

CRUDI DI MARE

East Coast Oysters * 19 West Coast Oysters * 24 Clams on the Half Shell * 15 Maine Lobster Tail 19
 King Crab 32 Shrimp Cocktail 19 Strega Seafood Tower 26/49/98

GLI ANTIPASTI

Octopus Carpaccio 19	Wagyu Carpaccio & Prime Tartare * 19	La Burrata * 18
<i>Capers. Cornichon. Arugula. Pepper. Truffle Pecorino</i>	<i>Cucumber. Feta. Olives. Onion. Tomatoes</i>	<i>Tomatoes. Balsamic. Prosciutto di Parma</i>
Sautéed Mussels 14		Strega Antipasto 21
<i>Garlic. White Wine. Thyme</i>		<i>Chef's Selection of Assorted Cured Meats & Cheese</i>

LE INSALATTE E ZUPPE

Lattuga Romana * 12	Beets 14	Lobster Bisque 11
<i>Romaine. Anchovy Dressing</i>	<i>Goat Cheese. Gastrique. Mache. Pistachio. Orange Segments</i>	<i>Sambuca. Dry Sherry. Lobster Meat</i>
Mixed Green 11	Arugula 14	New England Clam Chowder 10
<i>Cucumber. Cherry Tomatoes. Ricotta Salata. Balsamic Vinaigrette</i>	<i>Poached Pear. Lemon Dressing. Truffle Pecorino</i>	<i>Corn. Smoked Haddock. Pancetta</i>
	Caprese 14	
	<i>Heirloom Tomatoes. Mozzarella. Basil Purée. Aged Balsamic</i>	

SPECIALITÀ DELLA CASA

Clams 26	Salmonne alla Griglia * 29	Cornish Hen alla Diavola 23
<i>Garlic. Parsley. White Wine Sauce</i>	<i>Roasted Beets. Pearl Onion. Bacon. Brussels Sprouts. Cider</i>	<i>Lemon & Parmesan Risotto. Garlic Sauce. Rosemary</i>
Brodetto de Pesce 38	Pan Seared Halibut 36	Butter Poached 2lb Lobster 55
<i>Lobster. Shrimp. Mussels. Clams. Spicy Tomato Brodo</i>	<i>Tomato Medley. Jumbo Lump Crab Meat. White Wine Sauce</i>	<i>Thyme. Beurre Blanc</i>
Pork Chop 29	Grilled Swordfish 34	
<i>Root Vegetables. Asparagus. Cider</i>	<i>Parsnip Purée. Fingerling Potatoes. Carrots. Turnips. Vin Cotto</i>	

LE CARNI

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

Petite Filet 8oz * 39	Filet 12oz * 49	Dry-Aged Ribeye 16oz * 47
Classic New York Sirloin 12oz * 29	Dry-Aged Bone-In Sirloin 16oz * 47	Prime Sirloin 14oz * 43
Prime Sirloin Au Poivre 14oz * 47	Prime Long Bone-In Delmonico 28oz * 59	Japanese Wagyu 6oz * MKT
	Rack of Lamb * 47	
	<i>Mint Jelly</i>	
	Accompaniments: Shrimp 12 / Lobster Tail 19	
	Sauces: Red Wine. Madeira Peppercorn. Bearnaise. Horseradish Cream. Hollandaise. Strega Steak 2	

CONTORNI

Grilled Asparagus & Maldon Sea Salt 11	Tomato & Parmesan Risotto 14	Exotic Mushrooms 14
Bacon & Cheese Potato 12	Whipped Yukon Potatoes 5/9	Sweet Potato & Butternut Squash Purée 11
		<i>Pecans</i>

All fish and meats are cooked to order. Please allow Chef Farouk Bazoune and his team ample time. *Consuming raw and 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.