

REGULAR SERVICE NIGHTS

(check event calendar for event nights)

Menu Completo; The Strega Experience

Four Course Dinner Served Family Style for the whole table-\$55/person

Nonna's Choice- selection of antipasti, primo, secondo
(dessert not included)

*optional wine pairings available for \$35/person)

Dining at Strega Nonna is a little different. Here we're trying our best to share the type of dining experiences and hospitality that we loved in Italy.

Food is served family style, dishes come out slowly, dining is unhurried, wine is plentiful, and it's in a joyful, colorful environment surrounded by art and music. Every night is a party and you're a guest.

Whether you're one person, a couple, four people, or a large group, the best way to dine here for dinner is the "menu completo." It's like dining at your Italian grandmother's home, and we just cook for you, based on any special requests or dietary restrictions you might have. All menus will be set up like a multi-course traditional Italian meal and will include antipasti (an array of appetizers), primi (pasta dishes), secondo (main course/meat dishes) and contorni (side vegetables and/or salads).

The Strega experience is a scaled down version of our famous events that we offer monthly. Check our event calendar and join us for our themed event nights for an even more intricate multi-course menu inspired by the seasons and regions.

* = Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs can increase your risk of food borne illness.

Strega Nonna

À la Carte Menu Sample

(Changes Often depending on Local Availability and Seasonality)

Piattini/ Antipasti (Appetizers & Snacks to Share):

Bread from our local baker (served with olive oil or butter or both!) \$5

Mixed Antipasti Plate (an array of appetizers and vittles; ask about today's selection) \$18

Polpo (Strega's Famous Octopus) \$18

Primi (First Courses-Pastas, etc.):

Pasta Pomodoro (Pasta Tossed withHomemade Tomato Sauce) \$22

Pasta of the Day (ask for today's offering) \$MP

Secondi (Second Courses-come with daily selection of sides):

Polpette (Meatballs Bathing in Tomato Sauce) \$32

Carne del Giorno (Meat of the Day- ask for today's selection(s)) \$MP

Pesce del Giorno (Fish Catch of the Day- ask about today's offering) \$MP

Insalata / Contorni (Salads and Sides):

Mixed Green Salad \$7

Patate Arrosto (Roasted Potatoes with Rosemary) \$7

Vegetable of the Day (ask) \$MP

Menu Completo (The Strega Experience)

Nonna's Choice Four Course Dinner Served Family Style for the whole table-\$55/person

(includes our selection of antipasti, primo, secondo-does not include dessert)

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Strega Nonna Dessert Sample Menu
Selection Changes Daily! Ask for today's offerings

Desserts:

Giulio's Tiramisu (Layers of Espresso Soaked Ladyfingers, Chocolate, Mascarpone Cream) (*) \$8

Budino di Cioccolate (Thick Dark Chocolate Italian Style Mousse/Pudding with Nut Meringue Cookies) \$8

Sogni di Limone (Heather's Fantastic Lemon Ricotta Cookies; served with Lemon Curd and Mandarins) \$8

Dessert Wines:

Fenn Valley 42 Parallel Michigan Ice Wine \$14/glass

Taylor's Tawny Port \$11/glass

After Dinner Cordials & Digestivos:

Amaro Montenegro \$15

Vecchio Amaro del Capo \$11

Amaro Nonino \$16

Nonino Grappa of Chardonnay \$22

Moletto Grappa of Barbera \$13 (Out of Stock)

Baileys : \$11

Kahlua: \$11

Luxardo Limoncello: \$9

Lucano Limoncello: \$9

Strega Liquore: \$13

Romana Sambuca: \$11

Fernet Branca: \$13

St Germaine: \$15

Coffee & Tea:

Drip Coffee (Locally Roasted & Freshly Ground Coffee Beans from Provisions-free refills) \$3

Press Pot (French Press Coffee-entire pot) \$6

Hot Tea (Selection of Teas-Pick your Poison-free refills) \$3

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