

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

Mixed Greens Salad 9

Cherry Tomatoes. Cucumber. Ricotta Salata. Honey Balsamic Vinaigrette

The Iceberg 8

Applewood-Smoked Bacon. Tomato. Ranch Dressing

Caprese 11

Basil Purée. House Hot Tomatoes. Mozzarella. Aged Balsamic

Beet Salad 11

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

La Burrata 14

Kumato Tomatoes. Prosciutto di Parma. Aged Balsamic

GLI ANTIPASTI E ZUPPE

Tuna Tartare * 14

Spicy Ginger Sauce. Sweet Sesame Aioli. Crackers

Clam Chowder 5/9

Clam Chowder. Smoked Haddock. Pancetta

Mamma Rosetta Wagyu Meatball 12

Strega Sauce. Whipped Ricotta. Pecorino Romano. Tuscan Bread

Calamari 14

Spicy Aioli. Fennel. Onion. Truffle Emulsion

Lobster Bisque 5/9

Lobster Meat. Sambuca. Dry Sherry

Veal Dumplings 14

Pancetta. Ginger Soy Sauce. Cilantro. Scallions

Sautéed Mussels 14

Garlic. White Wine. Thyme. Grilled Pugliese

I PANINI

Strega Burger * 14

Fontina Cheese. Sautéed Onion. Parmesan Frites

Mozzarella 14

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

Steak and Cheese 16

Strega Popover. Caramelized Onion. Blend of Cheeses. Frites

Tenderloin Sandwich 16

Spicy Aioli. Fontina. Lettuce. Tomato. Frites

Maine Lobster Roll 21

Butter Toasted Roll. Lemon Aioli. Mixed Greens Salad

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

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

Large Caesar * 12

Add Shrimp 12 Add Chicken 6 Add Anchovies 3

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

Grilled Swordfish 34

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

Cornish Hen 24

Lemon & Parmesan Risotto. Garlic Sauce. Rosemary

Linguine & Clams 16

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

Lobster Gnocchi 18

Tomato Medley. Red Sugo

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

Tomato Bisque

Parmesan Croutons. Basil Oil

Arugula a la Greek

Feta. Black Olive. Red Onion. Cornichons. Lemon Vinaigrette

Steak Tartare *

Truffle Aioli. Cornichons. Caperberries

ENTRÉE

Twin Filet *

Yukon Whipped Potatoes. Grilled Asparagus. Red Wine Sauce

Grilled Salmon *

English Peas. Potatoes. Baby Carrots. Leeks

Chicken Milanese

White Wine & Caper Sauce. House Made Linguine

Bolognese

Pappardelle Pasta. Wagyu. Veal. Pancetta. Mozzarella

DESSERT

Coffee Creme Brulee

Raspberry Tart

*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.