

WELCOME COCKTAILS



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.

## Bubbles

Priced per glass | Based on consumption | One bottle minimum LALUCA PROSECCO.......13 N.V. VENETO, ITALY N.V. VENETO, ITALY PIPER-HEIDSIECK CUVÉE BRUT..... 24 N.V. CHAMPAGNE, FRANCE Signature Cocktails Priced per cocktail BELLA LUNA..... BRIBON TEQUILA, APEROL, RÉAL PASSIONFRUIT, LIME ROSÉ SPRITZ APEROL, MASSENEZ CRÈME À LA FRAISE, RUFFINO SPARKLING ROSÉ, SPARKLING WATER SEAPORT MAI TAI.......17 BACARDI 8 AGED RUM, MYER'S PLATINUM, ORGEAT, PINEAPPLE, CRANBERRY, ORANGE, RÉAL PASSIONFRUIT, LIME BERRY BOURBON SMASH......17

EVAN WILLIAMS BOURBON, RÉAL BLACKBERRY, LEMON, MINT



HORS D'OEUVRES



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Cold Antipasti

[PRICED PER PIECE]

	OYSTERS	4.75
;	SHRIMP COCKTAIL   CLASSIC / COLOSSAL	7/7.25
	CAPRESE SKEWERS (V)	3.25
	PROSCIUTTO E MOZZARELLA	4
	STUFFED PEPPERS WITH GOAT CHEESE (V)	3
	CLASSIC BRUSCHETTA	2.5
	SHRIMP & AVOCADO BRUSCHETTA	5.25
	PROSCIUTTO E MELONE	3.5
	Hot Antipasti (PRICED PER PIECE)	
	MINI MEATBALLS	0.5
	WIINI WIEAI DALLS	2.0
	MINI CRAB CAKES	5.5
	PROSCIUTTO WRAPPED SCALLOPS	9.25
	STUFFED PORTOBELLO (V)	3.25
	LOLLIPOP LAMB CHOPS	9.5
	Stationary (PRICED PER PERSON)	
,	ANTIPASTO PLATTER	14.5
,	ASSORTED FRUIT & ARTISINAL CHEESES	13.5

CRUDITE & DIPS......12.25

stregaitaliano.com



PRIVATE DINING SICILIAN MENU 🗢 \$85



Pricing Subject to 7% Sales Tax, 20% Service Charge, and 3% Admininstrative Fee MENU SUBJECT TO CHANGE



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Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

Entrée

FILET MIGNON\*

mushroom sugo, grilled asparagus

ATLANTIC COD

wrapped in proscuitto, pesto-tossed baby potatoes,

tomato crema, roasted tomato

CHICKEN PICCATA

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers



PRIVATE DINING FUSCAN MENU → \$95

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Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

BURRATA

tomato compote, pesto

Entrée

(PLEASE CHOOSE FOUR)

FILET MIGNON\*

mushroom sugo, grilled asparagus

SWORDFISH

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

ATLANTIC COD

wrapped in proscuitto, pesto-tossed baby potatoes,

tomato crema, roasted tomato

CHICKEN PICCATA

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragu, mascarpone

GNOCCHI GENOVESE

potato gnocchi, pesto, pine nuts, pecorino romano

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel



PRIVATE DINING ROMAN MENU 🛷 \$105



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Appetizer

(PLEASE CHOOSE TWO)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

BURRATA

tomato compote, pesto

Entrée

(PLEASE CHOOSE FOUR)
FILET MIGNON\*

mushroom sugo, grilled asparagus

NEW YORK STRIP

broccoli rabe, creamy polenta, barolo reduction

SWORDFISH

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

ATLANTIC COD

wrapped in proscuitto, pesto-tossed baby potatoes,

tomato crema, roasted tomato

CHICKEN PICCATA

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

GNOCCHI GENOVESE

potato gnocchi, pesto, pine nuts, pecorino romano



(PLEASE CHOOSE TWO)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

RASPBERRY CHEESECAKE

raspberry gelée

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