

---

## RAW BAR

**\*West Coast Oysters 6 for 24**  
**\*East Coast Oysters 6 for 19**  
**\*Littleneck Clams 6 for 15**

**\*STRIP Seafood Tower 55/110**  
**\*Golden Imperial Caviar MKT**  
**\*Royal Osetra Caviar MKT**

**King Crab Legs 8oz 32**  
**Maine Lobster Tail 19**  
**Shrimp Cocktail 5 for 24**

---

## FIRST COURSE

**\*Steak Tartare 18**  
*Dijonnaise. Red Onion. Cornichon. Parsley. Toast*

**\*Zucca e Burrata 18**  
*Delicata Squash. Prosciutto. Balsamic.  
Pumpkin Seed*

**Braised Short Rib 21**  
*Squash & Sweet Potato. Soy Glaze. Radish. Cilantro*

**Octopus 21**  
*Confit Potatoes. Pickled Shallots. Olives. Salsa Verde*

**Calamari 18**  
*Shishito Peppers. Onion. Fennel. Truffle & Spicy Aioli*

**Veal Wagyu Meatball 16**  
*Truffle Ricotta. Strega Tomato Sauce.  
Grilled Bread*

**Gnocchi 19**  
*Maine Lobster. Maldon Sea Salt*

**Wagyu Carpaccio 21**  
*Truffle Emulsion. Feta. Pickled Cucumber. Fried Olives*

**Grilled Tenderloin Pizza 21**  
*Truffle Mashed Potatoes. Fontina. Parsley*

**\*Tuna Tartare 21**  
*Avocado. Gomadare. Miso. Fried Lotus. Cilantro. Scallion*

**House Ricotta 14**  
*Honey. Chili Pepper. Grilled Bread*

**Antipasto Plate 21**  
*Chef's Selection of Cured Meats & Cheeses. Grissini*

---

## SOUPS & SALADS

**STRIP "Wedge" 15**  
*Warm Apple Bacon. Gorgonzola Dressing*

**Mixed Greens 13**  
*Tomato. Cucumbers. Radish*

**Baby Arugula 13**  
*Sliced Kumquat. Citrus Vinaigrette. Truffle Pecorino*

**Lobster Bisque 11**  
*Maine Lobster. Sherry. Cognac*

**Beet Salad 14**  
*Goat Cheese. Orange Segment. Pistachio. Mache.  
Aged Balsamic*

**Tomato & Onion 14**  
*Vine Tomatoes. Domestic Gorgonzola. Bacon. Mini Croutons*

**\*Hearts of Romaine 14**  
*Classic Caesar Dressing. White Anchovies. Parmesan Crouton*

---

## CHEF SPECIALS

**\*Salmon 36**  
*Baby Carrots. Potatoes. Baby Turnips. Cider Sugo*

**Linguine & Clams 24**  
*Littleneck Clams. Orvieto. Parsley*

**Cornish Hen 29**  
*Lemon Risotto. Autumn Vegetables. Pan Sauce*

**Branzino 41**  
*Baby Shrimp. Capers. Fregola. Black Olives. Tomato Brodo*

**3LB Lobster 75**  
*Tomato Butter Poached. Pappardelle Pasta*

**Bolognese 29**  
*Veal. Wagyu. Pancetta. Creamy Tomato Sauce*

**\*Pan Seared Sea Scallops 41**  
*Parsnip Purée. Black Trumpet Mushrooms. Pancetta*

**\*Pork Milanese 33**  
*Roasted Tomatoes. Capers. Truffle Pecorino*

**\*Veal Tenderloin 46**  
*Potato Dumplings. Prosciutto. Fontina Fonduta.  
Asparagus. Maitake. Madeira Sauce*

**\*Rack of Lamb 57**  
*Fingerling Potatoes. Broccoli Rabe. Baby Carrots.  
Pearl Onion. Rosemary Red Wine Sauce*

---

## PRIME BEEF

All Steaks Served with House Truffle Butter

**"K.C." Prime Dry Aged Sirloin 16oz 58**

**Prime Sirloin 10oz 38**

**"Niman Ranch" Prime Sirloin 14oz 48**

**Filet Mignon 12oz 51**

**Petite Filet 8oz 41**

**Long Bone-In Prime Delmonico 28oz 58**

**Prime Dry Aged Ribeye 16oz 57**

**Prime Porterhouse 24oz 59**

**\*Japanese Wagyu 6oz MKT**

**Bone-In Filet 14oz 56**

---

## SIDES

**Roasted Cauliflower 12**

**Creamed Spinach 12**

**Pancetta & Cider Brussels Sprouts 11**

**Truffle Fries 9**

**Risotto Di Funghi 14**

**Cheddar Potatoes au Gratin 12**

**Steamed Jumbo Asparagus 12**

**Yukon Whipped Potatoes 9**

**Gnocchi & Cheese 12**  
*Add Lobster 18*

**Bacon & Cheese Baked Potato 14**  
*Sour Cream*

**Sweet Potato & Squash Purée 12**  
*Pecans*

**Flight of Sauces 3 for 6: Barolo. Marsala. Green Peppercorn. STRIP Steak Sauce. House BBQ. Bernaise. Hollandaise**

---

To plan your next private event at STRIP by Strega, please contact our Event Coordinator Kendra at 617.456.5305

\*Consuming raw and undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness. Please let your server know of any and all allergies.