

# STRETTO

COASTAL ITALIAN TABLE

## ANTIPASTO

- SIGNATURE GARLIC BREAD** - white truffle 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, grilled bread  
**CALAMARI FRITTI** - preserved meyer lemons, pepperoncini, house marinara  
**MEDITERRANEAN BLACK MUSSELS** - san marzano tomato, pancetta, grilled bread  
**\*HERB-CRUSTED BEEF CARPACCIO** - parmigiano reggiano, pea tendrils & arugula salad, white truffle aioli  
**OCTOPUS A LA FORNO** - english pea purée, smoked paprika emulsion, saffron aioli  
**\*AHI TUNA CRUDO** - english cucumber, toasted pine nut, pedro ximénez reduction, evoo

### CHEF'S CHARCUTERIE & CHEESEBOARD

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

## ZUPPA + INSALATA

- ROASTED FENNEL & TOMATO SOUP** - white truffle grilled cheese, basil, parmigiano reggiano  
**TUSCAN WHITE BEAN MINISTRONE** - black kale, san marzano tomato, parmigiano reggiano  
**BABY GEM CAESAR** - baby gem, radicchio, toasted garlic crumble, evoo, white anchovy  
**HEIRLOOM TOMATO CAPRESE** - buffalo mozzarella, evoo, aged balsamic vinegar, smoked sea salt, italian arugula  
**ORGANIC ARTISANAL GREENS** - marcona almond, grilled ricotta salad, fresh strawberry, fig - balsamic emulsion

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

## PASTA PRINCIPALE

Our pasta is made fresh daily from imported Italian flour.

- 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, petite heirloom tomatoes, poached duck egg, parmigiano reggiano  
**GULF SHRIMP SPACCATELLI** - tomato confit, fresh ricotta, pesto besciamella  
**TRADITIONAL VEAL BOLOGNESE** - bucatini, san marzano tomato & red wine ragù  
**PRIMAVERA** - campanelle pasta, forest mushrooms, english peas, petite heirloom tomatoes, kalamata olive & caper puttanesca  
**\*ROASTED CHICKEN & GNOCCHI** - forest mushrooms, black truffle gnocchi, besciamella

## SECONDI PIATTI

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