

Strano

by Chef Josh

DINNER

SMALL PLATES + SHARED PLATES

GARDEN PLATE (GF/V)	12
<i>spicy asparagus spread / roasted wild carrots sage honey / blistered shishito peppers / grana padano coriander aioli / spiced pecans</i>	
LOBSTER TOTS	13
<i>fresh lobster potato mixture / spicy marinara sautéed bell peppers / red onion / lemon zest white wine butter</i>	
SHRIMP SCAMPI	15
<i>red pepper / brown butter / white wine / red onion seasoned tomatoes / garlic / semolina spaghetti</i>	
WOOD GRILLED OR FRIED CALAMARI	12
<i>grilled over our seasoned white oak grill OR lightly fried with a mix of vegetables / garlic / aged balsamic house marinara</i>	
MAMA'S MEATBALLS	10
<i>house favorite, veal / beef / Italian seasoning house marinara / aged parmesan / toast points</i>	
CAPRESE RAVIOLI (V)	10
<i>burrata / cherry tomatoes / extra virgin olive oil aged balsamic / fresh basil / grana padano / toast points</i>	
CHARCUTERIE PLATE	20
<i>Chef's selection of meats or cheeses imported cheeses / house made & locally sourced meats accoutrements / toast points *combination plate for an additional \$5</i>	
BUCKET OF BONES	15/30
<i>VOTED TOP 10 DISHES OF MEMPHIS 2018 BY MEMPHIS MAGAZINE grilled lamb chops / smoked pork ribs / fried chicken legs oven roasted bone marrow / house chips / dijon mustard *half order consists of one of each</i>	
SEASONAL SOUP	10
<i>Chef's daily special, limited availability / toast points</i>	

SALADS

DRESSINGS

*creamy rosemary blue cheese / chianti basil vinaigrette
house caesar*

ADD A PROTEIN

chicken 6 / shrimp 7 / salmon 8

CHOPPED SALAD	10
<i>romaine / pickled red onion / fresh tomatoes blue cheese crumbles / hard boiled egg / crumbled bacon creamy rosemary blue cheese / spiced pecans</i>	
HOUSE SALAD	8
<i>mixed greens / feta / fresh tomatoes / red onion chianti basil vinaigrette / croutons</i>	
CLASSIC CAESAR SALAD	9
<i>chopped romaine / house caesar dressing aged parmesan / croutons</i>	

PASTA

[served with toast points]

CACIO E PEPE WITH LEMON (V)	13
<i>pecorino romano / extra virgin olive oil black pepper / lemon / semolina spaghetti</i>	
SPAGHETTI & MEATBALLS	15
<i>house marinara / semolina spaghetti two of mama's meatballs / grated parmesan</i>	
PASTA BOLOGNESE	14
<i>house veal meat sauce / carrots / semolina spaghetti</i>	
FIVE CHEESE PESTO LASAGNA (V)	17
<i>asiago / mozzarella / provolone / parmesan fontina layered with house pesto / house marinara</i>	
GRILLED LAMB WITH GNOCCHI	28
<i>red wine demi glacé / tomatoes / red onion / crema</i>	
PENNE AL FUNGHI (V)	16
<i>white truffle / penne pasta / roasted garlic cream portobello mushrooms / aged balsamic</i>	
SPICY SHRIMP ALFREDO	16
<i>jumbo shrimp / red pepper flakes / semolina spaghetti garlic cream sauce / fresh parsley</i>	
BEEF SHORT RIB RAVIOLI	24
<i>beef demi glacé / red wine marinara / short rib parsley / grana padano</i>	

ENTRÉE

[served with bread service]

SALMON	28
<i>salmon seared on a Himalayan salt block over a wood fire grill / lemon garlic angel hair pasta sautéed spicy spinach / lemon zest / pesto finish</i>	
SEA SCALLOPS	30
<i>caramelized diver sea scallops / blistered carrots micro hash / bell pepper pico / balsamic pearls</i>	
CHICKEN	22
<i>pesto airline / chicken crack roasted garlic mashed potatoes / grilled carrots roasted pepper coulis</i>	
BEEF TENDERLOIN	35
<i>8oz beef tenderloin / compound herb butter roasted garlic mashed potatoes / wood grilled asparagus</i>	
MAPLE GLAZED ACORN SQUASH (GF/V)	18
<i>cinnamon sugar roasted acorn / garlic zoodles sundried tomatoes / roasted corn / onion / spinach extra virgin olive oil</i>	
PARMIGIANA	18/22
<i>eggplant OR chicken, with house marinara semolina spaghetti / grated parmesan</i>	
MARKET FISH	MP
<i>Chef's daily special, limited availability</i>	
MARKET MEAT	MP
<i>Chef's daily special, limited availability</i>	

PIZZA

[twelve inches or eighteen inches]

TOPPINGS

*.75 / 1.25 EACH
basil / fennel / artichokes / kalamata olives
sundried tomatoes / red onion / roasted garlic
feta / gorgonzola / parmesan
spinach / fresh tomatoes*

PREMIUM TOPPINGS

*1.25 / 2 EACH
chicken / prosciutto parma / meatballs
portobello mushrooms / pepperoni
bacon / Italian sausage*

PORTOBELLO MUSHROOM (V)	17/22
<i>house marinara sauce / bell peppers feta cheese / portobello mushrooms cheese blend / baby arugula</i>	
PEPPERONI	17/22
<i>house marinara sauce cheese blend / pepperoni</i>	
CHEESE (V)	13/18
<i>house marinara sauce / cheese blend</i>	
MARGHERITA	15/20
<i>house marinara sauce / cheese blend roma tomatoes / buratta aged balsamic / fresh basil</i>	
SEAFOOD PIE	24/33
<i>light garlic cream sauce / lobster shrimp / red onion / capers light cheese blend drizzle of roasted pepper sauce</i>	
VEGETABLE (V)	15/20
<i>house marinara sauce / cheese blend tomatoes / red onion / shishito peppers diced asparagus / eggplant</i>	
UOVO	17/22
<i>light garlic cream sauce / cheese blend prosciutto parma / red pepper flakes arugala oil / three fried eggs</i>	

SIDES

5 EACH

WOOD GRILLED
SEASONAL VEGETABLES

ROASTED GARLIC
MASHED POTATOES

PARMESAN TRUFFLE GARLIC FRIES

SMALL SIDE SALAD

BREAD SERVICE 2.50

 @STRANOBYCHEFJOSH

(GF) GLUTEN FREE, OPTIONS INCLUDE GLUTEN FREE PENNE OR VEGETABLE SUBSTITUTION BY REQUEST
(V) VEGETARIAN

⇒ We support and use local, natural and organic practices whenever possible. ⇐

Please alert your server of any food allergies. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

A 20% gratuity will be added on parties of 6 or more.