

SALADS AND APPETIZERS

TUNA CARPACCIO* \$12

pepper encrusted ahi tuna, seaweed salad, spicy aioli

SHAVED ASPARAGUS SALAD \$11

sharp provolone, citrus vinaigrette

ROASTED BEET SALAD \$12

whipped ricotta, toasted pine nuts, organic local honey

LA MISTICANZA \$8

mesclun greens, tomatoes, house sherry-wine vinaigrette

STREGA SALAD \$9

mixed greens, ruby red grapefruit, walnuts

HEARTS OF ROMAINE \$9

house made caesar dressing, fresh parmesan
add: chicken \$13 shrimp \$15 or salmon \$18

ROLLATINI DI NICO \$9

rolled sicilian eggplant with fresh ricotta, spinach and mozzarella, baked with plum tomatoes

TOMATO & FETA SALAD \$10

heirloom tomatoes, red onions, feta cheese, olives, balsamic vinaigrette

FRIED CALAMARI 'STREGA STYLE' \$10

pepperoncini, lemon garlic aioli, arrabiata dipping sauce

CAPRESE \$11

sliced tomatoes, homemade mozzarella, basil, extra virgin olive oil, balsamic vinaigrette

ROSETTA'S FAMOUS MEATBALLS \$9

beef, veal, parmesana, house made pomodoro sauce

PROSCIUTTO E MELONE \$9

fresh sliced cantaloupe wrapped in prosciutto di parma, balsamic glaze

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**before placing your order, please inform your server if a person in your party has a food allergy

PANINI'S

NICK'S 'SANGWICH' \$14

prosciutto di parma, fresh mozzarella, roasted red peppers, pesto puree

'THAT'S A WRAP' \$13

italian marinated chicken, lettuce, tomato, avocado, spinach wrap

TUSCAN \$12

assortment of grilled italian vegetables, sundried tomato aioli

THE SINATRA \$17

thinly sliced steak, provolone, caramelized onions, red pepper jam

CHICKEN 'P.L.T.' \$14

grilled chicken, pancetta, lettuce, tomato, garlic mayo, homemade focacia bread

STREGA BURGER \$15

grilled sirloin burger, caramelized onions, sharp provolone

ENTRÉE

SOFIA LOREN SALAD \$15

grilled diced chicken, mixed greens, tomatoes, pancetta, hard boiled eggs, creamy vinaigrette

PENNE AL POMODORO \$15

penne pasta with housemade tomato sauce
add meatballs \$17

LOBSTER RAVIOLI \$18

maine lobster, fresh ricotta, crabmeat cream sauce

MAC 'N' CHEESE \$14

macaroni bubbling with mozzarella, fontina, and parmesan cheeses, topped with garlic toasted breadcrumbs
add lobster \$19

LINGUINE ALLA VONGOLE \$17

farm raised clams, housemade linguine, scampi sauce

CHICKEN LIMONCELLO \$16

chicken breast sautéed with limoncello, butter and caper sauce

PARMESAN ENCRUSTED COD \$18

pea and pancetta risotto, lemon butter sauce

WARM GOAT CHEESE & SPINACH SALAD \$15

baby spinach, sliced pears, candied pistachios, gorgonzola, crispy pancetta, raspberry vinaigrette

GRILLED 8OZ SIRLOIN STEAK \$19

sautéed asparagus, truffle parmesan fries

PISTACHIO & HORSERADISH ENCRUSTED SALMON \$18

roasted beets, garlic mashed potatoes, pesto sauce

SEARED STEAK SALAD \$20

baby spinach, red onions, chianti vinaigrette

PAN SEARED SCALLOPS \$18

tomato, roasted peppers, organic faro, pesto sauce

SEAPORT CHEF'S SALAD \$15

assortment of italian cured meats, fontina cheese, baby lettuce, sicilian olives