

TRATTORIA

LA STREGA

“Modern, Neighborhood Italian.”

BREAD SERVICE

Grape & White Onion Focaccia
sicilian olive oil
8

ADD-ONS

- + Angelo Franco Burrata 9
- + Whipped Mascarpone Butter 2
- + Eggplant Caponata 5
- + Prosciutto Rotondo 12

SALADS

- Little Gem & Kale Caesar 16
garlic breadcrumbs,
marinated anchovies
- Autumn Anitpasto Salad 18
salami, root vegetables,
mozzarella, pear vinegar

- La Strega Insalata 16
golden balsamic, smokey bleu
cheese, market fruit
- Cucumber Salad 14
avocado, frisée,
spicy citrus vinaigrette

ANTIPASTI

- Hamachi Tartare 22
red curry aioli, ginger
lemongrass oil,
cilantro, dill cracker
- Wagyu Carpaccio* 24
tzatziki, tomato, mint,
grilled pita
- Japanese Eggplant Milanese 18
goat cheese, fennel, arugula
- Roman Egg Drop Soup 13
parmesan brodo, lacinato kale
- Stewed Rabbit 23
gigante beans, sausage,
carrot gremolata

- Peruvian Bay Scallops* 22
truffle aioli, smoked trout roe,
breadcrumbs
- Fritto Misto 24
calamari, rock shrimp,
crawfish, artichokes
- Spanish Octopus 21
potatoes, green beans, tonnato
- Grilled Artichokes 16
spinach crema, grana padano
- Sausage Stuffed Peppers 18
calabrian chili, grana padano
- Braised Meatballs 19
pork & beef, polenta, fonduta

PIZZERIA STREGA

- Spicy Pig 24
soppressata, smoked
mozzarella, chives
- Pizza Alla Norma 22
eggplant, pinenuts, tomato,
ricotta
- Margherita 20
fior di latte, basil, tomato

- Truffle Pesto 23
sauteéd mushrooms,
fontina, arugula
- Fat Pig 25
n'duja sauce, sausage,
soppressata, cotto, prosciutto,
fior di latte
- Quattro Formaggi 21
four-cheese blend, spiced honey

WHAT'S
STIRRING
TODAY?

ASK ABOUT CHEF'S FEATURES!

HOUSEMADE PASTA

- Rigatoni Bolognese - wild boar, n'duja, grana padano 28
- Vongole* - manila clams, preserved lemon, chives 32
- Pomodoro - blistered tomatoes, basil 23
- Cacio e Pepe - toasted peppercorns, pecorino romano, grana padano 24
- Spicy Troffie Alla Vodka - whipped ricotta, basil, chives 25

- Squid Ink Bucatini - rhode island calamari, calabrian spiced pomodoro 30
- Duck Beet Pappardelle - parsnip, thyme, saba 29
- Lemon Ricotta Raviolini - swiss chard pesto, sicilian olive oil 25
- Stracci - braised beef cheeks, mushrooms, pecorino, sage 28
- Orecchiette - chili, truffle, maitake mushrooms 27

Maine Lobster Spaghetti
pomodoro, chives, basil, spiced bread crumbs
MP

STEAK & CHOPS

- O'Connor NY Strip 65
14oz australian wagyu, polenta,
salsa verde
- Elk Shank 68
mascarpone potatoe purée,
roasted carrots, marsala demi
- Wagyu Skirt Steak* 49
10oz creekstone, horseradish
crema

SEAFOOD

- Grilled Salmon* 38
celery root, maitakes, truffle lemon vin
- Grilled Spanish Branzino 42
caper salmoriglio, crispy herbs
- Autumn Fisherman Stew 55
market seafood, chickpea broth, artichokes

GRANDMA'S CLASSICS

- Pork Chop Parmigiana 46
calabro bufala mozzarella,
opal basil
- Chicken Cacciatore 29
chicken thighs, olives,
mushrooms, peppers
- Prawns Alla Betty 42
ecuadorian prawns, stewed
fregola, pinenuts, capers, chiles

SIDES

Mascarpone Potato Purée
olive oil & chives
12

Roasted Brussel Sprouts Stalk
herbed dijonnaise
15

Spiced Carrots
harissa yogurt
12

Crispy Green Beans
truffle aioli
12

*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness

SIGNATURE COCKTAILS

Rosalva gruven vodka, amaro montenegro, raspberry & lychee	15	Jessie tequila, combier, mango, lime, mike's hot honey, tajín	15
Aradia spring 44 gin, strega liqueur, luxardo cherry liqueur, lime	17	Alessandra toasted coconut rum, blanc vermouth, banana, passionfruit, pineapple, lime, vanilla	16
Nora Negroni malfy blood orange gin, campari, cocchi di torino	17	Alberta clarified bourbon, aromatic & orange bitters, demerara	16

Marinelli Martini* gruven vodka infused with smoked olive oil, black peppercorn, grana padano, tanqueray 10 gin, dolin dry vermouth	18
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SPIRIT-FREE COCKTAILS

Constance cherry, lime, saffron, fever tree club soda	12
Drew lyre's london dry, raspberry & lychee, vanilla, lemon, elderflower tonic	12
Jenna passion fruit, vanilla, lyre's n/a prosecco	12

SPRITZIAMO

Pompelmo ketel one peach & orange blossom, apricot, prosecco, fever tree sparkling grapefruit	14
Il Slingato spring 44 gin, combier, cherry, saffron, lime, fever tree club soda	14
Basilico alla Fragola tequila, strawberry, basil, lemon, fever tree club soda	14

BIRRA

Stella Artois leuven, belgium, lager, 5.0% abv	9
Birrificio “Almond 22” abruzzo, italy, IPA, 6.3% abv	11
Baladin “Issac” piedmont, italy, witbier, 5% abv	11
Clausthaler N/A frankfurt am main, germany, 0.5% abv	6

WINES BY THE GLASS

SPARKLING

Prosecco, Bisol, “Jeio” veneto, italy, nv	11
Cremant de Loire Rosé, De Chanceny loire valley, france, nv	14
Champagne, Laurent-Perrier tours-sur-marne, champagne, france, nv	26

WHITES

Pinot Grigio, Banfi “San Angelo” tuscany, italy, 2023	13
Sauvignon Blanc, Wapisa argentina, 2022	14
Albariño, Morgadio riax baixas, spain, 2023	15
Chardonnay, Chalk Hill sonoma, california, 2023	15
Catarrato, Donnafugata "Anthilia" sicily, italy, 2023	11

ROSÉ

Grenache Rosé, Souleil “Vin de Bonté” vin de france, france 2023	12
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REDS

Valpolicella Superiore, Costa Arènte veneto, italy, 2021	21
Pinot Noir, Routestock sonoma coast, 2023	16
Chianti Classico, Bindi Sergardi “Ser Gardo” tuscany, italy, 2021	17
Barbera, Viberti “Bricco Airoli” asti, piedmont, italy, 2021	15
Super Tuscan, Aia Vecchia, Lagone tuscany, italy, 2022	19
Barolo, Cascina Ferrero piedmont, italy, 2019	24
Cabernet Sauvignon, Hess Collection “maverick ranches”, paso robles, 2022	18
Cabernet Sauvignon, Caymus california, 2022	35

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