

## SALADS, FIRST COURSES, & TO SHARE

### Bread, Cheese, & Charcuterie \$18

focaccia, grilled ricotta salata, herb goat cheese, chefs choice charcuterie, mostarda

### Hummus \$9

toasted nuts and seeds, olive oil, grilled onion jam, ricotta salata, flatbread

### House Cut Fries \$9

served with roasted garlic aioli

### Cauliflower Agrodolce \$15

fried cauliflower tossed in a red onion sweet and sour vinegar glaze with fresh herbs, and sultanas

### Roasted Carrots, Pistachio Gremolata \$15

roasted baby carrots with pistachio, mint, and lemon zest

### Caponata \$15

eggplant, red onion, red peppers, & tomato stewed with honey and red wine vinegar, finished with olive oil and herbs

### Seasonal Soup \$13

chefs seasonal creation, ask server for details

### Caesar \$7/\$13

romaine, pecorino, roasted garlic dressing, focaccia crouton

### Strato Salad \$7/\$13

cucumber, tomato, lemon herb vinaigrette

### Classic Wedge \$9/\$17

blue cheese, egg, bacon, herb buttermilk, pickled onions, cherry tomato, fresh herbs

### Fall Wedge \$17

apple, fig, toasted nuts & seeds, sweet potato crisps, herb goat cheese, pickled red onion, honey Dijon vinaigrette

#### Salad Additions

1/2 Grilled Chicken \$15 ,4 Grilled Prawns\* \$16,  
Salmon\* \$16

#### DESSERTS \$8

Classic Flan

Chocolate Cake with Hazelnut Espresso Mousse

Orange Olive Oil Cake with Pistachio

Seasonal Cheesecake

## ENTREES

### House Ground Ribeye Burger\* \$20

grilled onion jam, herb aioli, bacon, fontina, house made pickles, house cut fries

### Cavatelli "Norma" \$24

house made pasta, eggplant caponata, grilled ricotta salata

### Linguine & Pistachio Pesto \$28

grilled prawns, jumbo lump crab, chili breadcrumbs

### Verdure \$28

braised cannellini beans, cauliflower agrodolce, roasted carrots

### Salmon\* \$32

salmoriglio sauce, braised cannellini beans, roasted carrots

### Pan Seared Branzino\* \$38

skin on mediterranean sea bass, jumbo lump crab, saffron risotto, roasted carrots with gremolata, castelvetroano salsa

### 1/2 Grilled Chicken Salmoriglio \$32

braised cannellini beans, cauliflower agrodolce, salmoriglio sauce

### 1/2 Grilled Chicken Marsala \$32

marsala braised cipollini onion, roasted mushrooms, potato puree, haricot vert

### Braised Short Rib \$38

cabernet reduction, potato puree, marsala braised cipollini onion, roasted carrot with pistachio gremolata, castelvetroano salsa

### Chefs Cut Steak\* \$MP

potato puree, haricot vert, cabernet reduction

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## 2 Course Business Lunch \$35

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#### ADD DESSERT +\$6

#### 1st Course

Caesar, or Strato Salad, 1/2 Wedge +\$2

Seasonal Soup +\$4

#### 2nd Course

Salmon, Chicken Salmoriglio OR Marsala

Branzino Or Short Rib + \$6

Chefs Cut +\$MP

- Raw or undercooked food carries a risk of foodborne illness
- Tables of 5 or so will be charged a 22% service fee