

Antipasti

Freddo

Mozzarella Calabrese

fresh mozzarella, prosciutto, olives & sliced tomatoes Small 10.95 • Large 13.95

Insalata Capricciosa

marinated eggplant, zucchini & artichoke hearts, fresh basil & extra virgin olive oil Small 10.95 • Large 13.95

Antipasti a La Strada

assorted cured meats & cheeses with roasted peppers, artichokes, sundried tomatoes & olives Small 10.95 • Large 13.95

La Strada Salad

mixed greens served with fresh garden vegetables & shaved Parmigiano cheese Small 10.95 • Large 13.95

Insalata Trecolore

arugula, raddichio & endive with a light dressing Small 10.95 • Large 13.95

Insalata di Cesare

classic Caesar dressing, with crisp Romaine, croutons & grated cheese Small 8.95 • Large 10.95

Insalata Della Casa

lettuce, carrots, tomatoes, cucumbers & red onions Small 7.95 • Large 9.95

Lexy Salad

oranges, strawberries, goat cheese and pecans, over mixed greens, with citrus dressing on the side 12.95

Add Chicken 2.95 • Add Shrimp 3.95
(For all Salad)

Zuppe

Tortellini in Brodo 6.95

Spinach Stracciatela 6.95

Zuppe del Giorno 5.95

Caldo

Calamari Fritti

golden fried & served with hot or mild marinara 13.95

Mozzarella en Carrozza

breaded fresh mozzarella dipped in egg, sautéed & served with tomato sauce 9.95

Grilled Portobello Mushrooms

sautéed spinach in a roasted garlic & parmesan cheese sauce 11.95

Eggplant Rollatine

egg dipped & sautéed, filled with ricotta, mozzarella & parmigiano 9.95

Mussels Possillipo

sautéed in garlic, basil, tomatoes, white wine & cayenne 13.95

Zuppa di Vongole

clams in a fresh garlic & basil broth Small 11.95 • Large 13.95

Scampi Rialto

pan seared shrimp wrapped in prosciutto, melted mozzarella & baked 12.95

Piatti di Familia

Pan Roasted Potatoes

with hot peppers & anchovies 7.95

Spinach al Burro 6.95

Steamed Sweet Broccoli 6.95

Broccoli Rabe

in garlic and olive oil 11.95

Stewed Domestic & Wild Mushrooms

in madeira wine 8.95

Piatti Casarecci

Penne alla Vodka 16.95

Capellini Primavera

sautéed garden vegetables in a fresh tomato & basil sauce 16.95

Capellini Puttanesca

sautéed with capers, olives & anchovies, diced tomatoes & white wine 16.95

Penne Arrabiata

in a spicy tomato cream sauce 16.95

Penne Amatriciana

sautéed prosciutto & onions, fresh basil & Italian plum tomatoes 17.95

Tortellini dei Medici

prosciutto, mushrooms & peas in a tomato cream sauce 17.95

Tortellini Quattro Formaggio

pasta rings with mozzarella, romano, parmigiano & gorgonzola cheese 17.95

Gnocchi Bolognese

potato pasta with traditional meat sauce 17.95

Gnocchi Piemontesi

sautéed in basil pesto with pine nuts & parmigiano 15.95

Cavatelli e Broccoli

sautéed in garlic & olive oil 15.95

Linguine alle Vongole (red or white)

prepared with manila clams, garlic, basil & wine 19.95

Fettuccine Carbonara

imported pancetta, sweet onions & pecorino romano in a cream sauce 17.95

Fettuccine Carrettiera

with olives, artichokes, sundried tomatoes & hot cherry peppers, garlic basil & olive oil 17.95

Pappardelle Tre Funghi

wide noodle pasta with shiitake, portobello & brandywine mushrooms in a veal demi glace 17.95

Pappardelle con

Broccoli Rabe & Sausage

with wild mushrooms, garlic & virgin olive oil 18.95

Rigatoni Palermo

eggplant, ricotta, fresh mozzarella in a pink sauce 16.95

Rigatoni alla Vodka

sautéed in tomato cream sauce 15.95

Spinach Fettuccine

fresh spinach pasta in a cream sauce with sundried tomatoes 16.95

Salmon Viennese

over Spinach Fettuccine

strips of salmon sautéed in a tomato-basil cream sauce with portobello mushrooms 20.95

Whole Wheat Linguine alla Verdura

with fresh tomatoes, zucchini & eggplant in a fresh pomodoro sauce 17.95

**Add Chicken 4 • Add Shrimp 5
(For all Pasta)**

Traditional

(Also in Child Portions)

Lasagna con Carne

homemade with ricotta, mozzarella, ground beef, plum tomatoes & spices 15.95

Eggplant Rollatine

egg dipped & sautéed, filled with ricotta, mozzarella & parmigiano 16.95

Manicotti

rolled pasta filled with ricotta in tomato sauce 15.95

Baked Ravioli

cheese filled in marinara sauce & mozzarella 15.95

Linguine Marinara

with meatballs or sausage 15.95

Side of Meatballs or Sausage 7.95

Pollo

Francese dipped in egg & sautéed in butter, white wine & lemon 18.95

Marsala sautéed with mixed mushrooms in a Marsala wine demi glace 19.95

Cacciatore

tender pieces stewed in onions, peppers, mushrooms, tomatoes and olives 19.95

Cardinale sautéed breast with prosciutto, roasted peppers and mozzarella, madeira wine demi glace 19.95

Scarpariello

tender pieces with garlic, oregano, mushrooms, fresh lemon & parsley 18.95

Alla Parmigiano breaded, fried & baked in marinara, mozzarella & imported parmigiano cheese 18.95

Chicken Murphy

boneless chicken breast, sautéed with potatoes, sausages, peppers & onions in a light white wine sauce 19.95

Chicken Giambotta

boneless chicken breast, sautéed with green peppers, onions & hot cherry peppers, in a brown sauce 19.95

Pesce

Tilapia Livornese

sautéed with onions, capers, olives, fresh tomatoes & basil 21.95

Sole Francese dipped in egg, sautéed in butter, white wine and lemon 22.95

Salmon Fiorenza

grilled & served over spinach with roasted mushrooms, lemon & white wine 23.95

Shrimp Scampi alla Strada

sautéed in garlic & fresh herbs with white wine & lemon 21.95

Zuppe di Pesce

shrimp, calamari, clams & mussels in a fresh tomato and basil herb sauce 26.95

Gamberi La Strada

sautéed jumbo shrimp in a tomato cream sauce, served over fettuccine 22.95

Shrimp Marinara or Fra Diavolo

spicy or sweet Italian plum tomato sauce, served over linguine 21.95

Tilapia Oreganata

baked with seasoned bread crumbs, over steamed spinach with lemon wine sauce 21.95

Vitello

Saltimbocca alla Romano

scallopine sautéed with prosciutto, spinach, mozzarella in mushroom sauce 21.95

Ai Porcini

with pancetta, zucchini, porcini mushrooms and sage in a madeira wine sauce 20.95

Affumicato Madeira

nature scallopine with basil, sundried tomatoes, smoked mozzarella & white wine 20.95

Parmigiano

breaded, fried & baked in marinara, mozzarella & imported parmigiano cheese 21.95

Veal al Strada

veal scallopini with sautéed spinach, artichoke hearts, roasted tomatoes in a Madeira wine sauce 21.95

Veal Portofino

scallopini of veal, sautéed with portobello mushrooms, roasted red peppers and spinach in port wine demi glace 20.95

Gluten-Free

	Kids	Regular
Penne Vodka or Marinara	10.95	17.95
Gluten-Free Pizza		13.95

Bambino (For Kids 12 and Under)

Ravioli

Baked Ziti

Tortelline with Cheese

Linguine with Meatballs

Ziti with Broccoli & Chicken

Ravioli & "Shirley Temple Vodka Sauce"

Chicken Parmigiano with Pasta

Breaded Chicken Tenders & Marinara Sauce

Personal Pizza

Your Choice
8.95

Sides

French Fries 3.95

Mozzarella Sticks 6.95

Side of Meatballs or Sausage 7.95