

SMALL PLATES

Seasonal Soup \$8

Hand Cut Fries \$8

Hummus \$9

balsamic grilled red onion, charred tomato, olive oil, flatbread

Crispy Brussels & Cauliflower \$12

balsamic honey, parm dust

Grilled Broccoli \$12

garlic chili vinaigrette, gorgonzola

Grilled Prawns (5) \$16

harissa, garlic butter, artichoke and olive salad, grilled sourdough, mint, & cilantro

STRATO SPECIALTIES

ADD ON A SMALL CAESAR OR STRATO SALAD \$5

Calabrian Chicken \$22

Calabrian chili & white wine pan sauce, roasted broccolini, fingerlings

Prawns & Risotto* \$24

grilled jumbo prawns, lemon risotto, charred cherry tomato, green onion & jalapeno relish, bacon

12 oz. Bone In Grilled Pork Chop* \$28

Black pepper rub, golden raisin & red onion agrodolce, parsnip potato puree, broccolini

Market Fish* \$MKT

Chefs risotto, seasonal vegetables, sauce vierge

Chefs Cut* \$MKT

fingerlings, brussels and cauliflower, red wine demi

GREENS

Strato Salad \$11

cucumber, tomato, olives, lemon garlic vinaigrette

Caesar \$11

parm dust, sourdough croutons, roasted garlic dressing

Summer Wedge \$14

bacon, tomato, balsamic grilled red onion, corn, roasted peppers, avocado, egg, blue cheese dressing

(house made ranch on request)

Add Chicken (\$12) 5 Prawns* (\$13) Market Fish*

SANDWICHES & PASTA

ADD ON A SMALL CAESAR OR STRATO SALAD \$5

Strato Burger* \$16

house ground brisket, fontina, house pickles, herb garlic aioli, challah bun, fries

add avocado \$2, grilled onions \$2, jalapeno \$2, bacon \$2

Roasted Chicken Sandwich \$16

prosciutto, roasted tomato, sprouts, mustard glaze, sprouts, challah bun, fries

Sugo di Carne \$18

espresso and red wine braised beef, rigatoni, butter, parm, mixed herbs

Crab Aglio e Olio \$24

spaghetti, chili, lemon zest, olive oil, garlic, sourdough breadcrumbs, herbs

* consuming raw or undercooked food carries a risk of foodborne illness