

STRETTO

COASTAL ITALIAN TABLE

ANTIPASTO

SIGNATURE GARLIC BREAD - <i>white truffle butter, housemade herbed ricotta, parmesano - reggiano</i>	\$14
TRADITIONAL MEATBALLS - <i>housemade herbed ricotta, grilled bread, micro basil</i>	\$13
TOMATO BRUSCHETTA - <i>aged balsamic vinegar, roasted garlic, parmesano - reggiano</i>	\$14
ITALIAN OLIVE FLIGHT - <i>herbs & florida citrus, housemade herbed ricotta, grilled bread</i>	\$12
CALAMARI FRITTI - <i>preserved meyer lemons, pepperoncini, house marinara</i>	\$15
MEDITERRANEAN BLACK MUSSELS - <i>san marzano tomato, pancetta, grilled bread</i>	\$14
HERB CRUSTED BEEF CARPACCIO - <i>parmesano - reggiano, pea tendril & arugala salad, white truffle aioli</i>	\$16
OCTOPUS A LA FORNO - <i>english pea puree, smoked paprika emulsion, saffron aioli</i>	\$21
AHI TUNA CRUDO - <i>english cucumber, toasted pine nut, pedro ximénez reduction, evoo</i>	\$19

CHEF’S CHARCUTERIE & CHEESEBOARD \$21

seasonal selection of italian meats & cheeses, marcona almonds, florida honeycomb, grilled bread

ZUPPA + INSALATA

ROASTED FENNEL & TOMATO SOUP - <i>white truffle grilled cheese, basil, parmesano - reggiano</i>	\$10
TUSCAN WHITE BEAN MINISTRONE - <i>black kale, san marzano tomato, parmesano - reggiano</i>	\$9
BABY GEM CAESAR - <i>baby gem, radicchio, toasted garlic crumble, evoo, white anchovy</i>	\$12
HEIRLOOM TOMATO CAPRESE - <i>buffalo mozzarella, evoo, aged balsamic vinegar, smoked sea salt, italian arugula</i>	\$15
ORGANIC ARTISINAL GREENS - <i>marcona almond, grilled ricotta salada, fresh strawberry, fig - balsamic emulsion</i>	\$12

PIZZA

HAND TOSSED 12” PIZZA

Our dough begins with imported Italian sourdough starter that is nurtured through a double fermentation process to develop full flavor then quickly finished in our stone oven.

MARGHERITA - <i>fresh mozzarella, basil, san marzano tomato sauce</i>	\$16
FUNGHI - <i>roasted forest mushrooms, balsamic glazed onions, roasted garlic besciamella</i>	\$17
PROSCIUTTO - <i>fresh mission figs, chevre cheese, aged balsamic vinegar, italian arugula</i>	\$17
CARNE - <i>old world pepperoni, soppressatta, italian sausage, fresh mozzarella, san marzano tomato sauce</i>	\$18

PASTA PRINCIPALE

Our pasta is made fresh daily from imported italian flour.

CEDAR KEY CLAMS & LINGUINE - <i>red chili flakes, fresh herbs, white wine cream sauce</i>	\$28
AMATRICIANA PAPPERDELLE - <i>fresh italian sausage, crisp pancetta, spicy tomato sauce</i>	\$25
SPAGHETTI & MEATBALLS - <i>parmesano - reggiano, fresh basil, house marinara</i>	\$25
BLUE CRAB CARBONARA - <i>english peas, crisp pancetta, petit heirloom tomatoes, poached duck egg, parmesano - reggiano</i>	\$35
GULF SHRIMP SPACCATELLI - <i>tomato confit, fresh ricotta, pesto besciamella</i>	\$26
TRADITIONAL VEAL BOLOGNESE - <i>bucatini, san marzano tomato & red wine ragu</i>	\$25
PRIMAVERA - <i>campanelle pasta, forest mushrooms, english peas, petit heirloom tomatoes, kalamata olive & caper puttanesca</i>	\$21
ROASTED CHICKEN & GNOCCHI - <i>forest mushrooms, black truffle gnocci, besciamella</i>	\$30

SECONDI PIATTI

GULF SHRIMP SAUTE - <i>linguini, fresh asparagus, artichoke, evoo, meyer lemon agridolce</i>	\$30
BEEF FILET MEDALLIONS - <i>braised forest mushrooms, grilled asparagus, italian sausage & potato hash, barolo jus</i>	\$55
CRISPY SKIN BRANZINO - <i>fava bean puree, eggplant caponata, tomato confit, saffron aioli</i>	\$37
CLASSIC CHICKEN PARMESAN - <i>aged provolone & fresh mozzarella cheese, spaghetti, house marinara</i>	\$28
PAN SEARED DIVER SCALLOPS - <i>creamy parmesan risotto, roasted red pepper puree, crisp pancetta, marcona almond romesco sauce</i>	\$38
CHICKEN PICATTA - <i>soft polenta, braised tuscan kale, artichoke hearts, white wine - caper butter sauce</i>	\$32
SEAFOOD CIOPPINO - <i>mussels, cedar key clams, gulf shrimp, diver scallop, white fish, creamy parmesan risotto, italian tomato broth</i>	\$36
TOMATO BRAISED VEAL OSSO BUCCO - <i>soft polenta, roasted fennel, horseradish gremolata, braising reduction</i>	\$56

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

NEGRONIS

WHITE NEGRONI	
<i>gin, bitter bianco, bianco vermouth, coconut ice.....</i>	<i>13</i>
NEGRONI <i>gin, campari, vermouth di torino, orange</i>	<i>14</i>
SBAGLIATO <i>campari, vermut lustau, orange sherbet, prosecco.....</i>	<i>13</i>
BOULEVARDIER <i>bourbon, campari, vermouth di torino, orange.....</i>	<i>14</i>

HOUSE

PORT STAR MARTINI	
<i>vanilla vodka, passionfruit liqueur, lime, prosecco</i>	<i>13</i>
SUNSET SPRITZ <i>aperol, grapefruit soda, blood orangee</i>	<i>14</i>
YELLOW BRICK BROAD <i>bourbon, strega, hazelnut, honeycomb</i>	<i>15</i>
AMICO MIELE <i>tequila, italicus, lemon, chamomile honey</i>	<i>14</i>

CLASSICS

THE TURBINE <i>vodka, elderflower, cucumber, lime.....</i>	<i>12</i>
G&T DELLA STRETTO <i>gin, luxardo maraschino, mediterranean tonic, thyme.....</i>	<i>12</i>
SAZERAC <i>rye, anice secco, peychaud’s, lemon.....</i>	<i>13</i>
ESPRESSO MARTINI <i>vodka, espresso, caffè mokae</i>	<i>14</i>

WINE *by the glass / bottle*

SPUMANTE

PRIMATERRA, PROSECCO <i>Veneto, Italy</i>	<i>24 / 48</i>
CA DEL BOSCO, FRANCIACORTA <i>Lombardy, Italy</i>	<i>23 / 105</i>
CHARLES HEIDSIECK, CHAMPAGNE <i>France.....</i>	<i>160</i>
CANTINE FERRARI, BRUT <i>Trento, Italy.....</i>	<i>96</i>
MIRABELLE, BRUT <i>North Coast, California.....</i>	<i>87</i>
ZARDETTO, PROSECCO ROSÉ <i>Veneto, Italy.....</i>	<i>160</i>

BIANCO / ROSATO

ANTINORI, CHARDONNAY <i>Umbria, Italy</i>	<i>17 / 68</i>
BANFI, COSTE ROSATO <i>Tuscany, Italy</i>	<i>14 / 48</i>
CA’ BOLANI, SAUVIGNON BLANC <i>Friuli, Italy.....</i>	<i>13 / 42</i>
RILASSO, PINOT GRIGIO <i>Veneto, Italy.....</i>	<i>10 / 40</i>
SCARBOLO, PINO GRIGIO RAMATO <i>Friuli, Italy.....</i>	<i>16 / 64</i>
SUAVIA, GARGENAGA <i>Soave Classico, Italy.....</i>	<i>13 / 52</i>
SUBSTANCE, CHARDONNAY <i>Columbia Valley, Oregon.....</i>	<i>12 / 48</i>
VIETTI, ARNEIS <i>Roero, Italy.....</i>	<i>19 / 70</i>
CAKEBREAD, CHARDONNAY <i>Napa Valley, California.....</i>	<i>105</i>
FEUDO ‘MONTONI’, GRILLO <i>Sicily, Italy.....</i>	<i>64</i>
LA SPINETTA, VERMENTINO <i>Tuscany, Italy.....</i>	<i>68</i>
LA TOLEDANA ‘GAVI DI GAVI’, CORTESE <i>Piedmont, Italy.....</i>	<i>76</i>
LONG MEADOW RANCH, SAUVIGNON BLANC <i>Napa Valley, California.....</i>	<i>58</i>
SANTA MARGHERITA, PINOT GRIGIO <i>Alto Adige, Italy</i>	<i>70</i>
TORNATORE ‘PIETRARIZZO’, CARRICANTE <i>Etna Bianco, Italy</i>	<i>120</i>

ROSSO

ANTINORI ‘IL BRUCIATO’, SUPER TUSCAN <i>Bolgheri, Italy</i>	<i>18 / 72</i>
ARGIANO, BRUNELLO DI MONTALCINO <i>Tuscany, Italy.....</i>	<i>36 / 144</i>
DAOU, CABERNET SAUVIGNON <i>Paso Robles, California</i>	<i>20 / 80</i>
GIACOMO BORGOGNO ‘NO NAME’, NEBBIOLO <i>Barolo, Italy.....</i>	<i>35 / 140</i>
LA MAIALINA, SANGIOVESE <i>Chianti, Italy.....</i>	<i>11 / 44</i>
OLIANAS, CANNONAU <i>Sardegna, Italy.....</i>	<i>12 / 48</i>
QUATTRO MANI, MONTEPULCIANO <i>Piedmont, Italy.....</i>	<i>10 / 40</i>
RIGHETTI, AMARONE <i>Veneto, Italy</i>	<i>28 / 112</i>
BRANCAIA ‘TRE’, SUPER TUSCAN <i>Tuscany, Italy.....</i>	<i>62</i>
CESARI, AMARONE <i>Veneto, Ital</i>	<i>132</i>
CLINE ‘EIGHT SPUR’ ZINFANDEL <i>Dry Creek, California.....</i>	<i>72</i>
DUTTON RANCH, PINOT NOIR <i>Sonoma County, California ..</i>	<i>104</i>
LA SPINETTA, BARBERA D’ASTI <i>Piedmont, Italy.....</i>	<i>80</i>
SAN POLO, BRUNELLO DI MONTALCINO <i>Tuscany, Italy</i>	<i>190</i>
SCATTERED PEAKS, CABERNET SAUVIGNON <i>Napa Valley, California.....</i>	<i>82</i>
SETTE VIGNE, SUPER TUSCAN <i>DOC Rosso, Italy.....</i>	<i>63</i>
STAG’S LEAP ‘ARTEMIS’, CABERNET SAUVIGNON <i>Napa Valley, California.....</i>	<i>190</i>
TAKEN RED 19, RED BLEND <i>Napa Valley, California.....</i>	<i>85</i>
TENUTA SAN GUIDO ‘GUIDALBERTO’, SUPER TUSCAN <i>Tuscany, Italy.....</i>	<i>164</i>
TENUTE SILVIO NARDI, ROSSO DI MONTALCINO <i>Tuscany, Italy.....</i>	<i>85</i>
UNSHACKLED, CABERNET SAUVIGNON <i>Napa Valley, California.....</i>	<i>60</i>
VILLA MATILDE, AGLIANCO <i>Campania, Italy</i>	<i>50</i>

BEER

DRAFT

CIGAR CITY JAI ALAI IPA	\$10
3 DAUGHTERS ROD BENDER	\$10
PERONI NASTRO AZZURRO	\$10
MICHELOB ULTRA	\$9

BOTTLES & CANS

BIRRA MORETTI	\$8	PERONI NASTRO AZZURO	\$8
DUVEL BELGIAN GOLDEN	\$8	STELLA ARTOIS	\$7
MILLER LITE	\$7	YUENGLING	\$7
MODELO ESPECIAL	\$7	WHITE CLAW	\$8
FUNKY BUDDHA		(grapefruit, black cherry, or lime)	
FLORIDIAN HEFEWEIZEN	\$8		