

Strano

by Chef Josh

LAND

CHICKEN PICCATA <i>chicken, lemon, capers, white wine, linguini</i>	16
CHICKEN MARSALA <i>pan-seared chicken breast, marsala wine, mushrooms with spaghetti</i>	18
CHICKEN PARMESAN <i>chicken with house marinara, spaghetti, aged parmesan</i>	20
CHICKEN ROLLATINI <i>roasted chicken breast stuffed with herbed goat cheese & rolled with spinach, sundried tomatoes served with gnocchi in a pesto cream sauce & crumbled prosciutto</i>	18
CHICKEN ALFREDO <i>grilled chicken, red pepper flakes, spaghetti garlic cream sauce, fresh parsley</i>	17
SMOKED DUCK <i>smoked duck breast with crispy brussel sprouts, sweet potatoes au gratin</i>	30
WOOD GRILLED BEEF TENDERLOIN <i>beef tenderloin with a madeira wine reduction roasted garlic mashed potatoes & crispy brussel sprouts</i>	32
CAST IRON LASAGNA <i>blend of our asiago, mozzarella, provolone, parmesan, fontina layered with house pesto & house marinara</i>	12

SEA

SHRIMP SCAMPI <i>seasoned tomatoes, red onion, white wine, parsley, lemon, garlic, linguini</i>	17
SPICY SHRIMP ALFREDO <i>jumbo shrimp, red pepper flakes, spaghetti garlic cream sauce, fresh parsley</i>	17
WOOD GRILLED SALMON <i>salmon seared over a wood fire grill, lemon garlic angel hair pasta, Italian spinach, lemon zest</i>	22
TUSCAN SALMON <i>served with a caper cream sauce & penne, sundried tomatoes, spinach, garlic, lemon</i>	24
CIOPPINO <i>spicy fish stew, clams, squid, shrimp, red onion, white wine, tomatoes, served with toast points</i>	22

VEGETABLE GARDEN

EGGPLANT PARMESAN <i>eggplant with house marinara semolina spaghetti, grated aged parmesan</i>	14
SMOKED & STUFFED PORTABELLA MUSHROOM <i>balsamic onion, with aged parmesan</i>	14
SPINACH FLORENTINE CANNELLONI <i>served with house marinara, alfredo sauce</i>	15
SPAGHETTI <i>choice of : bolognese or garlic cream or extra virgin olive oil add protein : meatballs 4 / chicken 5 / shrimp 6 / salmon 6</i>	12
BAKED ZITI <i>house marinara, ricotta, fresh basil</i>	12
PENNE AL FUNGHI <i>white truffles & portobello mushrooms with cavatappi pasta tossed in a roasted alfredo sauce, topped with aged balsamic</i>	15

DESSERTS

HOMEMADE CHEESECAKE 8 <i>with fresh berry sauce</i>
CHOCOLATE FUDGE GUINNESS STOUT CAKE 8
TIRAMISU 8
CHEF'S SELECTION OF GELATO & SORBET 5

⇒ 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.