

THE ORIGINAL
STREGA
— EST. 2003 —



Lunch 2018

Antipasto e Insalate

Rollatini di Nico

rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella;
baked with plum tomatoes and parmigiano cheese

Calamari Fritti

lightly fried fresh calamari served with marinara sauce

La Strega Salad

baby arugula, grapefruit, walnuts and shaved parmigiano cheese with a citrus vinaigrette

Entrée

Calamari Risotto

arborio rice with spicy Italian tomato sauce

Cheese Ravioli

housemade ravioli stuffed with fresh ricotta, tomato sauce

Pollo Limone

chicken breast sautéed in a fresh lemon and light butter caper sauce

Fettuccini Carbonara

homemade fettuccini with pancetta, peas and eggs

Dessert

Tiramisu

Cannoli

**\$20 per person
plus tax & gratuity
please no splitting or sharing of dishes**

*consuming raw or undercooked meat, poultry, seafood,
shellfish or eggs 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

THE ORIGINAL
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Dinner 2018

Antipasto e Insalate

Calamari Fritti

lightly deep-fried fresh calamari served with marinara sauce

Calabrese Meatballs

ground veal and wild mushrooms

Arugula Salad

grilled pears, walnuts and pecorino cheese

Entrée

Fettuccine Alla Carbonara

homemade fettuccine, pancetta, egg, parmigano and cream

Chicken Marsala

sautéed wild mushrooms in a sweet marsala wine sauce

Veal Calabrisella

prosciutto, spinach, fontina cheese in a demi glaze sauce

Gnocchi Sorrentina

homemade potato dumplings, san marzano sauce

Dessert

Tiramisu

Chocolate & Ricotta Cannoli

**\$38 per person
plus tax and gratuity
please no splitting or sharing of dishes**

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