

## ANTIPASTINI

Classic Italian tasters for £2.50 each or 3 for £6.00, perfect to enjoy with a drink

**OLIVE CASTELVETRANO** ▼ Green olives from Sicily.

**PEPERONCINI** ▼ Sweet red chilli peppers stuffed with ricotta and lemon.

**CROSTINI BUFALA** Mini toasted ciabatta slices with Italian buffalo mozzarella and pesto.

**TARTARA DI VEGETALI** ▼ Mediterranean vegetable tartare with Sardinian crispbread.

**CROSTINI CAPRINO** Mini toasted ciabatta slices with goats cheese, rocket and balsamic vinegar.

**SALSICCIA CALABRESE** Italian sausage cooked in white wine.

## PANE

**CESTO DI PANE MISTO** ▼ 4.50

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

**AGLIO SCHIACCIATELLA** ▼ 3.95

Hand-stretched pizza bread topped with garlic and rosemary.

## ANTIPASTO

**ZUPPA VONGOLE E FREGOLA** 4.95

A traditional clam soup with Sardinian fregola pasta grains, wine, chilli and parsley, served with your choice of bread.

**BRUSCHETTA CON PEPERONATA** ▼ 4.95

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

**FUNGHI TIMO E CREMA** ▼ 5.25

A traditional northern Italian recipe of seasonal mushrooms sautéed in a garlic, cream, porcini & thyme sauce on grilled polenta.

**CAPRESE** 4.95

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

**NOCCIOLINE MISTE** ▼ Mixed salted nuts.

**GRISSINI PARMA** Italian breadsticks with rocket and Parmesan, wrapped in Parma ham.

**CROSTINI PEPERONI** Mini toasted ciabatta slices with slow roasted peppers and anchovy.

**FILETTI DI ACCIUGHE** Salted anchovy fillets in oil.

**OLIVE ASCOLANA** Green olives stuffed with beef & pork, breaded and fried.

**NOCCIOLINE MISTE** ▼ Mixed salted nuts.

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**ARANCINI FUNGHI** 4.25  
Creamy mushroom risotto balls with a melting mozzarella centre, breaded and fried.

**ARANCINI RAGÙ** 4.25

Beef & tomato ragu risotto balls with a melting mozzarella centre, breaded and fried.

**GAMBERONI** 6.95

King prawns sautéed with garlic, white wine, lemon butter and a hint of chilli, served with your choice of bread.

**ANTIPASTO MISTO** 6.95 **To share 11.95**

Parma ham, spicy Ventricina salami, Roman spianata, fennel finocchiona, semi-dried tomatoes, buffalo mozzarella and olives served with a vegetable tartare and your choice of bread.

## RISOTTO

**RISOTTO VERDURE** ▼ 9.95

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

**RISOTTO ZUCCA** 10.50

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

**RISOTTO LUGANICA** 10.95

Porcini mushroom risotto with Luganica pork sausage, chestnut mushrooms, white wine, parsley and Grana Padano.

## PASTA

**SPAGHETTI POMODORO** ▼ 7.75

Pasta with an Italian tomato & basil sauce.

**PANZEROTTI PORCINI** 9.25

Pasta filled with porcini mushrooms, ricotta & Grana Padano in a light mushroom broth, finished with sautéed mushrooms and chives.

**RIGATONI SPECK** 9.75

Rigatoni in a cream sauce of traditionally Lombardian cheeses, gorgonzola & Grana Padano, finished with northern Italian smoked mountain ham and rocket.

**STROZZAPRETI PUGLIESE** PUGLIA 10.25

Strozzapreti pasta served with Luganica sausage, cured pancetta and broccoli, finished with fresh red chilli butter and Grana Padano.

## PIZZA

**MARGHERITA** ▼ 7.75

Mozzarella and fresh basil leaves on a tomato base.

**BUFALA** 8.25

Fresh plum tomatoes and buffalo mozzarella on a tomato base, finished with basil.

**CAPRINO** ▼ 9.50

Goat’s cheese, mozzarella, roasted artichoke hearts and Italian tomatoes with fresh oregano on a tomato base.

**FIORENTINA** 9.25

Mozzarella and spinach with garlic, nutmeg and black pepper on a tomato base, finished with an egg and Parmesan shavings.

**SPECK TRENINO-ALTO ADIGE** 9.75

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

**ROSSA** CALABRIA 9.75

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

**RISOTTO CAPESANTE** CAMPANIA 12.75

Pan-fried scallops on a risotto of leek and pancetta with white wine, lemon zest, basil and a hint of chilli.

**RISOTTO FRUTTI DI MARE** 11.75

Seafood risotto of squid, mussels, prawns and clams finished with chilli, tomato, white wine and a hint of garlic.

**RISOTTO VERDURE** ▼ 9.95

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

**RISOTTO ZUCCA** 10.50

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

**SPAGHETTI RAGÙ** 8.95

A rich, slowly braised minced beef, red wine, onion, tomato & herb ragu, served with spaghetti pasta.

**LINGUINE PESCATORA** MARCHE 10.95

Linguine tossed with sautéed tiger prawns, squid, mussels and fresh clams in a white wine, garlic, chilli & tomato sauce.

**TAGLIOLINI NERO GRANCHIO** SICILIA 🍴 11.25

Black cuttlefish ink pasta with crab, courgette, red and yellow peppers, spring onion, a hint of chilli and parsley.

**RIGATONI SICILIANA** 🍴 8.50

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

**RISOTTO VERDURE** ▼ 9.95

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

**RUSTICA** PUGLIA 10.25

Oven-roasted Italian sausage, roasted artichoke hearts and Italian tomatoes with caramelised onions, capers, fresh oregano and mozzarella on a tomato base.

**PARMA** EMILIA-ROMAGNA 10.25

Buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of olive oil on a tomato base.

**COTTO** 9.25

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

Looking for a lower calorie option? Our pizzette are flatbread pizzas with fewer than 600 calories.

**PIZZETTA VEGETALE** ▼ 🍴 8.75

Flatbread topped with tomato sauce, goat’s cheese, roasted vegetables and rocket drizzled with lemon dressing.

**PIZZETTA POLLO** 🍴 9.25

Flatbread topped with tomato sauce, chargrilled chicken, roasted artichoke hearts and peppers with olives and spinach, drizzled with a garlic yoghurt dressing.

## PESCE

**SALMONE LENTICCHIE** 11.95

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

**TEGAMACCIO** PUGLIA 14.75

Puglian-style fish stew of clams, mussels, red mullet, squid and prawns with white wine, tomato and herbs, served with ciabatta.

## CARNE

**SALTIMBOCCA MAIALE** 12.75

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

**AGNELLO AL ROSMARINO** LAZIO 14.95

Roasted rump of lamb with a rosemary, anchovy, garlic & olive oil sauce served with roasted new potatoes, green beans and leeks.

**BISTECCA MANZO** PIEMONTE 14.95

250g\* rosemary-marinated chargrilled ribeye steak, fries and fresh rocket.

**NOCCIOLINE MISTE** ▼ Mixed salted nuts.

**GRISSINI PARMA** Italian breadsticks with rocket and Parmesan, wrapped in Parma ham.

**CROSTINI PEPERONI** Mini toasted ciabatta slices with slow roasted peppers and anchovy.

**TARTARA DI VEGETALI** ▼ Mediterranean vegetable tartare with Sardinian crispbread.

**CROSTINI CAPRINO** Mini toasted ciabatta slices with goats cheese, rocket and balsamic vinegar.

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**BRANZINO BASILICO** 13.75

Pan-fried sea bass filets served on basil mashed potato with fresh tomatoes and olives, finished with a drizzle of basil oil.

**TONNO NIZZARDA** 12.75

Fresh, seared yellowfin tuna steak on a cannellini bean, rocket, red onion, plum tomato, cucumber and green bean salad with a chive, caper and zesty lemon dressing.

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Olives may contain stones. 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.

All prices include VAT. An optional 10% service charge will be added to your bill. Of all the credit card tips and service charge paid to Strada 10% is retained by us, prior to a full distribution to employees in the restaurant through the company’s payroll system. The 10% retained covers the cost of credit card fees, payroll processing and other similar costs. 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 [www.strada.co.uk](http://www.strada.co.uk).

\* Approximate uncooked weight

▼ VEGETARIAN 🍴 LOWER CALORIE OPTIONS

Strada offers the option of takeaway on many of our dishes – please ask staff for further details.