

SEAFOOD SMALL PLATES

available à la carte alongside the regular dinner menu

Trattoria Stefano Wednesday, Jan. 22nd

920-452-8455

POLPETTE DI PESCE SPADA ALL'AGRODOLCE

Swordfish meatballs with currant, cherry and mint, and agrodolce sauce, served over local polenta 16

CARPACCIO DI POLPO

Thinly-sliced smoked octopus topped with arugula, confit cherry tomatoes, and pickled shallot in a guanciaie vinaigrette, topped blood orange gel and candied Buddha's hand 17

TORTA DI GRANCHIO CON UOVO IN CAMICIA

Two crab cakes with poached eggs, prosecco hollandaise sauce, and crispy pancetta 21

RAVIOLO ALL'ARAGOSTA

One large coiled ravioli stuffed with lobster, charred blood orange, caramelized fennel, masacarpone and ricotta, finished in a dashi broth 21
