



THE
TRATTORIA
RUSTIC ITALIAN CUISINE

OCT. 19TH 2026

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

Raphael

WELCOME WINES BY

SPARKLING POINTE
• MÉTHODE CHAMPENOISE •

CHEFS AGAINST HUNGER

FEEDING THE NEED ON LONG ISLAND

100% of Proceeds Benefit



HORS D'OEUVRES

wines by sparkling pointe

COURSE ONE

ROASTED BABY CARROTS

*spiced yogurt, hazelnut carrot top pesto
2025 estate riesling, raphael, north fork*

COURSE TWO

PAN-SEARED BLACKFISH

*spaghetti squash, royal red shrimp,
spinach gnocchetti, tomato-basil consommé
2025 estate rosé, raphael, north fork*

COURSE THREE

SWEET CORN & STRACCHINO RAVIOLI

*hen of the wood mushroom, parmigiana brodo
2022 estate malbec, raphael, north fork*

COURSE FOUR

CRESCENT FARM DUCK

*autumn vegetable ragu, husk cherry mostarda
2020 reserve fl merlot, raphael, north fork*

COURSE FIVE

MAPLE MASCARPONE CHEESECAKE

*candied walnuts
2019 dessert riesling, raphael, north fork*

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