

# TRATTORIA LA STREGA

## FARM

WINTER SQUASH & BURRATA .....	15
cinnamon gastrique, lavash	
GRILLED ARTICHOOKES .....	18
leek & black truffle butter	
CRISPY MARKET MUSHROOMS .....	16
whipped feta, sage	
ROOT VEGETABLE SOUP .....	15
olive oil creme fraiche, scallions, charred leaves	
GRAPE & ONION FOCACCIA .....	12
whipped butter, sea salt	

## OCEAN

VERLASSO SALMON CARPACCIO* .....	21
blood oranges, yuzu kosho, arugula	
PERUVIAN BAY SCALLOPS*.....	22
truffle aioli, smoked trout roe, crumbs	
FRITTO MISTO* .....	21
calamari, rock shrimp, crawfish	
CHARRED OCTOPUS BRUSCHETTA* .....	18
"scampi style", caperberries, parsley	
PACIFIC COAST OYSTERS .....	18
half dozen, "witches' brew"	
CAVIAR BUMPS* .....	20
crispy beehive cheese curds, uni crema	

## PASTA

POMODORO.....	21
blistered tomatoes, basil	
RIGATONI BOLOGNESE .....	24
wild boar, n'duja, grana padano	
VONGOLE* .....	25
manila clams, preserved lemon, chives	
STRACCI.....	25
braised beef cheeks, mushrooms, pecorino, sage	
ORECCHIETTE .....	22
chile, truffle, maitake	
CRAB & ROCK SHRIMP AGNOLOTTI*.....	35
dill & lemon butter	
SMOKED TOMATO RAVIOLINI.....	23
tomato ponzo, oregano, ricotta salata	
SPICY LOBSTER BUMBOLA* .....	48
maine lobster tail, squid ink, peppercress	
TAGLIATELLE .....	28
bone marrow, guanciale, pomodoro, parsley	

## GREENS

CHOPPED LITTLE GEM CAESAR .....	14
focaccia croutons, marinated anchovies	
WARM FALL CELERY ROOT MILANESE .....	16
arugula insalata, lemon, pickled peppers	
BRUSSEL SPROUTS INSALATA.....	15
endive, pecorino, cilantro buttermilk	
WITCH'S INSALATA .....	13
asian pears, sunflower seeds, feta, pear vin	

## BUTCHER

CHICKEN LIVER CROSTINI .....	12
crispy capers, pickled red onions	
BEEF TARTARE*.....	21
cannellini beans, ginger, sesame seeds	
PANZEROTTI.....	23
prosciutto cotto, provolone, black olive	
BRAISED SPANISH RABBIT .....	20
leeks, celery, fingerling potatoes	

## PIZZERIA STREGA

SAUSAGE & PEPPERS.....	22
calabrian béchamel, fior di latte, basil	
SERRANO HAM & MANCHEGO .....	23
olive oil & micro basil	
BURRATA & TOMATO .....	20
roasted garlic, pesto, pickled red onions	
TRUFFLE PESTO .....	21
sautéed mushrooms, fontina, truffle oil	
SPICY PIG.....	23
soppressata, smoked mozzarella, chives	

## MAINS

POLLO AL LIMONE.....	29
chicken thighs, dandelion greens, lemon jus	
8OZ. BLACK ANGUS FLAT IRON* .....	42
cipollini onions, thyme jus	
GRILLED SPANISH BRANZINO*.....	42
caper salmoriglio, crispy herbs	
MOROCCAN SPICED DIVER SCALLOPS*.....	36
couscous, grapes, chermoula, cilantro	
PORK CHOP PARMIGIANA* .....	52
calabro bufala mozzarella, opal basil	
SARDINIAN SEAFOOD STEW*.....	42
chilean sea bass, mussels, clams, saffron	

\*consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk for food-borne illness.