

PRIVATE DINING SICILIAN MENU 🛷 \$79



Pricing Subject to 7% Sales Tax, 20% Service Charge, and 3% Administrative 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-soaked ladyfingers



PRIVATE DINING

FUSCAN 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

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

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 🛷 \$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



(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

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

COOKIE CRUMBLE CHEESECAKE

milk chocolate, cookie crumbles

stregaitaliano.com