



APRIL 2022

**SMALL PLATES**

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Shucked Maine Oyster with Strigo Mignonette, Horseradish and Lemon (GF)	3.00(ea)
Spiced Mixed Nuts with Smoked Paprika, Coriander and Cayenne (V-GF)	5.00
Warm Greek Olives with Feta Cheese and Herbs (V-GF)	5.00
Onion Soup with Toasted Baguette and Gruyere Cheese	6.00
Clam Chowder with Smoked Bacon, Fingerling Potatoes and Leeks	7.00
Black Legume Hummus with Fried Pita and Cumin Roasted Vegetables (V)	12.00
Romaine Salad with Chicharron, Roasted Poblano, Avocado, Quesco Fresco and a Pepita Dressing (GF)	14.00
Arugula Salad with Orange Segments, Toasted Almonds, Radish and a Sherry Vinaigrette (V)	14.00
Fried Maine Calamari with a Citrus Aioli and an Arugula Salad	15.00
Bucatini with Guancaile, Anchovy, Herbs, Grated Cheese and Toasted Breadcrumbs	19.00
Risotto Milanese with Buttered Crabmeat, Pea Shoots and Parmesan Cheese (GF)	19.00
Beef Kabobs with an Orzo Chickpea Salad, Cherry Tomatoes and Mint Pesto	20.00
Cuban Sandwich with Smoked and Braised Pork, Pickle, Mustard and Gruyere	17.00
Strigo Burger - House ground blend with Bacon Jam, Ginger Onion Slaw, Arugula, Garlic Aioli Served on a Brioche Bun with a side of Crispy Fingerlings	19.00

**BOARDS**

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Charcuterie Board - Regional Cheeses, Cured Meats, Rosemary Sea Salt Focaccia, Toasted Spiced Nuts, Marinated Olives, Mustard, Preserves and Seasonal Pickled Vegetables	35.00
Strigo Meat Board - Grilled Meats with Seasonal Components and Sauces	40.00
Chef's Board - A curated board by Chef Jeff featuring menu items as well as other specialties	45.00
Dessert Board - A collection of sweets created by the Strigo Kitchen and Cindy Murabito	25.00

*We proudly support local farms and producers.*

*Strigo applies an 18% service charge to all bills in lieu of tipping. This is used to more equitably support all staff, recognize their collective efforts and promote a balanced team spirit all around. In both the front and back of the house: servers, hostess, busers, dish washers, cooks, wines guides, etc. all share in our collective success.*

***We do not encourage tipping beyond service charge***

**\*\*Vegan and Gluten Free selections available on request**

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