



THE  
TRATTORIA  
RUSTIC ITALIAN CUISINE

OCT. 7<sup>TH</sup> 2025

## Stephen Gallagher

*Chef / Owner  
The Trattoria Restaurant*

Chef and owner Stephen Gallagher began his career washing dishes in a bakery before pursuing culinary arts at New York Technical Institute.

His experience spans acclaimed kitchens from Long Island to Colorado and the U.S. Virgin Islands, including The Buccaneer on St. Croix and The Broadmoor Hotel. In 2013, Gallagher became chef-owner of The Trattoria, which has earned more than a decade on Newsday's Top 100 Restaurants and twice been named to OpenTable's list of the Top 100 Restaurants in America.

WINE PAIRINGS BY

**ANTHONY NAPPA WINES**

# CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit  
**Long Island Cares**<sup>INC</sup>

### HORS D'OEUVRES

*2018 shared table farm - sparkling dry cider*

### COURSE ONE

CARAMELIZED CAULIFLOWER

*tahini, mint, pine nuts*

*2021 shared table farm - chardonnay*

### COURSE TWO

STEAMED BLACK SEA BASS

*charred broccolini, basil emulsion, radish*

*2024 shared table farm - sauvignon blanc*

### COURSE THREE

SWISS CHARD & RICOTTA RAVIOLI

*with roasted mushrooms*

*2022 anthony nappa wines - malbec*

### COURSE FOUR

ROAST DUCK & CRISPY DUCK RILLETTE

*farro, brussel sprouts, red wine sauce*

*2019 anthony nappa wines - reserve merlot*

### COURSE FIVE

GOAT CHEESE PANNA COTTA

*spiced apple compote, gingersnaps*

*2013 anthony nappa wines "giallo"  
late harvest semillon*

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