

SMALL PLATES ARE BACK!

available à la carte alongside the regular dinner menu

Trattoria Stefano 5-9PM Wednesday, Oct. 29th

920-452-8455

CAPRESE AL POMODORO VERDE

Green tomato caprese served with a pistachio relish 12

CASINO DI VONGOLE

Five cherrystone clams on the half shell, baked with garlic, shallot, chili, pancetta, and seasoned breadcrumbs. 18

RISOTTO ALLA BARBABIETOLA

Risotto finished with local roasted beet purée, topped with whipped goat cheese and toasted pistachios. 17

PEPERONI RIPIENI

Local Italian frying peppers stuffed with our housemade meatball blend, roasted and braised in spicy tomato sauce. Served with toast points and a bitter greens salad. 15
