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# STREGA WATERFRONT LUNCH MENU

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## ANTIPASTI

### Antipasto Italiano 15

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

### Meatball 9

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

### Octopus 16

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

### Rollatini di Nico 11

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

### Fried Calamari 'Strega Style' 11

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

### Arancini 12

Arborio Rice, Home-Made Mozzarella, Spinach

### Stuffed Pepper 10

Ground Tenderloin, Plum Tomato Sauce, Mozzarella, Parmigiano Regiano

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## LE INSALATA

### Tre Colore 10

Radicchio, Endive, Baby Arugula, Pecans, Fresh Peach, Peach Vinaigrette  
add Chicken 14, Shrimp 18, Salmon 18, Seared Tuna 20, Sirloin 20

### Chicken Cobb Salad 15

Iceberg, Romaine, Tomato, Onion, Cucumber, Hard-Boiled Egg, Pancetta, Grilled Chicken, Bleu Cheese Dressing

### Blackened Salmon 18

Italian Farro Salad, Pineapple, Jalapeno, Sweet Onion, Corn, Cucumber Wasabi Vinaigrette

### Fragole e Pere 10

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

### Grilled Shrimp over Field Greens 16

Wild Field Greens, Granny Smith Apples, Cranberries, Goat Cheese, Mango Vinaigrette

### Black Pepper Crusted Tuna 18

Fennel Salad, Onion, Black Olives, Micro Arugula, Honey Ginger Vinaigrette

### Roasted Beet Salad 10

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

### Hearts Of Romaine 9

House Made Caesar Dressing, Fresh Parmesan  
add Chicken 14, Shrimp 18, Salmon 18, Seared Tuna 20, Sirloin 20

### Caprese 12

Sliced Tomatoes, Homemade Mozzarella, Basil, EVOO, Balsamic Vinaigrette

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## PANINI

### Focaccia Italiana 14

Homemade Focaccia, Prosciutto, Mozzarella, Tomatoes, Peppers, EVOO,

### The North End'a 13

Thinly Sliced Prosciutto Di Parma, Sopresatta, Provolone, EVOO, Basil

### Chef's Specialty Fish 16

Brioche Bread, Crispy Breaded Fish, Lettuce, Tomato, Onion, Tartar Sauce

### Ciabatta Pollo Caprese 14

Homemade Mozzarella, Tomatoes, Grilled Marinated Chicken Breast

### Eggplant Parmigiana 12

Homemade Focaccia Bread, Traditional Eggplant Parmigiana

### Pollo Parmigiana 14

Homemade Focaccia Bread, Traditional Chicken Parmigiana

### Italian Lobster Roll 22

Fresh Maine Lobster Meat, Celery, Romaine, Homemade Mayonnaise

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## CARNE E PESCE

### Crispy Chicken Milanese 18

Spring Pea Parmesan Risotto, Arugula, Shaved Parmesan

### Fettuccini Funghi Selvati 18

Wild Mushrooms, Truffle Cream Sauce

### Chicken 18/Veal 20 Parmigiana

Traditional Veal/Chicken Parmigiana, Homemade Rigatoni

### Risotto Gamberetti 18

Baby Shrimp Risotto, Asparagus, Zucchini

### Tagliatelle Bolognese 18

Chopped Filet Mignon, San Marzano Tomato Sauce

### Chicken 18/ Veal 20 Marsala

Wild Mushrooms, Fine Marsala Wine Sauce, Homemade Fusilli

### Lobster Ravioli 19

Main Lobster, Fresh Ricotta, Crabmeat Cream Sauce

### Pan Seared Scallops 18

Tomato, Roasted Pepper, Organic Faro, Pesto Sauce

### Baked Cod 18

Lemon, Capers, EVOO, Steamed Vegetables

### Seared Tuna Filet 22

Pepper Encrusted, Seaweed Salad, Soy Sesame Oil

### Petite Filet Mignon 22

4oz Filet, Maine Fresh Lobster & Pea Risotto

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\*Consuming raw and undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness. Please let your server know of any and all allergies.