



HORS D'OEUVRES

Cold Antipasti

[PRICED PER PIECE]

OYSTERS*	4
CLASSIC SHRIMP COCKTAIL	7
CAPRESE SKEWERS (V)	3
PROSCIUTTO E MOZZARELLA	4
STUFFED PEPPERS WITH GOAT CHEESE (V)	4
CLASSIC CAPONATA	3
SHRIMP & AVOCADO BRUSCHETTA	5
PROSCIUTTO E MELONE	4

Hot Antipasti

[PRICED PER PIECE]

MINI MEATBALLS	3
MINI CRAB CAKES	7
PROSCIUTTO WRAPPED SCALLOPS	9
STUFFED MUSHROOMS WITH GOAT CHEESE	4
LAMB LOLLIPOPS	13

Stationary

[PRICED PER PERSON]

ANTIPASTO PLATTER	16
ASSORTED FRUITS & ARTISINAL CHEESE	14
CRUDITE & DIPS	13



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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SUMMER 2024



PRIVATE DINING
SICILIAN MENU  \$88



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SUMMER 2024

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*

warm orzo salad, asparagus, lemon beurre blanc

CHICKEN MARSALA

half chicken, wild mushrooms, marsala sauce, homemade fettuccine

RIGATONI BOLOGNESE

slow braised beef and pork ragù, mascarpone

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

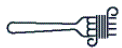
fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers



PRIVATE DINING
TUSCAN MENU  \$98



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SUMMER 2024

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*

warm orzo salad, asparagus, lemon beurre blanc

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

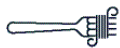
SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

Strega

ITALIANO

PRIVATE DINING
ROMAN MENU € \$108



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SUMMER 2024

Appetizer

(PLEASE CHOOSE TWO)

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

(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*

warm orzo salad, asparagus, lemon beurre blanc

SCALLOP E GNOCCHI

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

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