

# 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, pickled ramps, roasted fennel, zucchini sott'olio in a spicy anchovy dressing. Topped with grated Parmesan, breadcrumbs and white anchovy. **15**

#### **Burrata Primavera**

Burrata on top of tomato conserva alongside arugula, shaved asparagus and cherry tomato tossed in a sun-dried tomato vinaigrette. Dusted with tomato powder and served with bread planks. **17**

#### **Caprese**

Local organic tomatoes, bufala and cow milk mozzarellas, fresh basil, first pressed unfiltered extra virgin olive oil and Aceto Balsamico. **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 con Piselli e Pecorino**

House made ravioli with a pea, pecorino, ricotta, lemon zest and mint filling tossed in a prosciutto cream sauce. **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 con Salsa Verde Affumicato**

12oz, Niman Ranch Ribeye, served with smoked bone marrow salsa verde, potato puree, roasted local summer squash, and smoked tomato. **52**

#### **Pollo Ripieno ai Funghi**

Bell and Evans chicken breast stuffed with speck, truffle cheese and local mushroom duxelle. Served with a white wine and truffle butter sauce, potato puree and roasted local summer squash and smoked tomato. **27**

#### **Salsiccia alla Giuseppe**

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

#### **Zucchini Arrostita**

Roasted local summer squash 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**

PLEASE – NO SUBSTITUTIONS

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