

SMALL PLATES

available à la carte alongside the regular dinner menu

Trattoria Stefano 5-9PM Wednesday, April 23rd

920-452-8455

ZUPPA DI NOZZE

A hearty Italian wedding soup with beef, pork, and veal meatballs, Sardinian couscous, spring vegetables, Parmigiano, and olio fresco. 12

BURRATA DI VERDURE PRIMAVERILI

Housemade burrata filled with spring vegetables over mixed greens with a kombucha vinaigrette.
Served with toasted bread planks. 20

VONGOLE, CECI E 'NDUJA

Clams sautéed with chickpeas and 'nduja, served with saffron aioli toast. 19

FETTUCCHINE PRIMAVERA

Fresh fettuccine tossed with spring vegetables in a light cherry tomato glaze. 20
