
HOT ANTIPASTI

FRITTO MISTO \$18

Combination of deep - fried calamari, shrimp and zucchini.

ROCK SHRIMP \$14

Fried Shrimp with pesto mayo sauce.

MEATBALLS \$16

Juicy meatballs with Marinara sauce and ricotta cheese on the side.

SCALLOPS MARE E MONTI \$24

Bacon wrapped scallops with an apricot marmalade on the side.

ARANCINI \$15

Meat and cheese Arancini served with marinara sauce and parmesan cheese.

COLD ANTIPASTI

PIATTO LA STREGA \$32

Fresh Burrata, served with prosciutto, roasted bell peppers, fig, olives, cheese and cold meat selection.

***TUNA TARTARE \$20**

A tower with tuna, cucumber, cream cheese and avocado, topped with soy pearls accompanied by a mango and beets glaze, topped with sesame seeds.

***BEEF CARPACCIO \$16**

Thin-sliced beef topped with arugula, mayo pesto and parmesan cheese.

***OCTOPUS CARPACCIO \$18**

Thin-sliced cooked octopus, olives, roasted peppers, shallots, lemon zest, capers and light pesto.

SOUPS

PASTA E FAGIOLI \$10

Tuscan White bean soup with spinach, fresh tomato, and pasta.

LOBSTER BISQUE \$16

Smooth, creamy and well-seasoned lobster bisque, with baby shrimps, and seasoned croutons.

FRENCH ONION SOUP \$14

Golden Brown Onions, with beef broth, served with French baguette and Provolone cheese on top.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



SALADS

MOZZARELLA CAPRESE \$16

Slices tomatoes, freshly imported mozzarella, basil, olive oil, and decorated with a prosciutto flower.

CAESAR SALAD \$14

Romaine hearts, fresh herbs, croutons, parmesan cheese and homemade Caesar dressing.

LA STREGA SALAD \$18

Radicchio, parmesan, pear, arugula, prosciutto, caramelized nuts, and house vinaigrette.

GREEK SALAD \$16

Mixed lettuce with tomatoes, red onions, feta cheese, kalamata olives, pepperoncini and green queen olives.

CHICKEN

***CHICKEN PICCATA \$26**

Organic chicken breast, sautéed in a Chardonnay-lemon butter wine sauce and capers.

***CHICKEN AND FUNGHI \$28**

Organic chicken breast, sautéed with Shiitake mushrooms, Marsala wine and demi-glace sauce.

CHICKEN PARMIGIANA \$26

Organic lightly breaded chicken, covered with tomato sauce, mozzarella and parmesan cheese.

SEAFOOD + FISH

***ROASTED CHILEAN SEABASS \$42**

Pan Roasted Chilean Seabass, topped with Shiitake mushrooms, sun-dried tomatoes, shrimp, and citrus sauce.

***SCOTTISH SALMON \$29**

Sautéed fresh-caught salmon with dill cream sauce and shrimps.

***MEDITERRANEAN BRANZINO \$39**

Wild caught Branzino, sautéed in a Chardonnay lemon butter sauce, topped with cherry tomatoes.

GRILLED SPANISH OCTOPUS \$24

Grilled Spanish Octopus served over mixed greens, cherry tomato, lemon dressing, potatoes and garlic aioli.

*Selected Main Dishes are served with Vegetables and Mash Potatoes.
On tables of 7 or more people, a 20% gratuity will be included.





RISOTTO

BLACK INK OCTOPUS RISOTTO \$30

Creamy black ink risotto topped with grilled octopus and truffle oil.

RISOTTO CHAMPAGNE \$26

Risotto with baby shrimps, asparagus, and spinach in a creamy champagne sauce, and a ball of goat cheese on top.

RISOTTO FUNGHI LA STREGA \$26

Shiitake mushrooms, regular mushrooms and demi-glace sauce topped with truffle oil.

PASTAS

SPAGHETTI CARBONARA \$26

Spaghetti pasta, tossed with crispy Italian pancetta, in a creamy sauce.

SPAGHETTI BOLOGNESE \$24

Prepared with our signature home-made Bolognese sauce.

FETTUCCHINE POSITANO \$28

Freshly cut mushrooms, asparagus, shrimp, in a creamy white sauce.

FETTUCCHINE ALFREDO \$24

Traditional alfredo sauce over fresh fettuccine.

BLACK INK LINGUINE \$32

Home-made black linguine, jumbo shrimps, salmon, calamari, mussels and clams in a marechiara sauce.

VEAL TORTELLINI \$24

Veal-filled tortellini pasta, in a pink vodka sauce.

LINGUINE SCAMPI \$32

Jumbo shrimp, tossed in a garlic, butter, chardonnay wine and cream.

LOBSTER RAVIOLI \$36

Round pillows stuffed with lobster in vodka sauce.

LINGUINE VONGOLE \$30

Flat thin pasta with fresh little neck clams in white clam sauce.

LASAGNA ROMANA \$25

Bolognese, bechamel sauce, and Parmesan cheese.

On tables of 7 or more guests, a 20% gratuity will be included.



Gluten Free





OUR SELECTED MEATS

*** PRIME NEW YORK \$50**

18 oz New York Prime.

*** CHURRASCO \$38**

12 oz Marinated with fine herbs cooked to perfection with a side of chimichurri.

*** PRIME TOMAHAWK \$120**

32 oz Prime Tomahawk cut.

*** PETIT FILET MIGNON \$45**

8 oz Black Angus Filet Mignon.

*** CHATEAUBRIAND \$60**

10 oz center-cut Filet Mignon with Demi-glace mushroom sauce on the side.

*** RIB-EYE STEAK \$48**

16 oz Rib-eye steak, grilled to perfection with a side of chimichurri.

*** HALF POUND WAGYU BEEF BURGER \$28**

Accompanied by, arugula, caramelized onions, Nueske's applewood bacon, asparagus, pesto mayo and cheddar cheese, in two delicious brioche buns and a side of truffle fries.

*** LAMB CHOPS \$46**

Delicious lamb chops grilled to perfection.

*** PORK CHOP \$30**

14 oz Double cut Pork Chop.

- All our meats are served with Roasted Vegetables and Mash Potatoes.

EXTRA SIDES

Roasted Potato \$6

Sautéed Veggies \$4

Mash Potatoes \$4

French Fries \$4

Truffle Fries \$6

Grilled asparagus \$10

Roasted Veggies \$6

SAUCES

Demi-Glaze Cabernet Wine Sauce \$4

Peppercorn Sauce \$4

Chimichurri \$4

Gorgonzola Sauce \$4

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