



## TRATTORIA LA STREGA

La Strega is Las Vegas' bewitching trattoria and locals' hotspot featuring farm-to-table Italian cuisine in the heart of the renowned Summerlin community. The menu highlights unique twists on Italian favorites infused with contemporary and fresh flavors.

For parties larger than 12 guests, we require a group menu to be selected in advance. We are more than happy to accommodate any dietary restrictions or allergies.

We offer semi-private dining spaces for groups of 12 to 30 guests. For parties larger than 30 guests, we can accommodate a partial or full restaurant buy-out.

Please contact Riley, our Events Manager, directly at [rbulgatz@levrg.com](mailto:rbulgatz@levrg.com) for additional information and to book your experience.

In order to confirm and finalize your event, we require a credit card authorization to be completed in advance (see last page).

We look forward to providing you with a seamless planning process and a memorable event!

**Chef Partner - Gina Marinelli**

3555 S Town Center Dr Ste 105,  
Las Vegas, NV 89135

(702) 722-2099

Open Monday - Sunday  
5pm to 9pm

To Go Available  
Sunday - Thursday

[www.lastregalv.com](http://www.lastregalv.com)  
[hello@lastrega.com](mailto:hello@lastrega.com)  
[@lastregalv](https://www.instagram.com/lastregalv)

TRATTORIA  
LA STREGA

GROUP DINING MENU

All menus and pricing subject to change.  
Menu changes based on seasonal availability of local ingredients.

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\*consuming raw or undercooked meat, poultry, seafood, shellstock or egg may increase your risk of food born illness



## LOGGIA

Capacity: 40 Seated, 60 Reception Style



## MAIN DINING ROOM

Capacity: 75 Seated, 100 Reception Style



## FULL VENUE BUYOUT

Capacity: 120 Seated, 145 Reception Style



# CAPRI

**\$50 PER PERSON**

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## CHOICE OF SALAD

### **Chopped Little Gem Caesar**

focaccia croutons, marinated anchovies

### **La Strega Insalata**

golden balsamic, smokey bleu cheese,  
market fruit

## CHOICE OF ENTREE

### **Margherita Pizza**

fior di latte, basil, tomato

### **Pomodoro**

blistered tomatoes, basil

### **Orecchiette**

chile, truffle, maitake

### **10oz Wagyu Skirt Steak\* +\$12**

creekstone farms,  
green peppercorn jus

## CHEF'S SELECTION OF SEASONAL DESSERTS

served family style

# ROME

\$85 PER PERSON

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## APPETIZERS

served family style

### Grilled Artichokes Alla Norma

eggplant, tomato, ricotta salata

### La Strega Insalata

golden balsamic, smokey bleu cheese,  
market fruit

### Truffle Pesto Pizza

sauteed mushrooms, fontina, truffle oil

### Fritto Misto

calamari, rock shrimp, crawfish, artichoke

## CHOICE OF ENTREE

### Rigatoni Bolognese

wild boar, 'njuda, grana padano

### Orecchiette

chile, truffle, maitake

### Chicken Cacciatore

chicken thighs, olives, mushrooms, peppers

### Grilled Spanish Branzino

caper salmoriglio, crispy herbs

### 18oz Bone In Ribeye\* +\$25

creekstone farms, lillie's sauce

## CHEF'S SELECTION OF SEASONAL DESSERTS

served family style

# MILAN

\$100 PER PERSON

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## Amuse Bouche

caviar on choice of cheese curd or oyster

## APPETIZERS

served family style

### Whipped Smoked White Fish

wasabi tobiko, dill bread

### Wagyu Beef Tartare\*

charred corn hummus, jalapeño, ricotta salad

### Fritto Misto

calamari, rock shrimp, crawfish, artichokes

### La Strega Insalata

golden balsamic, smokey bleu cheese, market fruit

## CHOICE OF ENTREE

### Bucatini Cacio e Pepe

toasted peppercorns, pecorino romano, grana padano

### Rigatoni Bolognese

wild boar, 'njuda, grana padano

### Grilled Spanish Branzino

caper salmoriglio, crispy herbs

### Pork Chop Parmigiana

calabro bufala mozzarella, opal basil

### 10oz Wagyu Skirt Steak\*

creekstone farms, salsa verde

### 18oz Bone In Ribeye\* +\$25

creekstone farms, lillie's sauce

## CHEF'S SELECTION OF SEASONAL DESSERTS

served family style

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## FARE BORDELLO SUPPLEMENTAL PACKAGE

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ADDITIONAL \$25 PER PERSON

champagne shooter with caviar course

added specialty cheese tasting course

limoncello for the table and sorbet

trio of martini desserts

# BRUNCH

\$100 PER PERSON

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## APPETIZERS

served family style

### Poached Egg Salad

frisee, spicy citrus vinaigrette, cucumber

### Avocado Crostinis

pink peppercorns, pickled shallots, house made queso fresco

### Oysters On The Half Shell

house made mignonette and cocktail sauce

### Witch's Garden

vegetable crudo, chickpea purée

## CHOICE OF ENTREE

### Eggs In Purgatory

pomodoro sauce, calabrian chilis, house made bread

### Betty's French Toast

amaro syrup, mascarpone butter, powdered sugar

### Pesto Genovese

potatoes, green beans

### Steak and Eggs

domestic wagyu skirt steak, sunny side eggs

### Lobster Spaghetti +25

pomodoro, chives, basil, spiced bread crumbs

## CHEF'S SELECTION OF ASSORTED PASTRY BASKETS

served family style

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## ADDITIONAL UPGRADES

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### Caviar Service

\$125

serves 4

### Bottomless Brunch Beverages

\$40 per person

bottomless bellinis,  
mimosas & bloody marys

\*2-Hour Time Limit

### Open Bar Package

\$75 per person

all wines, beer, spirits  
(priced under \$23) & non  
alcoholics to be available

\*2-Hour Time Limit





**Reservation Name** \_\_\_\_\_

**Event Date** \_\_\_\_\_

I hereby authorize charged detailed below to be applied to my credit card expenses incurred at La Strega.

**Name** \_\_\_\_\_

**Address** \_\_\_\_\_

**Phone** \_\_\_\_\_

**CC Holder Name** \_\_\_\_\_

**Credit Card #** \_\_\_\_\_

**Exp Date** \_\_\_\_\_

**Security Code** \_\_\_\_\_

**ZIP** \_\_\_\_\_

**Card Type** \_\_\_\_\_

**Amount Not to be Exceeded** \_\_\_\_\_

In order to proceed booking your event with us, we require a credit card authorization to be filled in advance.

\*Cancellation Policy: 72 hour advance notice is required for any cancellation or change in party size. Any cancellation or decrease in the party size made after the 72 hour threshold will result in a \$50 per person late cancellation fee. Guaranteed number of attendees must be received no later than two (2) business days prior to the scheduled event. The group will be charged the menu price per person for the guaranteed number of guests or the number of people actually served, whichever is greater. If no guarantee is received, the number of guests indicated on the Restaurant Event Order ("REO") will be the guaranteed attendance.

I agree to add a gratuity percentage of 20% and event service charge of 4% on the final bill.

**Signature** \_\_\_\_\_

**Date** \_\_\_\_\_