



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	
RUFFINO SPARKING ROSÉ	13
N.V. VENETO, ITALY	
PIPER-HEIDSIECK CUVÉE BRUT	24
N.V. CHAMPAGNE, FRANCE	

Signature Cocktails

Priced per cocktail

BELLA LUNA	17
BRIBON TEQUILA, APEROL, RÉAL PASSIONFRUIT, LIME	
ROSÉ SPRITZ	17
APEROL, RABARBARO ZUCCA, PRIMEROSE 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

Cold Antipasti

[PRICED PER PIECE]

Table listing Cold Antipasti items and prices: 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

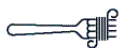
(PRICED PER PIECE)

Table listing Hot Antipasti items and prices: MINI MEATBALLS (2.5), MINI CRAB CAKES (5.5), PROSCIUTTO WRAPPED SCALLOPS (9.25), STUFFED PORTOBELLO (V) (3.25), LOLLIPOP LAMB CHOPS (9.5)

Stationary

(PRICED PER PERSON)

Table listing Stationary items and prices: ANTIPASTO PLATTER (14.5), ASSORTED FRUIT & ARTISINAL CHEESES (13.5), CRUIDITE & DIPS (12.25)




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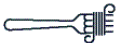
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Strega

ITALIANO

PRIVATE DINING SICILIAN MENU \$79


Pricing Subject to 7% Sales Tax, 20% Service Charge,
and 3% Administrative 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 prosciutto, pesto-tossed baby potatoes,

tomato crema, roasted tomato

BRICK ROASTED CHICKEN

boneless half chicken, 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

TUSCAN MENU  \$89


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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, grilled focaccia

Entrée

(PLEASE CHOOSE FOUR)

FILET MIGNON*

mushroom sugo, grilled asparagus

SWORDFISH

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

ARTIC CHAR

swiss chard, mascarpone, beets, agrodolce,

pistachio orange gremolata

BRICK ROASTED CHICKEN

boneless half chicken, lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

AGNOLOTTI

mushrooms & goat cheese, mushroom sugo, tuscan kale

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers


SIGNATURE TORTA CIOCCOLATO


hazelnut, praline, caramel

Strega

ITALIANO

PRIVATE DINING
ROMAN MENU  \$99


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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, grilled focaccia

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

ARTIC CHAR

swiss chard, mascarpone, beets, agrodolce,

pistachio orange gremolata

BRICK ROASTED CHICKEN

boneless half chicken, lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

AGNOLOTTI

mushrooms & goat cheese, mushroom sugo, tuscan kale

Dessert

(PLEASE CHOOSE TWO)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

RICOTTA CHEESECAKE

passionfruit, mango sorbet