



HORS D'OEUVRES

Cold Antipasti

[PRICED PER PIECE]

OYSTERS*

CLASSIC SHRIMP COCKTAIL

CAPRESE SKEWERS (V)

PROSCIUTTO E MOZZARELLA

STUFFED PEPPERS WITH GOAT CHEESE (V)

CLASSIC CAPONATA

SHRIMP & AVOCADO BRUSCHETTA

PROSCIUTTO E MELONE

Hot Antipasti

[PRICED PER PIECE]

MINI MEATBALLS

MINI CRAB CAKES

PROSCIUTTO WRAPPED SCALLOPS

STUFFED MUSHROOMS WITH GOAT CHEESE

LAMB LOLLIPOPS

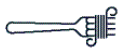
Stationary

[PRICED PER PERSON]

ANTIPASTO PLATTER

ASSORTED FRUITS & ARTISINAL CHEESE

CRUDITE & DIPS



Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

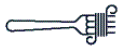
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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FALL/WINTER 2024/2025



PRIVATE DINING
SICILIAN MENU



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FALL/WINTER 2024/2025

Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, olive tapenade, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

Entree

(PLEASE CHOOSE THREE)

FILET MIGNON*

mushroom sugo, grilled asparagus

SALMON*

shrimp and pepper scampi, polenta, carrot asparagus salad,
beurre blanc drizzle

CHICKEN MARSALA

half chicken, wild mushrooms, marsala sauce, homemade fettuccine

RIGATONI BOLOGNESE

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
TUSCAN MENU



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FALL/WINTER 2024/2025

Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, olive tapenade, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

ITALIAN WEDDING

meatballs, vegetables, ancini de pepe

Entrée

(PLEASE CHOOSE THREE)

FILET MIGNON*

mushroom sugo, grilled asparagus

SWORDFISH

zucchini, potato, caper and tomato butter

SALMON*

shrimp and pepper scampi, polenta, carrot asparagus salad, beurre blanc drizzle

CHICKEN MARSALA

half chicken, wild mushrooms, marsala sauce, homemade fettuccine

RIGATONI BOLOGNESE

slow braised beef and pork ragù, mascarpone

CACIO E PEPE

spaghetti, goat cheese, pink peppercorn

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

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ITALIANO

PRIVATE DINING ROMAN MENU



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FALL/WINTER 2024/2025

Appetizer

(PLEASE CHOOSE TWO)

CAESAR

romaine, parmesan, olive tapenade, ciabatta croutons

TRITATA

kale, radicchio, arugula, honey balsamic, cranberry, pecan, ricotta salata

ROMAN-STYLE GNOCCHI

braised wild boar, tomato, pomodoro sauce

Entrée

(PLEASE CHOOSE FOUR)

FILET MIGNON*

mushroom sugo, grilled asparagus

NEW YORK STRIP*

broccoli rabe, creamy polenta, barolo reduction

SWORDFISH

zucchini, potato, caper and tomato butter

SALMON*

shrimp and pepper scampi, polenta, carrot asparagus salad, beurre blanc drizzle

SCALLOP E RISOTTO

cacio e pepe risotto, crispy prosciutto

CHICKEN MARSALA

half chicken, wild mushrooms, marsala sauce, homemade fettuccine

RIGATONI BOLOGNESE

slow braised beef and pork ragù, mascarpone

CACIO E PEPE

spaghetti, goat cheese, pink peppercorn

Dessert

(PLEASE CHOOSE TWO)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

KEY LIME PIE

toasted meringue, citrus sorbet