

schiacciattella

Basket of hand stretched pizza bread finished with:

Aglio

Garlic and rosemary

Napoletana

Tomato, anchovies, capers and olives

Pesto e Pomodoro

Pesto and tomato

contorno

Cesto di Pane Misto

Ideal for sharing, ciabatta, grissini, walnut bread, tomato foccacia & Sardinian crisp bread with extra virgin olive oil & balsamic vinegar

Olive

Green Castelvetrano olives

Insalata Verde

Green salad

Insalata Pomodoro

Tomato, onion and basil salad

Insalata Mista

Mixed salad

Insalata Rucola

Rocket and Parmesan salad

Patate Arrosto

Roasted new potatoes with onions

Bietola

Chard

Fagiolini

Green beans

antipasto

Zuppa Pasta Fagioli

Tuscan soup of beans and ditalini pasta, finished with pecorino and olive oil

Bruschetta con Peperonata

Chargrilled garlic rubbed ciabatta, with a warm caramelised pepper & onion peperonata, crumbled goats cheese and fresh basil

Polenta con Funghi

Grilled polenta with grana padano and sautéed chestnut mushrooms in a mascarpone, garlic, marjoram, porcini & cream sauce

Gnocchi alla Bava

Potato gnocchi in a Fontina Valdostana cheese, white wine & cream sauce with fresh oregano

Carpaccio di Manzo

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

Gamberoni

Sautéed 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, vine ripened tomatoes, fresh basil leaves and extra virgin olive oil

Insalata di Spinaci

Baby spinach leaves, sliced avocado & crisped pancetta tossed in a mustard dressing finished with Parmesan shavings

Insalata Toscana

Melted buffalo mozzarella wrapped in Speck on a classic Tuscan salad of plum tomatoes, cucumber, sweet peppers, onion, ciabatta croutons and olives

pesce

Salmone con Lenticchie

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

Orata al Timo

Whole gilthead bream baked with lemon & thyme with roasted celeriac, potatoes & squash

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

carne

Salsicce Mantovana

Roasted Italian pork sausages on rosemary infused borlotti beans with grilled polenta and chard

Saltimbocca di Maiale

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

Bistecca di Manzo

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

Costata di Manzo

14oz* rib-eye steak, on the bone, with cabbage, peas & broad beans, roasted new potatoes & onions

Pollo con Funghi

Chargrilled butterflied chicken breast with a cream, Porcini mushroom & marjoram 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 cherry tomato & basil sauce

risotto

Risotto Verdure

Creamy risotto of freshly grilled asparagus, broad beans, peas, spring onions, zucchini, green beans, grana padano and mint, finished with baby spinach leaves

Risotto alla Zucca

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

Risotto Cappesante

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

Risotto ai Frutti di Mare

Classic southern Italian risotto of squid, mussels, prawns and clams, finished with chilli, tomato, garlic and extra virgin olive oil

pasta

Rigatoni Siciliana

Roasted aubergines, garlic and basil in a cherry tomato sauce finished with ricotta

Panzerotti Porcini

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

Rigatoni Speck e Gorgonzola

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

Orecchiette Salsiccia e Broccoli

Spicy Mantovana 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

Wilted spinach cooked with garlic, nutmeg & black pepper, mozzarella, Parmesan, tomato and an egg

Speck

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

Bresaola

Tomato, mozzarella & ricotta pizza finished with thinly sliced dry cured beef and rocket

Rossa

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

Rustica

Tomato, mozzarella, oven roasted Italian sausage, baby artichokes, Italian tomatoes, caramelised onions, capers and fresh oregano

Parma

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

Cotto

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

insalata

Insalata di Spinaci

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

Tonno Nizzarda

Seared 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 roasted artichokes, tomato, olives, grana padano, radicchio & spinach with lemon, honey & mustard dressing and Sardinian crisp bread

Insalata Toscana

Melted buffalo mozzarella wrapped in Speck on a classic Tuscan salad of plum tomatoes, cucumber, sweet peppers, onion, ciabatta croutons and olives

dolce

Torroncino Affogato

Iced nougat semi-freddo with a shot of espresso poured over

Panettone al Forno

Warm panettone bread and butter pudding with vanilla ice cream

Torta di Ricotta

Vanilla & ricotta filled pastry tart, toasted almonds & pine nuts with vanilla ice cream

Pannacotta

Classic Italian dessert, vanilla pannacotta with Amarena cherry coulis

Tiramisu

Light sponge fingers soaked in coffee liqueur, layered with mascarpone cream, eggs and cocoa powder

Fondente al Cacao

Warm melting chocolate pudding with vanilla ice cream

Gelati e Sorbetto

Choice of vanilla, chocolate, strawberry and pistachio ice creams or lemon sorbet

All prices include VAT at standard rate.

* Approximate uncooked weight

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.

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 www.strada.co.uk

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