

THE STORY OF

Strega After Dark

Craving a decadent treat or savory something after dark? Join us After Dark in the bar or lounge at either of our Strega Italiano locations, after dinner or after the show on those occasions you just don't want the night to end!

The After Dark menu features a house-made selection of late-night treats to satisfy that something-sweet craving! Or enjoy something savory and cravable with a group of friends (or strangers!) to keep the evening going strong. Enjoy curated, craft cocktails like our S'mores After Dark, our classic Espresso Martini, or other concoctions (with or without alcohol!) from our full bar....now open until Midnight, Wednesday thru Saturday!



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EXECUTIVE PASTRY CHEF

Chef Alexandre Bonnefoi

Our Executive Pastry Chef Alexandre Bonnefoi spoils our palettes with mouth-watering desserts at Strega Italiano. Hailing from Marseille, France, Chef Alex spent four years apprenticing at the renowned Patisserie de Mazargue. Afterwards, he spent a significant amount of time at Patisserie Riederer in Aix-en Provence, France where he learned from acclaimed Master Pastry Chef Philippe Segond.

Most recently, Chef Alex showcased his extraordinary talents on Food Network's Spring Baking Championship (SBC). Competing against some of the top Pastry Chefs across the country, it was thrilling seeing our very own Chef, make it to the final round.

Chef Alex prepares each dessert masterpiece with passion and flare. Always save room for dessert...



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STREGA ITALIANO SEAPORT

One Marina Park Drive
Boston, MA 02210
617.345.3992

STREGA ITALIANO BACK BAY

64 Arlington Street
Boston Park Plaza
Boston, MA 02116
617.456.5300

WEDNESDAY - SATURDAY 8PM-MIDNIGHT
AVAILABLE AT BOTH BAR & LOUNGE



A LATE-NIGHT EXPERIENCE
WHERE DIM LIGHTS MEET
SWEET AND SAVORY BITES!

WEDNESDAY - SATURDAY 8PM-MIDNIGHT
AVAILABLE AT BOTH BAR & LOUNGE

Sweet Bites

Late night treats to satisfy that something-sweet craving!
All great for sharing and better with cocktails!

AFTER DARK CAKE POPS\$7
homemade pound cake, piped in with decadent liquored fillings - available in pairs

COOKIE PIZZA PIE\$14
four individual slices of SBC Pastry Chef Alex's latest cookie concoctions

FOUR MINI GELATO CONES\$12
assortment of flavors

FROZEN STRAWBERRY DAIQUIRI..\$14
lime & rum gelee topped with strawberry granita – served straight UP!

TRIO OF ASSORTED TARTLETS\$9
SBC Alex's selection of house-made small bites - featuring his signature desserts

STREGA AFFOGATO \$11
vanilla gelato topped with fresh espresso, amaretti cookie crumble

Savory Bites

Strega snacks to share and to keep the evening going strong!

STREGA MINI MEATBALL SUB\$9
beef & pork polpettes, Strega's signature pomodoro, whipped ricotta, fresh basil

FOCACCIA PIZZA\$15
made fresh daily, topped with fresh ingredients

PATATE FRITTE\$9
garlic parmesan fried potatoes served with truffle aioli

FROMAGGIO FLAMBE\$18
baked fontina cheese, roasted red peppers, balsamic glaze, fired tableside with grappa

SALUMI E FORMAGGI PLATE\$20
a selection of cheeses and charcuterie to share

ALMONDS & OLIVES\$8
marinated

SPICY RICOTTA SALATA\$7

ZUCCHINI CHIPS\$6

Liquids

The perfect cocktails to end your evening on a sweet note!

BISCOTTI MOCHACCINO.....\$18
grainger's organic vanilla vodka, borghetti espresso liqueur, faretti chocolate biscotti liqueur, fresh espresso

SWEET SORRENTO\$18
sogno di sorrento creame lemonsello, grainger's deluxe citrus vodka, lemon, vanilla syrup, dehydrated orange

LIQUID CANNOLI\$18
faretti biscotti liqueur, frangelico, mozart white chocolate liqueur, black button bourbon cream

CARAJILLO.....\$18
licor 43, fresh espresso, served on the rocks

S'MORES AFTER DARK\$18
grainger's organic vanilla vodka, mozart dark chocolate liqueur, mozart white chocolate liqueur

CHOCOLATE MARTINI\$18
grainger's organic vanilla vodka, mozart milk chocolate liqueur, mozart white chocolate liqueur

SMOKED PINEAPPLE MEZCALRITA..\$18
peloton mezcal, agave, lime, pineapple juice

STREGA SANGRIA.....\$18
traditional red or modern white

LAST ONE STANDING (NON-ALCOHOLIC)..\$12
enroot strawberry lavender rosemary tulsi cold brew tea, raspberry, blackberry, lemon, sugar



Espresso Martinis \$18

THE CLASSIC

grainger's organic vanilla vodka,
black button bourbon cream,
borghetti, espresso

THE MEDITERRANEAN

galliano ristretto, amaro nonino,
pedro ximenez sherry, espresso

LATE NIGHT WITH ORVILLE

maker's mark, borghetti, espresso,
popcorn syrup, chocolate bitters

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**OUR FULL BEVERAGE MENU
IS ALSO AVAILABLE!**