

Strega

ITALIANO

MENÙ DELLA CENA

Salumi e Formaggi

SELECTION OF THREE | 18

SELECTION OF FIVE | 29

GRAND BOARD full selection | 58

WITH PEAR MOSTARDA, HONEYCOMB,
MARCONA ALMONDS, GIARDINIERA

prosciutto di parma	straciatella
finocchiona	parmigiano reggiano
coppa	taleggio
bresaola	gorgonzola dolce
salami picante	ricotta salata

Zuppa e Insalata

ITALIAN WEDDING | 9

meatballs, vegetables, ancini de pepe

ASPARAGI E TARFUFO | 10

asparagus, truffle, pecorino

DELLA CASA | 13

little leaf lettuce, roasted strawberries,
fregola sarda, ricotta salata

CAESAR | 12

romaine, parmesan, ciabatta croutons

ARUGULA | 12

parmesan, toasted pine nuts, cherry
tomatoes, lemon vinaigrette

Antipasti

OYSTERS* | 21

half dozen, cucumber basil mignonette

BURRATA | 19

tomato compote, pesto, grilled focaccia

RAVIOLI ALL'ARAGOSTA | 23

lobster ravioli, tomato brodo, baby leeks,
foraged mushrooms

POLPO ALLA GRIGLIA | 25

grilled octopus, crispy potatoes, tonnato
sauce, squid ink aioli

POLPETTE | 16

beef & pork meatballs, pomodoro sauce,
whipped ricotta, fresh basil

CANNELLONI | 16

ricotta and herb filling, ratatouille vegetables

MUSSELS FRA DIAVOLO | 18

spicy calabrian chile, garlic, basil

MUSSELS CON CREMA | 18

prosciutto, white wine and lemon cream
sauce

FRITTO MISTO | 21

calamari, shrimp, zucchini, fennel, calabrian
chile aioli

ARANCINI | 16

taleggio, saffron aioli

Pasta*

LINGUINE ALLA VONGOLE | 32

littleneck clams, white wine and
garlic sauce, calabrian chile

SPAGHETTI GAMBERETTI | 34

jumbo shrimp, arrabbiata sauce, fresh basil

RIGATONI BOLOGNESE | 33

slow braised beef and pork ragù,
mascarpone

CAVATELLI E SALSICCA | 32

sweet italian sausage, broccoli rabe,
pecorino romano

SCALLOPE RISOTTO | 42

seared sea scallops, pea & pancetta risotto,
crisp pancetta wheel

MUSHROOM AGNOLOTTI | 28

filled with mushrooms & goat cheese,
mushroom sugo, tuscan kale

GNOCCHI GENOVESE | 25

potato gnocchi, pesto alla genovese, pine
nuts, pecorino romano

FETTUCCINE ALLA PANNA | 28

cream, duck egg, roasted garlic,
parmigiano-reggiano

LAMB PAPPARDELLE | 36

braised lamb, soffrito, ricotta salata, mint

Secondi

BONE-IN VEAL MILANESE | 63

breaded bone-in veal chop, crispy
potatoes, arugula, tomato, pickled onion

BRICK ROASTED CHICKEN | 34

boneless half chicken, lemon caper beurre
blanc, linguine

RACK OF LAMB | 58

spring pea risotto, mushrooms, lamb jus

CIOPPINO | 54

lobster, shrimp, mussels, clams, calamari,
tomato brodo

ATLANTIC COD | 37

wrapped in prosciutto, pesto-tossed baby
potatoes, tomato crema, roasted tomato

SWORDFISH | 39

tomatoes, olives, anchovies, capers, garlic,
sicilian olive oil, basil

ARCTIC CHAR | 39

swiss chard, mascarpone, beets,
agrodolce, pistachio orange gremolata

FILET MIGNON* | 58

10 oz, mushroom sugo, grilled asparagus

NEW YORK STRIP* | 60

14 oz, broccoli rabe, creamy polenta, barolo
reduction

* **PRIMI ('pri:mi):** The *primi* course traditionally refers to the first hot, small plate, such as pasta or risotto. If you would like to enjoy a *primi* for an appetizer or mid-course, we are happy to accommodate. Inquire with your server.

Before placing your order, please inform your server if anyone in your party has a food allergy.

* Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.