

HORS D'OEUVRES



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.

stregaitaliano.com

WINTER 2024

## 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



PRIVATE DINING SICILIAN MENU



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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\*

winter vegetable misto, sun dried tomato pesto

ROASTED CHICKEN CACCIATORE STYLE

half chicken, tomato, mushroom, olive, pepper

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** 



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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\*

winter vegetable misto, sun dried tomato pesto

ROASTED CHICKEN CACCIATORE STYLE

half chicken, tomato, mushroom, olive, pepper

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-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

PRIVATE DINING ROMAN MENU



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CAESAR

romaine, parmesan, olive tapenade, ciabatta croutons

BEETS E CHICORY

roasted beets, chicory, lemon vinaigrette, goat cheese, beet agrodolce, pistachio

OCTOPUS

crispy potatoes, tonnato sauce, squid ink aioli

Entrée

FILET MIGNON\*

mushroom sugo, grilled asparagus

NEW YORK STRIP\*

broccoli rabe, creamy polenta, barolo reduction

SWORDFISH

zucchini, potato, caper and tomato butter

SALMON\*

winter vegetable misto, sun dried tomato pesto

SCALLOP E GNOCCHI

'nduja sausage, potato gnocchi, white bean, tuscan kale, tomato

ROASTED CHICKEN CACCIATIONE STYLE

half chicken, tomato, mushroom, olive, pepper

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

CACIO E PEPE

spaghetti, goat cheese, pink peppercorn

(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