

“ I welcome you to Strega where you will enjoy the best Italian food in Boston and everyone is treated like a celebrity. ”

...Nick Varano

Strega



FANPIER

ANTIPASTO E INSALATE

CAPRESE

Homemade mozzarella, tomatoes, fresh basil and imported extra virgin olive oil - 15

LA STREGA

Baby arugola, grapefruit, walnuts and shaved parmigiano cheese in a citrus vinaigrette - 9

PROSCIUTTO BOCCONCINI E PEPERONI

Homemade fresh bocconcini wrapped with the finest Italian prosciutto and served with marinated roasted peppers - 15

LA ROMANA

Traditional Caesar Salad - 9
With grilled chicken - 14
With grilled shrimp - 19

POLENTA

Served with broccoli rabi and sausage in a spicy tomato sauce - 15

PORTOBELLO AL FORNO

Baked stuffed mushroom cap with homemade ricotta cheese and spinach served with spicy San Marzano tomatoes - 14

ROLLATINI DI NICO

Rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella and baked with plum tomatoes and parmigiano cheese - 14

GAMBERI IN PADELLA

Sautéed jumbo shrimp and garlic served in a white wine lemon sauce - 17

TEGAMINO

Farm-raised clams and mussels served in a spicy tomato sauce over crostini bread - 16

ANTIPASTO DELLA CASA

Assortment of Italian imported cheeses & meats - 15

FRITTO DI CALAMARI

Lightly fried fresh calamari served with marinara sauce - 13

LA MISTICANZA

Wild mixed greens with imported tomatoes - 9

PEPERONI RIPIENI

Pepper stuffed with lobster risotto - 18

SCALLOPS GRAND MARNIER

Deep sea scallops sautéed with Grand Marnier - 18

MELENZANE AL CASTELLO

Layers of breaded eggplant with fresh Buffalo Mozzarella, gourmet tomatoes baked and served with mixed greens - 14

SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce - 16

SPECIALITÀ DELLA CASA

FILETTO - Grilled filet mignon served with Mission Figs in a Rémy Martin sauce - 43

POLLO MATTONE - Half free-range boneless chicken cooked under the brick - 27

ROASTED HALIBUT - Roast halibut with wild mushrooms and Roman artichoke - 34

COSTATA - 20 oz. veal chop stuffed with prosciutto and Fontina cheese in a demi-glaze sauce - 43

BISTECCA - Aged 20 oz. Ribeye with fresh peppercorn served in a brandy sauce - 43

SALMONE - Grilled filet of salmon served with caper mustard sauce - 24

IL FAGOTTINO - Veal medallions stuffed with Prosciutto di Parma & Fontina, in a port wine sauce - 24

FILETTO IN CROSTA - Pan-seared filet mignon w/ coffee bean crust served in Patron Tequila sauce - 43

VITELLONE ALLA GRIGLIA - Grilled prime-aged veal Porterhouse served in a truffle sauce - 42

RESERVATIONS RECOMMENDED

THE VARANO GROUP GIFT CARDS AVAILABLE FOR ALL LOCATIONS.

PLAN YOUR NEXT EVENT WITH US. PRIVATE PARTIES AND FUNCTIONS ARE WELCOME.

All fish and meats are cooked to order. Please allow us ample time. Consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness.

Please allow ample time so that Chef Salvatore Firicano and his staff can make your dining experience at Strega unforgettable.

For parties of 6 or more a gratuity of 20% will be added to checks. Please, no splitting of orders.

P R I M I P I A T T I

GNOCCHI AL PESTO

Homemade potato dumplings in a traditional pesto sauce - 17

PACCHERI BARESE

Tube shaped homemade pasta with broccoli rabi sausage - 18

BUCATINI AMATRICIANA

Homemade pasta served with pancetta, San Marzano tomatoes, onions, and Pecorino cheese - 19

FETTUCCHINE STREGA

Jumbo shrimp, deep sea scallops and baby spinach served in a creamy Strega sauce - 27

PAPPARDELLE FUNGHI SELVATICI

Homemade pasta served with wild mushrooms and black truffle in a cream sauce - 26

LINGUINE ALLE VONGOLE

Farm-raised clams in your choice of scampi or fra diavolo sauce - 22

FETTUCCHINE GAMBERONI

Served with jumbo shrimp, asparagus and fresh cherry tomatoes in a white wine sauce - 26

FETTUCCHINE CARBONARA

Traditional carbonara sauce - 18

GNOCCHI SORRENTINA

Homemade potato dumplings served with San Marzano tomatoes and buffalo mozzarella - 19

PAPPARDELLE EMILIANA

Homemade pasta with a tenderloin meat sauce and porcini mushrooms - 24

FUSILLI AL POMODORO

Homemade tube shaped pasta sautéed with San Marzano tomatoes and fresh basil - 14

CASARECCI DI MARINA

Baked homemade fusilli with sun-dried tomatoes, eggplant, and fresh mozzarella in a light tomato sauce - 18

PENNE BOSCAIOLA

Zucchini, mushrooms, peas, and Parma ham served in a cream sauce - 19

TORTELLONI ALLA PANNA

Homemade cheese tortellini served with Parma ham in a cream sauce - 19

PACCHERI CON POLPA D'ARAGOSTA

Homemade tube shaped pasta with fresh lobster meat, grilled artichokes and peas, served in an Aurora sauce - 29

LOBSTER FRA DIAVOLO

One-half jumbo lobster with a spicy tomato sauce served over spaghetti - 29

RAVIOLI ARAGOSTA

Lobster filled ravioli finished in a crabmeat cream sauce - 24

R I S O T T I

DI MARE - Assorted seafood - 26

FUNGHI E TARTUFO - Wild mushroom and truffle - 28

ALL' ARAGOSTA - Fresh lobster meat, baby arugula and cherry tomatoes - 29

ORISTANA - Homemade sausage and fresh mushrooms - 24

ORTOLANA - Assorted fresh daily vegetables - 25

ZAFFERANO - Saffron and grilled shrimp - 28

DON PIETRO - Portabello mushrooms, fresh chicken and baby spinach - 19

S E C O N D I P I A T T I

VITELLO - Veal medallions - 27 **POLLO** - Chicken medallions - 21

VALDOSTANA - Prosciutto and Fontina cheese in a demi-glaze sauce

MARSALA - Wild mushrooms and fine Marsala wine

SORRENTINA - San Marzano tomatoes, buffalo mozzarella and fresh basil

CALABRISSELLA - Prosciutto di Parma, baby spinach and Fontina cheese

LIMONCELLO - Sorrento limoncello in a butter capers sauce

ROMANA - Sun-dried tomatoes with artichokes and mushrooms

CACCIATORE - Traditional cacciatore sauce

BRACIOLETTINI - Rolled with prosciutto and mozzarella in a spicy tomato sauce

PIZZAIOLA - Served with olives, capers, oregano and San Marzano tomato sauce