

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 21 Strega Seafood Tower 26/49/98

GLI ANTIPASTI

Tuna Tartare * 18
Spicy Ginger Sauce. Avocado. Sesame Aioli. Crackers

Calamari 16
Spicy Aioli. Fennel. Onion. Truffle Emulsion

La Burrata * 18
Tomatoes. Balsamic. Prosciutto

Fried Mozzarella 16
House Spicy Sauce. Parmesan

Wagyu Carpaccio & Prime Tartare * 19
Cucumber. Feta. Olives. Onion. Tomatoes. Grissini

Octopus Carpaccio 19
Capers. Cornichon. Arugula. Pepper. Truffle Pecorino

Strega Antipasto 21
Chef's Selection of Assorted Cured Meats & Cheese

Veal Dumplings 15
Pancetta. Ginger Soy Sauce. Cilantro

Mamma Rosetta Wagyu Meatball 14
Strega Sauce. Truffle Ricotta. Tuscan Bread

Sautéed Mussels 14
Garlic. White Wine. Thyme. Grilled Pugliese

Lobster Gnocchi 18
White Shimeji Mushrooms. White Wine Sugo

LE INSALATE E ZUPPE

Lattuga Romana * 12
Romaine. Anchovy Dressing. Parmesan Croutons

Mixed Green 11
*Cucumber. Cherry Tomatoes. Ricotta Salata.
Balsamic Vinaigrette*

The Iceberg 14
Applewood-Smoked Bacon. Tomatoes. Blue Cheese Dressing

Lobster Bisque 11
Sambuca. Dry Sherry. Lobster Meat

Clam Chowder 11
Pancetta. Smoked Haddock

Beets 14
Goat Cheese. Gastrique. Mache. Pistachio. Orange Segments

Caprese 14
*Basil Purée. Hot House Tomatoes. Mozzarella.
Aged Balsamic*

Arugula 14
Poached Pear. Lemon Dressing. Truffle Pecorino. Grissini

LE PASTE

Linguine & Clams 26
*Squid Ink Linguine. Garlic. Parmesan. Parsley.
White Wine Sauce*

Brodetto de Pesce 38
*Fettuccine. Lobster. Shrimp. Mussels. Clams.
Spicy Tomato Brodo*

Chicken Piccata 24
Fettuccine. Capers. Lemon. White Wine Sugo

Lobster Tomato Vodka 34
Angel Hair. Red Pepper Flakes. Parmesan

Wagyu & Veal Bolognese 28
*Pappardelle. Pancetta. Creamy Tomato Sauce.
Mozzarella*

Veal Saltimbocca 36
*Linguine. Tomato. Prosciutto. Fontina. Mushrooms.
Marsala*

SPECIALITÀ DELLA CASA

Salmone alla Griglia * 34
Baby Carrots. Parsnip Purée. Fingerling Potatoes. Beets. Cider Grain Mustard

Chilean Sea Bass 39
Butternut Squash & Caramelized Onion Hash. Maple Butter Sauce

Butter Poached 3lb Lobster 75
Poached Lobster. Thyme. Beurre Blanc. Truffle Whipped Potatoes

Pork Chop 29
House Barbeque Sauce. Caramelized Apple. Gorgonzola

Cornish Hen alla Diavola 23
Lemon & Parmesan Risotto. Garlic Sauce. Rosemary

Grilled Swordfish 34
Herb Risotto. Tomato Brodo

LE CARNI

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

Petite Filet 8oz * 39

Classic New York Sirloin 12oz * 29

Prime Sirloin Au Poivre 14oz * 47

Filet 12oz * 49

Dry-Aged Bone-In Sirloin 16oz * 47

Prime Long Bone-In Delmonico 28oz * 59

Rack of Lamb * 47
Mint Jelly

Dry-Aged Ribeye 16oz * 47

Prime Sirloin 14oz * 43

Japanese Wagyu 6oz * MKT

Accompaniments: Shrimp 19 / Lobster Tail 19

Sauces: Red Wine. Madeira Peppercorn. Bearnaise. Horseradish Cream. Hollandaise. Strega Steak 2

CONTORNI

Grilled Asparagus & Maldon Sea Salt 11

Truffle Parmesan Frites 9

Whipped Yukon Potatoes 5/9

Butternut Squash & Sweet Potato Purée 12

Bacon & Cider Brussels Sprouts 12

Creamed Spinach 11

Mac & Cheese 10

Onion Strings & Spicy Aioli 8

Exotic Mushroom Risotto 14

Bacon & Cheese Potato 12

Exotic Mushrooms 14

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.