

VERDE E MARE SMALL PLATES

available à la carte alongside the regular dinner menu

Trattoria Stefano 5-9PM Wednesday, May 7th

920-452-8455

OSTRICHE ALLA ROCKEFELLER

Broiled oysters with a rich sauce of ramp, spinach, sambuca, and guanciale, topped with breadcrumbs.

Served with a bitter greens salad tossed in prosecco vinaigrette. 21

CARPACCIO DI TONNO

Thinly sliced tuna with fried capers, pickled ramps, ramp pesto, powdered pine nut, tritati chili aioli, arugula, and ramp pesto. Served with grilled bread planks. 25

PANINO AL GRANCHIO

Breaded and lightly fried softshell crab with crispy guanciale, sun-dried tomato, and arugula on a Parker House brioche bun, finished with charred ramp aioli. 23

RISOTTO AI PISELLI E MENTA CON CAPESANTE

Pea and mint risotto topped with a seared scallop and herb butter. 21

G. D. VAJRA WINE DINNER

6:30PM **Wednesday, May 14th**

A Taste of Piedmont at Trattoria Stefano

Antipasti

**Bagna Cauda, Pea Flan,
& Vitello Tonnato**

Langhe Bianco "Dragon" DOC 2023

Insalata

Insalata di Trota in Carpione

Mixed green salad with shaved asparagus and topped with local marinated trout

Rosabella Vino Rosato 2024

Primo

Agnolotti

House made agnolotti stuffed with braised beef and truffle served in brown butter sauce

Barbera d'Alba Superiore DOC 2021

Secondi

Quaglia ai Tartufo

Quail stuffed with truffle and mushroom served with red wine bone marrow risotto and creamed fennel

Luigi Baudana Barolo DOCG 2021 & Albe Barolo DOCG 2021

Tickets are \$185 and available at 920-452-8455 or email Martin at info@stefanosrestaurantgroup.com