

Private Events

STREGA ITALIANO SEAPORT
ONE MARINA PARK DRIVE, BOSTON, MA 02210

STREGA ITALIANO BACK BAY
64 ARLINGTON STREET, BOSTON, MA 02116

CONTACT FRUITTIE NGUYEN
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Strega
ITALIANO

STREGAITALIANO.COM



HORS D'OEUVRES

Cold Antipasti

[PRICED PER PIECE]

OYSTERS	4.75
CLASSIC SHRIMP COCKTAIL	8
CAPRESE SKEWERS (V)	3
PROSCIUTTO E MOZZARELLA	4
STUFFED PEPPERS WITH GOAT CHEESE (V)	4
CLASSIC BRUSCETTA	3
SHRIMP & AVACADO BRUSCHETTA	5
PROCIUTTO E MELONE	4

Hot Antipasti

[PRICED PER PIECE]

MINI MEATBALLS	3
MINI CRAB CAKES	7
PROSCIUTTO WRAPPED SCALLOPS	7
STUFFED PORTOBELLO (V)	3
LOLLIPOP LAMB CHOPS	9

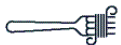
Stationary

[PRICED PER PIECE]

ANTIPASTO PLATTER	16
ASSORTED FRUITS & ARTISINAL CHEESE	14
CRUDITE & DIPS	13



Pricing Subject to 7% Sales Tax, 20% Service Charge,
and 3% Administrative Fee MENU SUBJECT TO CHANGE



Before placing your order, please inform your server if anyone
in your party has a food allergy. Items may be cooked to order.


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


Strega

ITALIANO

PRIVATE DINING

SICILIAN MENU  \$85


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Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

Entree

(PLEASE CHOOSE THREE)

FILET MIGNON*

mushroom sugo, grilled asparagus

ATLANTIC COD

warm fregola sarda with potato & broccoli rabe,
lemon cream, chive oil

ROASTED HALF CHICKEN

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU


mascarpone and espresso-soaked ladyfingers

Strega

ITALIANO

PRIVATE DINING
TUSCAN MENU  \$95


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Appetizer

(PLEASE CHOOSE ONE)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

ITALIAN WEDDING

meatballs, vegetables, ancini de pepe

Entrée

(PLEASE CHOOSE THREE)

FILET MIGNON*

mushroom sugo, grilled asparagus

SWORDFISH MILANESE

potato, arugula, pickled red onion, lemon aioli

ATLANTIC COD

warm fregola sarda with potato & broccoli rabe,
lemon cream, chive oil

ROASTED HALF CHICKEN

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

CACIO E PEPPE

spaghetti, goat cheese, pink peppercorn

Dessert

(PLEASE CHOOSE ONE)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel



PRIVATE DINING

ROMAN MENU € \$105

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Appetizer
(PLEASE CHOOSE TWO)

CAESAR

romaine, parmesan, ciabatta croutons

ARUGULA

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

BURRATA

tomato compote, pesto

Entrée
(PLEASE CHOOSE FOUR)

FILET MIGNON*

mushroom sugo, grilled asparagus

NEW YORK STRIP

broccoli rabe, creamy polenta, barolo reduction

SWORDFISH MILANESE

potato, arugula, pickled red onion, lemon aioli

ATLANTIC COD

warm fregola sarda with potato & broccoli rabe,
lemon cream, chive oil

ROASTED HALF CHICKEN

lemon caper beurre blanc, linguine

BAKED RIGATONI

slow braised beef and pork ragù, mascarpone

CACIO E PEPPE

spaghetti, goat cheese, pink peppercorn

Dessert
(PLEASE CHOOSE TWO)

CANNOLI

fresh whipped ricotta, chocolate chips

TIRAMISU

mascarpone and espresso-soaked ladyfingers

SIGNATURE TORTA CIOCCOLATO

hazelnut, praline, caramel

STRAWBERRY CHEESECAKE

classic cheesecake, strawberry sorbet, fresh strawberries