
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 Caesar Dressing,
Parmigiano, Garlic, Focaccia Crostini

La Bufala 19

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

Cocktail Di Gamberoni 21

Poached Chilled Jumbo Shrimp,
Traditional Accompaniments

Mamma Rosetta's Famous Meatball 9

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

Steamed Mussels 18

Beer Broth Steamed Mussels,
Peppercorn, Grilled Tuscan Bread

Carpaccio 19

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

Calamari 'Strega Style' 17

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

Octopus 21

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

Crab Cake 21

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

House Antipasto 19

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

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, Peppercorn, Breadcrumbs

Capesante e Funghi 35

Homemade Pappardelle, Deep Sea Scallops,
Wild Mushrooms, Truffle Sauce

Lobster Mac & Cheese 34

Lobster Ravioli 34

Maine Lobster, Crab Meat, Sherry Pink Sauce

Pappardelle Bolognese 33

Chopped Filet Mignon, San Marzano Tomato Sauce

Gamberoni Boscaiola 34

Homemade Fusilli, Jumbo Shrimp, Spring Peas,
Zucchini, Vodka Sauce

Risotto All' Aragosta 38

Creamy Arborio Rice, Lobster Meat, Artichoke Hearts

Linguine & Clams 'North End Style' 29

Farm Raised Clams, Aglio Olio, Peppercorn

Paccheri Di Scoglio 34

Mussels, Clams, Baby Shrimp, Spicy Tomato Broth

Fettucini Strega 'The Original' 34

Jumbo Shrimp, Scallops, Baby Spinach, Creamy
Strega Sauce

Gnocchi Sorrentina 28

San Marzano Tomato Sauce, Buffalo Mozzarella

PESCE

Roasted Halibut 42

Artichoke, Wild Mushroom,
Garlic Mashed Potatoes, White Wine Sauce

Lobster Fra Diavolo 38

Half 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 'Bostons Best' 56

Yuka Gnocchi, Cherry Tomato,
White Wine Reduction Sauce

Gamberoni al Forno 36

Breaded & Baked Jumbo Shrimp,
Shallots, Roasted Pepper Farro

CASA SPECIALE

Veal Saltimbocca 36/ Chicken 29

Prosciutto, Sage, Fontina,
Homemade Fusilli

Veal Calabrisella 36/ Chicken 29

Spinach, Prosciutto, Fontina

Veal Marsala 36/ Chicken 29

Wild Mushroom, Fine Marsala Wine
Sauce, Homemade Fusilli

CONTORNI (11 EACH)

Grilled Asparagus

Roasted Brussel Sprouts

Broccoli Rabe

Garlic Mashed Potatoes

Mac & Cheese

Truffle Fries

*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.