

## CRUDI DI MARE

East Coast Oysters \* 14

West Coast Oysters \* 16

Shrimp Cocktail 15

Maine Lobster Tail 19

## LE INSALATE

### Lattuga Romana \* 9

Crisp Hearts of Romaine. Parmesan Crouton. Classic Caesar Dressing

### Caprese 11

Basil Purée. House Hot Tomatoes. Mozzarella. Aged Balsamic

### Mixed Greens Salad 9

Cherry Tomatoes. Cucumber. Ricotta Salata. Honey Balsamic Vinaigrette

### Beet Salad 11

Goat Cheese. Beet Purée. Mache. Pistachio. Aged Balsamic

### The Iceberg 8

Applewood-Smoked Bacon. Tomato. Ranch Dressing

### La Burrata 14

Kumato Tomatoes. Prosciutto di Parma. Aged Balsamic

## GLI ANTIPASTI E ZUPPE

### Tuna Tartare \* 14

Spicy Ginger Sauce. Sweet Sesame Aioli. Crackers

### Calamari 14

Spicy Aioli. Fennel. Onion. Truffle Emulsion

### Clam Chowder 5/9

Clam Chowder. Smoked Haddock. Pancetta

### Lobster Bisque 5/9

Lobster Meat. Sambuca. Dry Sherry

### Veal Dumplings 14

Pancetta. Ginger Soy Sauce. Cilantro. Scallions

### Mamma Rosetta Wagyu Meatball 12

Strega Sauce. Whipped Ricotta. Pecorino Romano. Tuscan Bread

### Sautéed Mussels 14

Garlic. White Wine. Thyme. Grilled Pugliese

## I PANINI

### Strega Burger \* 14

Fontina Cheese. Sautéed Onion. Parmesan Frites

### Tenderloin Sandwich 16

Spicy Aioli. Fontina. Lettuce. Tomato. Frites

### Mozzarella 14

Romesco. Lettuce. Tomato. Aged Balsamic. Basil. Mixed Greens Salad

### Maine Lobster Roll 21

Butter Toasted Roll. Lemon Aioli. Mixed Greens Salad

### Steak and Cheese 16

Strega Popover. Caramelized Onion. Blend of Cheeses. Frites

### Smoked Turkey 14

Truffle Aioli. Muenster Cheese. Lettuce. Tomato. Frites

## LE INSALATONE

### Chicken Cobb Salad 16

Iceberg. Romaine. Egg. Pancetta. Tomato. Cucumber. Red Onion. Avocado. Ranch Dressing

### Large Caesar \* 12

Add Shrimp 12 Add Chicken 6 Add Anchovies 3

### Shrimp Greek Salad 19

Chopped Romaine Hearts. Kalamata Olives. Red Onion. Cherry Tomato. Cucumber. Feta. Cabernet Vinaigrette

### Tenderloin & Arugula \* 19

Gorgonzola. Red Onion. Cherry Tomato. Grilled Bread

### Arugula Salad 14

Spicy Soppresata. Cornichons. Red Onion. Tomatoes. Olives. Red Peppers. Feta

## SPECIALITÀ DELLA CASA

### Steak Frites 12oz \* 26

New York Steak. Foie Gras. Truffle Marrow Butter. Truffle Frites

### Linguine & Clams 16

Squid Ink Linguine. Garlic. Parmesan. Parsley. White Wine Sauce

### Grilled Swordfish 34

Parsnip Purée. Fingerling Potatoes. Baby Carrots & Turnips. Vin Cotto

### Lobster Gnocchi 18

Tomato Medley. Red Sugo

### Cornish Hen 24

Lemon & Parmesan Risotto. Garlic Sauce. Rosemary

### Veal Saltimbocca 18

Linguine. Tomato. Prosciutto. Mushrooms. Marsala

## LE CARNI

All Steaks Served with House Truffle Butter (Foie Gras, Truffle & Marrow Butter)

### Petite Filet 8oz \* 37

### Dry-Aged Bone-In Sirloin 16oz \* 47

### Prime Sirloin 14oz \* 43

### New York Sirloin 12oz \* 24

### Dry-Aged Ribeye 16oz \* 47

### Rack of Lamb \* 47

Sauces: Red Wine, Strega Steak, Horseradish Cream 2

Mint Jelly

## I CONTORNI

Grilled Asparagus & Maldon Sea Salt 8

Whipped Yukon Potatoes 6

Truffle Parmesan Frites 9

Sautéed Spinach 8

## STREGA PRIME PRIX FIXE LUNCH

21 for 3 Courses (Select One of Each)

### APPETIZER

#### Butternut Squash Bisque

Maple Crema

#### Baby Arugula Salad

Lemon Vinaigrette. Truffle Pecorino. Grissini

#### Steak Tartare \*

Truffle Aioli. Cornichon. Mini Pizza

### ENTRÉE

#### Twin Filet \*

Garlic Mashed Potatoes. Asparagus. Red Wine Sauce

#### Grilled Salmon \*

Roasted Beets. Pearl Onion. Brussels Sprouts. Cider Sugo

#### Chicken Milanese

Linguine. Capers. Tomato Brodo. Parmesan

#### Bolognese

Pappardelle Pasta. Wagyu. Veal. Pancetta. Parmesan

### DESSERT

#### Raspberry Charlotte Cake

Duet of Vanilla & Chocolate Custard

\*Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of food borne illness.  
\*Before placing your order please inform your server if a person in your party has a food allergy. \*\* May contain nut particles.