Baked in San Marzano tomato sauce. Topped with an arugula salad and garnished with toast points. **17**

Polpette alla Bolognese

Pork, mortadella 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**

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**

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**

Cesare Amaro

Romaine, treviso, arugula, roasted fennel, zucchini sott'olio and artichoke in a spicy anchovy dressing. Topped with grated Parmesan, breadcrumbs and white anchovy. **15**

Burrata

Burrata on top of butternut squash pesto alongside arugula, spiced apples, and roasted squash tossed in an apple vinaigrette. Served with bread planks. **17**

Autunno Caprese

Fall Caprese with smoked tomato jam, slices of fresh Mozzarella topped with Maida peppers and mixed greens dressed with aged 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. **17**

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 al Gorgonzola e Cipolla

House made ravioli filled with caramelized onions, gorgonzola dolce, ricotta, thyme and Parmigiano. Finished with brown butter sage and toasted walnuts. **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 roasted San Marzano tomato, scallops, shrimp, crab, mussels and clams in a spicy white wine sauce. **27**

SECONDI PIATTI

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

Pesce del Giorno

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

Bistecca alla Tartufo

12oz, Niman Ranch Ribeye, served with house made truffle butter, potato puree and sautéed local kale with smoked tomato. **52**

Pollo alla Diavola

Crispy semi bonelss Bell and Evan's chicken, seasoned with a herbal Cruschi and Calabrian chili rub. Served with a spicy tomato sauce, potato puree and sautéed kale with smoked tomato. **32**

Salsiccia alla Giuseppe

Two house made sausages: one veal saltimbocca and one lamb Barese. Served with smoked truffle lardo potatoes, roasted fennel and sautéed kale with smoked tomato. **28**

Ossobuco alla Lombardia

Succulent Strauss veal shanks braised in onion, leek and saffron. Served with herb risotto, roasted beets, and fresh sautéed spinach. **48**

Vitello Stefano

14 oz. veal rib chop, stuffed with prosciutto, black truffle cheese, and sage. Lightly breaded and pan-fried. Served with five herb risotto, fresh sautéed spinach, and roasted beets. **60**

CONTORNI

Spinaci

Fresh sautéed spinach **7**

Cavolo Brassato

Sauteed local kale with smoked tomatoes **8**

Bietole in Agrodolce

Sweet and sour roasted beets **5**

Grana Padano

Grated Grana Padano Parmigiano cheese **4**

Patate Affumicato

Smoked roasted truffle lardo potatoes **6**

Additional Bread

Half Basket **3** / Full Basket **6**

PLEASE – NO SUBSTITUTIONS

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