



JUNE 2021

SHAREABLE

Roasted Marcona Almonds with Warm Feta Cheese and Herb Pesto (V)(GF)	5.00
Olives Cured with Chili, Rosemary and Orange (V)(GF)	6.00
Black Chickpea Hummus with Cumin Roasted Seasonal Vegetables and Toasted Breads (V)	10.00
Grilled Asparagus with Feta Cheese, Pickled Onion and Prosciutto (GF)	12.00
Marinated Local Goat Cheese in Lemon and Garlic with Chives and Toasted Bread (V)	11.00

SOUP AND SALAD

Clam Chowder with Strigo Smoked Bacon, Fingerling Potatoes and a Herb Pesto	8.00
Baby Kale Salad of Strawberries, Toasted Cashews, Fried Leeks and a Champagne Dressing (V)	14.00
Arugula Salad with Radishes, Mushrooms, and Pecorino Cheese with a Roasted Garlic Vin (V)	12.00

SMALL PLATES

Black Lentils with Spiced Yogurt, Roasted Radishes, Rosemary Pecans and Baby Kale.	15.00
Red Shrimp and Ham with Bok Choy over Yellow Grits and a Fried Egg(GF)	17.00
Risotto with Sugar Snap Peas, Shittake Mushrooms, Arugula Pesto and Pecorino Cheese	16.00
Clam Carbonara with Bucatini, English Peas, Guanciale and Bottarga	18.00

STRIGO BOARDS

	Small	Large
Regional Cheese, Seasonal Preserves, Honey, Strigo Focaccia	19.00	36.00
Cured and Prepared Meats, Seasonal Pickle, Grain Mustard, Strigo Focaccia	21.00	40.00
Grilled Meats with Rosemary Roasted Vegetables and a Herb Chimichurri	22.00	42.00
Sustainable Seafood with Seasonal Components	22.00	42.00
Chef's Tasting - Ask your server about todays selection and preparation. Don't miss out!	23.00	45.00
Selection of Sweets to end your meal!	15.00	30.00

We proudly support local farms and producers.

Strigo Vineyards adds an 18% service charge to all bills in lieu of tipping to more equitably support all staff, recognize their collective efforts and promote a balanced team spirit. Any extra tipping is at your discretion.

(V) Vegetarian (GF) Gluten Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STRIGO WINE WALL MENU

APRIL 2021 MENU

DISPENSE 1 - ITALIAN WHITES

1	2018	Fiano, Gelso Bianco, Podere	<i>Puglia, Italy</i>	35.00	0
2	2020	Ortrugo Dei Colli Piacentini, DOC Bonelli	<i>Piacenza, Italy</i>	33.00	0
3	2017	Collio Friulano DOC, Doro Princic	<i>Friuli-Venezia, Italy</i>	35.00	0
4	2015	Verdicchio Clasico Superiore, Pievalta	<i>Marche, Italy</i>	35.00	0
5	2017	Costamolino Vermentino di Sardegna DOC, Argiolas	<i>Sardinia, Italy</i>	35.00	0
6	2016	Vernaccia di San Gimignano, San Quirico	<i>Tuscany, Italy</i>	38.00	0
7	2017	Pinot Bianco Moriz Südtirol DOC, Tramin	<i>Trentino-Alto Adige, Italy</i>	37.00	0
8	2019	Lugana San Benedetto DOC, Zenato	<i>Veneto, Italy</i>	30.00	0

DISPENSER 2 - WHITE WINE

9	2019	Negroamaro Rosato, Cantele	<i>Salento, Italy</i>	40.00	0
10	2017	Rosé La Classique Tavel, Domaine La Rocaleire	<i>Rhone Valley, France</i>	40.00	0
11	2019	Mindy's Giggle Juice, Colloca Estate Winery	<i>Fair Haven, NY</i>	30.00	0
12	2016	Riesling, Colloca Estate Winery	<i>Fair Haven, NY</i>	30.00	0
13	N/V	MoscatoD'Asti "Frizzante", Macario / Vigneti	<i>Piedmont, Italy</i>	40.00	0
14	2019	MoscatoD'Asti, Cascina La Doria San Cristoforo	<i>Langhe, Italy</i>	30.00	0
15	2020	Chenin Blanc + Viognier, Pine Ridge Vineyards	<i>Napa, CA</i>	30.00	0
16	2018	Chardonnay, The Arsonist, Matchbook	<i>Dunnigan Hills, CA</i>	35.00	0

DISPENSER 3 - ITALIAN RED

17	2014	Barolo DOCG, Azienda Agricola Camparo	<i>Piedmont, Italy</i>	68.00	0
18	2018	Pino Nero "i Cortini" Castello Di Neive	<i>Neive, Italy</i>	60.00	0
19	2012	In Primis Toscana Rosso, Azienda Agricola Piandaccolli	<i>Tuscany, Italy</i>	45.00	0
20	2016	"Sette Aje" Nerello Mascalese, Feudo Solaria	<i>Sicily, Italy</i>	35.00	0
21	2017	"Avia Pervia" Primitivo Podere	<i>Puglia, Italy</i>	34.00	0
22	2017	Valpolicella Superiore DOC, Zenato	<i>Veneto, Italy</i>	35.00	0
23	2017	Chianti Rufina DOCG, Vigneto Bucerchiale	<i>Tuscany, Italy</i>	60.00	0
24	2015	"Sette Aje" Nero D'Avola, Feudo Solaria	<i>Sicily, Italy</i>	35.00	0

DISPENSER 4 - RED WINE

25	2014	Ugolforte Brunello di Montalcino DOCG, Tenuta San Giorgio	<i>Tuscany, Italy</i>	70.00	0
26	2011	Brunello di Montalcino, Le Macioche	<i>Tuscany, Italy</i>	86.00	0
27	2014	Brunello di Montalcino DOCG, Il Marroneto	<i>Tuscany, Italy</i>	75.00	0
28	2019	Susmaniello, Masseria Li Veli	<i>Salento, Italy</i>	60.00	0
29	2018	Cabernet Sauvignon, Smith & Hook	<i>Central Coast, CA</i>	40.00	0
30	2017	Cabernet Sauvignon "Mossback" Russian River Valley	<i>Chalk Hill, CA</i>	50.00	0
31	2016	Amarone della Valpolicella Classico DOCG, Zenato	<i>Veneto, Italy</i>	95.00	0
32	2013	STRIGO'S SIGNATURE BLEND Monte Do Carrapatelo	<i>Alentejano, Portugal</i>	36.00	0

SPARKLING & SPECIALTY WINE - Bottle Service Only

N/V	Vinsanto, Moriz Südtirol, San Felice	<i>Toscana-Chianti, Italy</i>	38.00	0
2018	Conegliano Prosecco Superiore DOCG, Ardengi	<i>Veneto, Italy</i>	26.00	0
N/V	Franciacorta Extra Brut DOCG, Barone Pizzini	<i>Lombardy, Italy</i>	40.00	0
2014	Franciacorta Brute Rosé DOCG, Barone Pizzini	<i>Lombardy, Italy</i>	54.00	0