

APERITIVO

Spritz al Vino

White wine with Aperol or Campari and sparkling mineral water.

Spritz al Prosecco

Prosecco with Aperol or Campari.

Bellini

White peach purée with prosecco.

SCHIACCIATELLA

Our basket of hand-stretched pizza bread topped with:

Aglio

Garlic and rosemary.

Napoletana

Tomatoes, anchovies, capers and olives.

Pesto e Pomodoro

Pesto and tomato.

OLIVE E PANE

Olive

Green Castelvetrano olives.

Cesto di Pane Misto

Ideal for sharing – a selection of breads with extra virgin olive oil & balsamic vinegar.

ANTIPASTO

Zuppa Vongole e Fregola

Light soup of clams, wine, chilli, parsley and fregola, toasted pasta grains.

Bruschetta con Peperonata

Chargrilled garlic-rubbed ciabatta, with a warm caramelised pepper and onion peperonata, crumbled goat’s cheese and fresh basil.

Funghi Timo e Crema

Seasonal mushrooms sautéed with garlic in a cream, porcini and thyme sauce on grilled polenta with grana padano.

Carpaccio di Manzo

Thinly sliced cured beef with rocket, lemon, Parmesan shavings and olive oil.

Gamberoni

Sautéed butterflied king prawns, garlic, white wine, chilli & lemon butter with ciabatta.

Antipasto Misto

Platter of Parma ham, Speck and Napoli salami, buffalo mozzarella, vine-ripened tomatoes, olives and chargrilled ciabatta.

Caprese

Italian buffalo mozzarella, plum tomatoes, fresh basil and olive oil.

Insalata di Spinaci

Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing.

Insalata Fregolona

Goat’s cheese, italian tomatoes, roasted peppers, courgettes and red onions tossed with rocket and fregola pasta grains in a lemon dressing.

RISOTTO

Risotto Verdure

Grilled asparagus on a risotto of broad & green beans, peas, spring onions, courgette, spinach, wine and mint.

Risotto Carciofi

Goat’s cheese and roasted artichokes in a risotto of courgettes and artichoke purée finished with pea shoots and lemon zest.

Risotto Zucca

Pumpkin and butternut squash risotto with pancetta, wilted spinach and pine nuts.

Risotto Cappesante

Pan fried scallops on a risotto of leeks, white wine, pancetta, lemon zest, chilli & basil.

Risotto Frutti di Mare

Risotto of squid, mussels, prawns and clams finished with chilli, tomato, wine and garlic.

PASTA

Rigatoni Siciliana

Roasted aubergines, courgettes and peppers in a garlic, basil and tomato sauce finished with ricotta.

Panzerotti Porcini

Pasta filled with porcini mushrooms, ricotta & grana padano in sage butter.

Rigatoni Speck

Gorgonzola, grana padano & cream sauce, finished with northern Italian smoked mountain ham and rocket

Strozzapretti Salsiccia e Broccoli

Spicy luganica sausage, pancetta and broccoli sautéed with fresh red chilli butter and grana padano.

Linguine alla Pescatora

Sautéed tiger prawns, squid, mussels and fresh clams in white wine, garlic, chilli and tomato sauce.

Spaghetti al Ragù

Spaghetti with a rich, slowly braised minced beef, red wine, onion, tomato & herb ragu.

PIZZA

Margherita

Tomato, mozzarella and fresh basil leaves.

Bufala

Buffalo mozzarella, tomato and basil, finished with plum tomatoes.

Caprino

Goats cheese, mozzarella, tomato, roasted artichoke hearts, Italian roasted tomatoes and oregano.

Fiorentina

Spinach with garlic, nutmeg and black pepper with mozzarella, Parmesan shavings, tomato and egg.

Speck

Slices of northern Italian smoked mountain ham, gorgonzola, tomato, mozzarella and rocket.

Funghi

White pizza of Fontina & Parmesan cream, seasonal mushrooms finished with rocket, Parmesan shavings and garlic oil.

Rossa

Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano, tomato and mozzarella.

Rustica

Oven roasted Italian sausage, baby artichokes, Italian tomatoes, caramelised onions, capers, fresh oregano, tomato and mozzarella.

Parma

Tomato and buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of olive oil.

Cotto

Cooked Italian ham, chestnut mushrooms, black olives, garlic oil, mozzarella and tomato.

PESCE

Pesce del Giorno

Selected fish of the day served with a mixed salad or buttered new potatoes.

Salmone con Lenticchie

Roasted fillet of salmon wrapped in Parma ham on lentils with spinach & pancetta, green beans and a honey & mustard dressing.

Tegamaccio

Puglia style fish stew of clams, mussels, red mullet, squid, prawns, white wine, tomato & herbs, with ciabatta.

Spigola al Forno

Filleted seabass stuffed with rosemary & lemon with rocket and new potatoes.

INSALATA

Insalata di Spinaci

Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing.

Insalata Fregolona

Goat’s cheese, italian tomatoes, roasted peppers, courgettes and red onions tossed with rocket and fregola pasta grains in a lemon dressing.

Tonno Nizzarda

Searred yellowfin tuna (served medium) with a cannellini bean, rocket, red onion, plum tomato, cucumber and green bean salad, with a chive, caper and lemon dressing.

Insalata Romana

Grilled chicken & pancetta tossed with grilled artichokes, tomato, olives, grana padano, radicchio & spinach, with a lemon, honey & mustard dressing and Sardinian crisp bread.

CARNE

Saltimbocca di Maiale

Fillet of pork with sage and Parma ham, with potato purée, green beans and a white wine, sage & butter sauce.

Tagliata di Manzo

Marinated and sliced, grilled sirloin steak on a salad of rocket, green beans, baby spinach, tomato & shaved Parmesan with a rosemary & balsamic dressing.

Bistecca di Manzo

10oz* rosemary-marinated chargrilled rib-eye steak, roasted new potatoes & onions with rocket.

Pollo con Funghi

Chargrilled butterflied chicken breast with a cream, mushroom, porcini & thyme sauce and roasted new potatoes with onions.

Pollo alla Milanese

Pan fried chicken breast in grana padano & lemon zest breadcrumbs with roasted new potatoes & onions, green beans and tomato & basil sauce.

CONTORNO

Insalata

Green salad.

Tomato, onion and basil salad.

Mixed salad.

Verdura

Roasted new potatoes with onions.

Buttered new potatoes.

Potato purée.

Roasted peppers with garlic oil & basil.

Broccoli with chilli butter.

Greens beans with toasted crumbs,

olive oil & lemon zest.

All prices include VAT at standard rate.

All our dishes are prepared in kitchens where nuts, flour, etc are commonly used. Unfortunately we cannot guarantee our dishes will be free from traces of these products. If you suffer from nut or other allergies please ask a waiter for more information. All dishes may contain ingredients not listed in the menu descriptions.

An optional service charge of 10% will be added to your bill. Both credit card tips and service charge are subject to a 10% deduction for administration and other house costs, prior to distribution in full to employees in the restaurant through the company’s payroll system. Any tips paid in cash are retained by waiters and these may or may not be shared by them with other restaurant employees. A full copy of our tipping policy is available in this restaurant or on our website at strada.co.uk

Looking for prices? Please visit www.strada.co.uk/locations and choose your local Strada restaurant