

LA STREGA'S

Old-World Dinner

SEPTEMBER 28

AMUSE

Anchovy Crostini
preserved orange, oregano

+Blackout Oyster 10*

Sparkling Rosé, De Chanceny, Loire, France NV

FIRST COURSE

Poached Calamari Insalata
carrot vinaigrette, frisee, sumac pickled red onions

Getariako Txakolina, Bidaia, País Vasco, Spain 2025

SECOND COURSE

Spaghetti alla Nerano
crispy zucchini, basil, pecorino romano

Etna Bianco, Tornatore, Sicily, Italy 2025

THIRD COURSE

Prawn Stufata
busara sauce, charred filone, mascarpone polenta

+Burgundy Truffles 15*

Fiano Di Avellino, Mastroberardino "Radici", Campania, Italy 2023

FOURTH COURSE

Braised Lamb Shoulder
olive oil potato purée, beet & mint chermoula, valbreso feta

Agiorghitiko, Domaine Skouras "Megas Oenos", Nemea, Greece 2021

DESSERT

Torched Bay Leaf Panna Cotta
pear chutney, hearts on fire

Special Turkish Wine Dessert Cocktail

**supplements available during service*

TRATTORIA
LA STREGA