

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**

Tartine di Salmone Stagionato

Crostini of Dinkelbrot bread topped with whipped horseradish, ricotta, beet and grappa cured salmon, pickled onion and caper. Served with mixed greens tossed in a truffled honey mustard vinaigrette. **17**

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**

Crostini del Pastore

Our homemade bread topped with smoked tomato, rotisserie porchetta and seared Caciocavallo cheese. **10**

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, artichoke, roasted fennel, cannellini beans and sundried tomatoes tossed in a spicy anchovy dressing. Topped with grated Parmesan, breadcrumbs and a white anchovy. **15**

Burrata Primavera

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

Forte

Mixed greens, cherry tomatoes, aged provolone, Toscano salami, fried ceci, red onion and bufala mozzarella tossed together in a red wine-tomato vinaigrette. **15**

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 and grilled asparagus with herb butter. **52**

Pollo alla Primavera

Bell and Evans chicken breast stuffed with speck, Asiago cheese and ramps. Served with a white wine and ramp butter sauce, potato puree and grilled local asparagus. **26**

Salsiccia alla Giuseppe

Two house made sausages: one wild boar with mushroom and one with pork and fresh ramps. Served with smoked truffle lardo potatoes, roasted fennel and sautéed spinach. **28**

Ossobuco alla Bergamasca

Succulent Strauss veal shanks braised in onion, leek and saffron. Served with herb risotto, roasted beets, and fresh sautéed spinach. **48**

CONTORNI

Spinaci Fresh sautéed spinach **7**

Bietole in Agrodolce Sweet and sour roasted beets **5**

Patate Affumicato Smoked roasted truffle lardo potatoes **6**

Asparagi alla Griglia Grilled local asparagus with herb butter **8**

Grana Padano Fresh grated Grana Padano Parmigiano cheese **4**

PLEASE – NO SUBSTITUTIONS

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