

PRIVATE DINING SICILIAN MENU - \$85

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



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.

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-dipped ladyfingers

stregaitaliano.com



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 ragù, mascarpone CACIO E PEPE

spaghetti, goat cheese, pink peppercorn

()essert

(PLEASE CHOOSE ONE) CANNOLI fresh whipped ricotta, chocolate chips

tiramisu

mascarpone and espresso-dipped ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

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PRIVATE DINING ROMAN MENU -@ \$105

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Appetizer

(PLEASE CHOOSE TWO) CAESAR romaine, parmesan, ciabatta croutons

 $\mathbb{ARUGULA}$ parmesan, to asted 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 $\label{eq:sword} \mathbb{SWORDFISH}$

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

 $\label{eq:atlantic} \mbox{ATLANTIC COD} wrapped in proscuitto, pesto-tossed baby potatoes,$

tomato crema, roasted tomato

CHICKEN PICCATA

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone $\mathbb{CACIO} \ \mathbb{E} \ \mathbb{P}\mathbb{E}\mathbb{P}\mathbb{E}$

spaghetti, goat cheese, pink peppercorn

()essert

(PLEASE CHOOSE TWO) CANNOLI fresh whipped ricotta, chocolate chips TIRAMISU

mascarpone and espresso-dipped ladyfingers

SIGNATURE TORTA CIOCCOLATO hazelnut, praline, caramel COOKIE CRUMBLE CHEESECAKE

milk chocolate, cookie crumbles

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