
STREGA WATERFRONT DINNER MENU

ANTIPASTI

Roasted Beets 16

Slow Roasted Beets, Whipped Ricotta,
Caramelized Pine Nuts, Organic Local Honey

Fragole E Pere 14

Wild Spring Greens, Strawberry, Pecans, Cranberry,
Grilled Pear, Goat Cheese, Strawberry Vinaigrette

La Romana 12

Crisp Romaine Hearts, Homemade Ceasar Dressing,
Parmigiano, Garlic, Focaccia Crostini

La Bufala 19

Battipaglia Buffalo Mozzarella, Prosciutto di Parma,
Sweet Cherry Pepper, EVOO, Aged Balsamic

Grilled Flatbread 19

Garlic Baby Shrimp, Arugula, Vine Ripe Cherry
Tomato, Shaved Parmigiano, EVOO

Mamma Rosetta's Famous Meatball 9

Wild Mushrooms, Veal, Parmesan, Homemade
Pomodoro Sauce, Whipped Ricotta

House Antipasto 19

Italian Capicola, Prosciutto Di Parma, Sopresatta,
Pecorino Sardo, Grilled Artichoke, Roasted Peppers

Carpaccio 19

Cured Beef Tenderloin, Baby Arugula, Capers,
Tropea Onions, Shaved Parmigiano, Lemon, EVOO

Calamari 'Strega Style' 17

Lightly Battered & Fried, Pepperoncini, Lemon,
Garlic Aioli, Arrabiata Dipping Sauce

Grilled Calamari 16

Stuffed Grilled Calamari, Garbanzo Light Seafood
Consomme

Crab Cake 21

Maine Lump Crab, Pineapple, Jalapeno,
Sweet Onion, Corn, Cilantro Salsa

Octopus 21

Grilled, Olives, Capers, Yukon Gold Potatoes, Vine
Ripe Cherry Tomatoes

Smoked Mozzarella 18

Homemade Smoked Mozzarella, Prosciutto Di
Parma, Fire Roasted Pepper, EVOO

Rollatini di Nico 16

Lightly Breaded Eggplant, Fresh Ricotta, Spinach,
Mozzarella, San Marzano Plum Tomatoes

Lobster Arancini 19

Maine Lobster, Arborio Rice, Spring Peas, Spicy
Aioli Sauce

Scallops Grand Marnier 29

Diver Sea Scallop Sauteed with
Grand Marnier Reduction

Shrimp & Pineapple 21

Grilled Jumbo Shrimp, Prosciutto Di Parma,
Grilled Pineapples, Balsamic Glaze

PASTA

Rigatoni Emilia 'Celtics Favorite' 29

Spicy Vodka Sauce, Baby Sausage

Angel Hair AOP 17

Garlic, Parsley, EVOO, Pepperoncino, Breadcrumbs

Spaghetti Puttanesca 27

Olives, Capers, Anchovies, San Marzano
Plum Tomato Sauce

Paccheri Calabrese 29

Ragu of Artichoke, Crumbled Sausage,
Plum Tomatoes

Lobster Ravioli 34

Maine Lobster, Crab Meat, Sherry Pink Sauce

Pappardelle Bolognese 33

Chopped Filet Mignon, San Marzano Tomato Sauce

Risotto Del Giorno MRKT

Linguine & Clams 'North End Style' 29

Farm Raised Clams, Aglio Olio, Pepperoncino

Fettucini Strega 'The Original' 34

Jumbo Shrimp, Scallops, Baby Spinach, Creamy
Strega Sauce

Bucatini Amatriciana 29

Guanciale, Sweet Tropea Onions, San Marzano
Plum Tomato Sauce

PESCE

Roasted Halibut 42

Garlic Escarole, Sicilian Olives, Mashed Potato

Lobster Fra Diavolo MRKT

Whole Lobster, Angel Hair, San Marzano
Tomato Sauce

Stuffed Lobster MRKT

2 lb. Maine Lobster, Shrimp & Scallop Stuffing

Branzino 39

Cured Lemon, Garlic, Rosemary, Vidalia Onions,
Yukon Gold Roasted Potatoes

Faroe Island Salmon 39

Lightly Pan Seared, Sicilian Sweet & Sour Glaze,
Purple Mashed Potato

Seafood Oreganata 42

Grilled Shrimp, Scallops, Calamari, Swordfish
Over Arugula, Lemon Garlic Sauce

Sea Bass 48

Yuka Gnocchi, Cherry Tomato, White Wine
Reduction Sauce, 'Boston's Best'

Gamberoni al Forno 36

Breaded & Baked Jumbo Shrimp,
Shallots, Roasted Pepper Farro

CASA SPECIALE

Veal Saltimbocca 36/ Chicken 29

Prosciutto, Sage, Fontina

Eddie's Chicken Vesuvio 29

Bone-In, Yukon Gold Baby Potatoes, Lemon,
Garlic, Spring Peas

Veal Marsala 36/ Chicken 29

Wild Mushroom, Fina Marsala Wine
Sauce

CONTORNI (11 EACH)

Grilled Asparagus

Eggplant Caponata

Broccoli Rabe & Sausage

Garlic Mashed Potatoes

Sauteed Wild Mushrooms

Truffle Fries

Roasted Brussel Sprouts

Mac & Cheese

Creamed Corn

*Consuming raw and undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.

**Please inform your server if you or anyone in your party has a food allergy.