

TRATTORIA  
**LA STREGA**

**FARM**

- THE GARDEN** ..... 15  
foraged vegetables, gigante bean puree
- GRILLED ARTICHOKEs** ..... 16  
leek & black truffle butter
- EGGPLANT MILANESE** ..... 17  
mint, cherry tomatoes, pickled red onions

**OCEAN**

- SALMON TARTARE\*** ..... 20  
sorrel yogurt, avocado, lavash
- PERUVIAN BAY SCALLOPS\*** ..... 22  
truffle aioli, smoked trout roe, crumbs
- FRITTO MISTO\*** ..... 23  
calamari, rock shrimp, crawfish
- CHARRED OCTOPUS BRUSCHETTA\*** ..... 18  
“scampi style”, caperberries, parsley
- TIGER PRAWNS AL FORNO** ..... 25  
salsa verde, sicilian olive oil
- CAVIAR BUMPS\*** ..... 20  
crispy beehive cheese curds, uni crema

**PASTA**

- POMODORO** ..... 21  
blistered tomatoes, basil
- RIGATONI BOLOGNESE** ..... 25  
wild boar, n’duja, grana padano
- VONGOLE\*** ..... 25  
manila clams, preserved lemon, chives
- STRACCI** ..... 25  
braised beef cheeks, mushrooms, pecorino, sage
- ORECCHIETTE** ..... 24  
chile, truffle, maitake
- BUCATINI CACIO E PEPE** ..... 22  
toasted peppercorns, pecorino romano, grana padano
- SMOKED TOMATO RAVIOLINI** ..... 24  
tomato ponzu, oregano, ricotta salata
- FRUITTI DI MARE** ..... 50  
squid ink bucatini, calabrian pomodoro, lobster, rock shrimp, calamari, basil
- TAGLIATELLE** ..... 33  
bone marrow, guanciale, pomodoro, parsley
- BUMBOLA GENOVESE** ..... 24  
spring pesto, fingerling potatoes, lacinato kale

**GREENS**

- CHOPPED LITTLE GEM CAESAR** ..... 14  
focaccia croutons, marinated anchovies
- SPRING ANTIPASTO** ..... 17  
truffle salami, mozzarella, honey & red wine
- WITCH’S INSALATA** ..... 13  
asian pears, sunflower seeds, feta, pear vin

**BUTCHER**

- WAGYU CARPACCIO** ..... 26  
tonnato, pickled mustard seeds, little gem lettuce
- PROSCIUTTO & BURRATA** ..... 25  
gnocco fritto & pesto rosso
- BRAISED MEATBALLS** ..... 19  
pork & mortadella, polenta, fonduta

**PIZZERIA STREGA**

- SAUSAGE & PEPPERS** ..... 22  
calabrian béchamel, fior di latte, basil
- MORTADELLA** ..... 21  
garlic panna, spinach, goat cheese
- 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 cutlets, dandelion greens, lemon jus
- 8OZ. SKIRT STEAK** ..... 42  
creekstone farms, garlic panna, bagna vert
- GRILLED SPANISH BRANZINO\*** ..... 42  
caper salmoriglio, crispy herbs
- SEARED ALASKAN HALIBUT\*** ..... 39  
green garlic aioli, fregola, torpedo onions, rosalba
- PORK CHOP PARMIGIANA\*** ..... 52  
calabro bufala mozzarella, opal basil
- ROASTED VEAL CHOP MARSALA** ..... 68  
catelli farms, pea tendrils
- SALMON ALLA GRIGLIATA** ..... 35  
ora king salmon, livornese vinaigrette, fennel salad

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

## SPARKLING

- PROSECCO, BISOL "JEIO" ..... 11  
veneto, italy, nv
- CRÉMANT DE LOIRE ROSÉ DE CHANCENY ..... 15  
loire valley, france, nv
- CHAMPAGNE, LAURENT-PERRIER ..... 26/45  
tours-sur-marne, champagne, france, nv

## WHITES & ROSÉ

- PINOT GRIGIO, ALTO VENTO ..... 13  
delle venezie, italy, 2022
- SAUVIGNON BLANC, PRISMA ..... 16  
casa blanca valley, chile, 2023
- ALBARINO, ADEGAS MORGADIO ..... 15  
rias baixas, spain, 2021
- CHARDONNAY, CHALK HILL ..... 17/30  
"estate grown", chalk hill, sonoma, 2018
- CARRICANTE, BENANTI ..... 23  
etna, sicily, 2020
- CHARDONNAY, PATZ & HALL ..... 26/40  
"russian river valley", sonoma, 2020
- ROSÉ, CORA ..... 14  
montepulciano, abruzzo, italy, 2021

# BEVANDE!

## REDS

- MONTEPULCIANO D'ABRUZZO, CA' DEL SARTO ..... 12  
abruzzo, italy, 2021
- PINOT NOIR, ROUTESTOCK ..... 16  
sonoma coast, 2021
- CHIANTI CLASSICO, COLLAZZI BASTIONI ..... 15  
tuscany, italy, 2020
- GRENACHE BLEND, LAND OF SAINTS ..... 16  
santa barbara county, 2021
- SUPER TUSCAN, AIA VECCHIA, LAGONE ..... 19  
tuscany, italy, 2020
- CABERNET SAUVIGNON, HESS COLLECTION ..... 17  
"maverick ranches", paso robles, 2020
- CABERNET BLEND, FAR NIENTE, POST&BEAM ..... 25  
napa, 2021
- CABERNET SAUVIGNON, CAYMUS ..... 35  
"napa valley", california, 2021

## SIGNATURE COCKTAILS

- SHAPIRA ..... 17  
hot honey & roasted carrot evan williams  
bourbon, cocchi americano, mint
- TRACEY ..... 23  
angel's envy rye, maple & lemon infused  
dolin blanc, bitters - smoked or lemon peel
- JULIE\* ..... 15  
lavender infused gin, raspberry, lemon,  
chocolate bitters, egg white

- ROZALIA\* ..... 14  
gruven vodka, cochhi americano, lemon,  
pomegranate liqueur, licor 43 foam
- ALESSANDRA ..... 16  
toasted coconut rum, blanc vermouth,  
banana, passionfruit, pineapple, lime, vanilla
- ELLEN ..... 13  
sugar snap pea infused tequila, avua  
cachaca plata, fresh lemon juice, soda

## SPIRIT-FREE COCKTAILS

- TILDA ..... 12  
lyre's london dry, elderflower tonic, cucumber,  
grapefruit, lemon, vanilla
- AKASHA\* ..... 10  
verjus blanc, passionfruit, spiced lychee,  
ginger ale
- KEDRE ..... 13  
seedlip garden, fresh sorrel, raspberry & lime

## IN HONOR OF SCOTCH

- BALVENIE 15 YEAR ..... 32  
dried fruits, gentle nuttiness, subtle spice,  
sherried finish
- GLENLIVET 15 YEAR ..... 25  
fruity, spicy & nutty, single malt, finished in  
limousine oak
- MACALLAN 15 YEAR ..... 42  
butterscotch, honey & chocolate, single malt,  
sherry seasoned american & european oak

## BIRRA

- PERONI ..... 9  
piemonte, italy, lager, 5.1% abv
- BIRRIFICIO "ALMOND 22" ..... 11  
abruzzo, italy, IPA, 6.3% abv

- BALADIN "ISSAC" ..... 11  
piedmont, italy, witbier, 5% abv
- CLAUSTHALER N/A ..... 6  
frankfurt am main, germany, 0.5% abv