

# STRETTO

COASTAL ITALIAN TABLE




## ANTIPASTO

- SIGNATURE GARLIC BREAD**  - garlic butter, house-made herbed ricotta, parmigiano reggiano
- TRADITIONAL MEATBALLS** - house-made herbed ricotta, grilled bread, micro basil
- TOMATO BRUSCHETTA**  - aged balsamic vinegar, roasted garlic, parmigiano reggiano
- ITALIAN OLIVE FLIGHT**   - herbs & florida citrus, house-made herbed ricotta, toasted bread
- CALAMARI FRITTI** - pepperoncini, house marinara
- HERB-CRUSTED BEEF CARPACCIO\***  - parmigiano reggiano, arugula salad, white truffle aioli
- OCTOPUS A LA FORNO**   - english pea purée, smoked paprika emulsion, red pepper coulis
- AHI TUNA CRUDO\***  - english cucumber, toasted pine nut, evoo

### CHEF'S CHARCUTERIE & CHEESEBOARD FOR TWO

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



## ZUPPA + INSALATA

- TUSCAN WHITE BEAN MINISTRONE**  - san marzano tomato, parmigiano reggiano
- CLASSIC CAESAR** - romaine, radicchio, garlic croutons, white anchovy
- HEIRLOOM TOMATO CAPRESE**  - fresh mozzarella, evoo, aged balsamic vinegar, smoked sea salt, italian arugula
- ORGANIC ARTISANAL GREENS**  - almond, fresh strawberry, fig - balsamic emulsion

## PIZZA

### HAND TOSSED 12" PIZZA

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





- MARGHERITA**  - fresh mozzarella, basil, san marzano tomato sauce
- FUNGHI**  - roasted forest mushrooms, balsamic glazed onions, roasted garlic besciamella
- PROSCIUTTO** - fresh mission figs, aged balsamic vinegar, italian arugula
- CARNE** - old world pepperoni, soppressata, meatballs, fresh mozzarella, san marzano tomato sauce

## PASTA PRINCIPALE

Our pasta is made fresh daily.

- CEDAR KEY CLAMS & LINGUINE** - red chili flakes, fresh herbs, white wine cream sauce
- AMATRICIANA PAPPARDELLE** - fresh italian sausage, crisp pancetta, spicy tomato sauce
- SPAGHETTI & MEATBALLS** - parmigiano reggiano, fresh basil, house marinara
- BLUE CRAB CARBONARA** - english peas, crisp pancetta, parmigiano reggiano
- GULF SHRIMP SPACCATELLI** - tomato confit, fresh ricotta, pesto besciamella
- TRADITIONAL BOLOGNESE** - bucatini, san marzano tomato & red wine ragù
- ROASTED CHICKEN & GNOCCHI\*** - forest mushrooms, black truffle gnocchi, besciamella

## SECONDI PIATTI

- EGGPLANT PARMESAN**  - fresh mozzarella cheese, spaghetti, house marinara
- BEEF FILET MEDALLIONS\*** - braised forest mushrooms, grilled asparagus, italian sausage & potato hash, barolo jus
- CRISPY WHOLE BRANZINO** - eggplant caponata, tomato confit, english pea purée
- CLASSIC CHICKEN PARMESAN\*** - mozzarella cheese, spaghetti, house marinara
- PAN-SEARED DIVER SCALLOPS\***   - creamy parmesan risotto, roasted red pepper puree, crisp pancetta, almond romesco sauce
- CHICKEN PICATTA\*** - soft polenta, asparagus, artichoke hearts, white wine - caper butter sauce
- SEAFOOD CIOPPINO**  - cedar key clams, gulf shrimp, diver scallop, white fish, creamy parmesan risotto, italian tomato broth

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
ALL PARTIES OF EIGHT OR MORE GUESTS WILL BE SUBJECT TO AN AUTOMATIC 20% SERVICE CHARGE.

 gluten free

 vegetarian

# COCKTAILS

## NEGRONIS

### WHITE NEGRONI

*gin, bitter bianco, bianco vermouth, coconut ice*

**NEGRONI** *gin, campari, vermouth di torino, orange*

**SBAGLIATO** *campari, vermouth di torino, orange sherbet, prosecco*

**BOULEVARDIER** *bourbon, campari, vermouth di torino, orange*

## HOUSE

### PORT STAR MARTINI

*vanilla vodka, passion fruit liqueur, lime, prosecco*

**SUNSET SPRITZ** *aperol, grapefruit soda, blood orange*

**YELLOW BRICK ROAD** *bourbon, strega, hazelnut, honeycomb*

**AMICO MIELE** *tequila, italicus, lemon, chamomile honey*

## CLASSICS

**THE TURBINE** *vodka, elderflower, cucumber, lemon*

**G&T DELLA STRETTO** *gin, luxardo maraschino, mediterranean tonic, thyme*

**SAZERAC** *rye, anice secco, peychaud's, lemon*

**ESPRESSO MARTINI** *vodka, espresso, caffè moka, dark chocolate*

# WINE *by the glass / bottle*

## SPUMANTE

**PRIMATERRA, PROSECCO** *Veneto, Italy*

**CA DEL BOSCO, FRANCIACORTA**

*Lombardy, Italy*

**CHARLES HEIDSIECK, CHAMPAGNE** *France*

**CANTINE FERRARI, BRUT** *Trento, Italy*

**MIRABELLE, BRUT** *North Coast, California*

**ZARDETTO, PROSECCO ROSÉ** *Veneto, Italy*

## BIANCO / ROSATO

**ANTINORI, CHARDONNAY** *Umbria, Italy*

**BANFI, COSTE ROSATO** *Tuscany, Italy*

**CA' BOLANI, SAUVIGNON BLANC** *Friuli, Italy*

**RILASSO, PINOT GRIGIO** *Veneto, Italy*

**SCARBOLO, PINO GRIGIO RAMATO**

*Friuli, Italy*

**SUAVIA, GARGENAGA** *Soave Classico, Italy*

**SUBSTANCE, CHARDONNAY**

*Columbia Valley, Oregon*

**VIETTI, ARNEIS** *Roero, Italy*

**CAKEBREAD, CHARDONNAY** *Napa Valley, California*

**FEUDO 'MONTONI', GRILLO** *Sicily, Italy*

**LA SPINETTA, VERMENTINO** *Tuscany, Italy*

**LA TOLEDANA 'GAVI DI GAVI', CORTESE**

*Piedmont, Italy*

**LONG MEADOW RANCH, SAUVIGNON BLANC**

*Napa Valley, California*

**SANTA MARGHERITA, PINOT GRIGIO**

*Alto Adige, Italy*

**TORNATORE 'PIETRARIZZO', CARRICANTE**

*Etna Bianco, Italy*

## ROSSO

**ANTINORI 'IL BRUCIATO', SUPER TUSCAN**

*Bolgheri, Italy*

**ARGIANO, BRUNELLO DI MONTALCINO**

*Tuscany, Italy*

**GIACOMO BORGOGNO 'NO NAME', NEBBIOLO**

*Barolo, Italy*

**LA MAIALINA, SANGIOVESE** *Chianti, Italy*

**OLIANAS, CANNONAU** *Sardegna, Italy*

**QUATTRO MANI, MONTEPULCIANO**

*Piedmont, Italy*

**RIGHETTI, AMARONE** *Veneto, Italy*

**MARTIS, CABERNET SAUVIGNON**

*Alexander Valley, California*

**DAOU, CABERNET SAUVIGNON**

*Paso Robles, California*

**BRANCAIA 'TRE', SUPER TUSCAN** *Tuscany, Italy*

**CESARI, AMARONE** *Veneto, Italy*

**CLINE 'EIGHT SPUR' ZINFANDEL**

*Dry Creek, California*

**DUTTON RANCH, PINOT NOIR** *Sonoma County, California*

**LA SPINETTA, BARBERA D'ASTI** *Piedmont, Italy*

**SAN POLO, BRUNELLO DI MONTALCINO** *Tuscany, Italy*

**SETTE VIGNE, SUPER TUSCAN** *DOC Rosso, Italy*

**STAG'S LEAP 'ARTEMIS', CABERNET SAUVIGNON**

*Napa Valley, California*

**TAKEN RED 19, RED BLEND** *Napa Valley, California*

**TENUTA SAN GUIDO 'GUIDALBERTO', SUPER TUSCAN**

*Tuscany, Italy*

**TENUTE SILVIO NARDI, ROSSO DI MONTALCINO**

*Tuscany, Italy*

**UNSHACKLED, CABERNET SAUVIGNON**

*Napa Valley, California*

**VILLA MATILDE, AGLIANCO** *Campania, Italy*

# BEER

## DRAFT

CIGAR CITY JAI ALAI IPA  
3 DAUGHTERS ROD BENDER  
PERONI NASTRO AZZURRO  
MICHELOB ULTRA

## BOTTLES & CANS

BIRRA MORETTI  
LEFFE BELGIAN GOLDEN  
MILLER LITE  
MODELO ESPECIAL  
FUNKY BUDDHA  
FLORIDIAN HEFEWEIZEN

PERONI NASTRO AZZURRO  
STELLA ARTOIS  
YUENGLING  
HEINEKEN 0.0  
TRULY HARD SELTZER  
*(grapefruit, black cherry, or lime)*