

DOLCE

Torroncino Affogato £4.75
Iced nougat semi-freddo with a shot of espresso, to pour over the top.

Trancio Cioccolato £5.25
Lightly spiced chocolate and amaretti truffle on a chocolate crumb base with vanilla mascarpone cream.

Torta di Ricotta £5.25
Vanilla & ricotta filled pastry tart, toasted almonds & pine nuts with vanilla ice cream.

Pannacotta £5.25
Classic Italian dessert, vanilla pannacotta with fresh blueberry and lavender coulis.

Torta all'Arancia £5.25
Zesty orange & mascarpone tart with burnt sugar & orange sauce.

Tiramisù £5.25
Authentic Italian dessert of light sponge soaked in coffee liqueur, layered with mascarpone cream and a cocoa powder dusting.

Fondente al Cacao £5.25
Warm melting chocolate pudding with vanilla ice cream.

Gelati e Sorbetto £3.95
Choice of vanilla, chocolate, strawberry and pistachio ice creams or lemon sorbet.

VINO DA DESSERT

Vin Santo del Chianti Sensi, Toscana
A complex sweet wine with nutty, dried fruits and fruit cake flavours. Served with Cantuccini biscotti.
500ml bottle £17.95
125ml £6.25

CAFFÈ E TÈ

Espresso £1.95
Doppio Espresso £2.25
Caffè Macchiato £2.25
Cappuccino £2.25
Caffè Latte £2.25
Selection of Teas £1.95

LIQUORE E DIGESTIVO

Sambuca, Grappa, Limoncello, Frangelico & Amaretto
Please ask for full liqueur selection.
25ml measure from £2.95
50ml measure £5.50



Cucina Italiana

APERITIVO

Spritz al Vino £4.50
White wine with Aperol or Campari and sparkling mineral water.

Spritz al Prosecco £5.75
Prosecco with Aperol or Campari.

Bellini £5.95
White peach purée with prosecco.

SCHIACCIATELLA

Our basket of hand-stretched pizza bread topped with:

Aglío £4.15
Garlic and rosemary.

Napoletana £4.25
Tomatoes, anchovies, capers and olives.

Pesto e Pomodoro £4.25
Pesto and tomato.

OLIVE E PANE

Olive £2.00
Green Castelvetrano olives.

Cesto di Pane Misto £4.75
Ideal for sharing – a selection of breads with extra virgin olive oil & balsamic vinegar.

ANTIPASTO

Zuppa Vongole e Fregola £5.25
Warming hearty soup of clams, wine, chilli, parsley and fregola, toasted pasta grains.

Bruschetta con Peperonata £5.25
Chargrilled garlic-rubbed ciabatta, with a warm caramelised pepper and onion peperonata, crumbled goats’ cheese and fresh basil.

Funghi Timo e Crema £5.50
Seasonal mushrooms sautéed with garlic in a cream, porcini and thyme sauce on grilled polenta with grana padano.

Carpaccio di Manzo £6.50
Thinly sliced cured beef with rocket, lemon, Parmesan shavings and olive oil.

Gamberoni £7.50
Sautéed butterflied king prawns, garlic, white wine, chilli & lemon butter with ciabatta.

Antipasto Misto £6.95
Platter of Parma ham, Speck and Napoli salami, buffalo mozzarella, vine-ripened tomatoes, olives and chargrilled ciabatta.

Caprese £5.25
Italian buffalo mozzarella, plum tomatoes, fresh basil and olive oil.

Insalata di Spinaci £5.25
Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing.

Insalata Fregolona £5.50
Goats’ cheese, Italian tomatoes, roasted peppers, courgettes and red onions tossed with rocket and fregola pasta grains in a lemon dressing.

RISOTTO

Risotto Verdure £9.95
Grilled asparagus on a risotto of broad & green beans, peas, spring onions, courgette, spinach, wine and mint.

Risotto Carciofi £10.25
Goats’ cheese and roasted artichokes in a risotto of courgettes and artichoke purée finished with pea shoots and lemon zest.

Risotto Zucca £10.50
Pumpkin and butternut squash risotto with pancetta, wilted spinach and pine nuts.

Risotto Cappesante £13.95
Pan fried scallops on a risotto of leeks, white wine, pancetta, lemon zest, chilli & basil.

Risotto Frutti di Mare £11.75
Risotto of squid, mussels, prawns and clams finished with chilli, tomato, wine and garlic.

PASTA

Rigatoni Siciliana £8.75
Roasted aubergines, courgettes and peppers in a garlic, basil and tomato sauce finished with ricotta.

Panzerotti Porcini £9.75
Pasta filled with porcini mushrooms, ricotta & grana padano in sage butter.

Rigatoni Speck £9.95
Gorgonzola, grana padano & cream sauce, finished with northern Italian smoked mountain ham and rocket

Strozzapretti Salsiccia e Broccoli £9.95
Spicy Luganica sausage, pancetta and broccoli sautéed with fresh red chilli butter and grana padano.

Linguine alla Pescatora £11.25
Sautéed tiger prawns, squid, mussels and fresh clams in white wine, garlic, chilli and tomato sauce.

Spaghetti al Ragù £9.75
Spaghetti with a rich, slowly braised minced beef, red wine, onion, tomato & herb ragu.

PIZZA

Margherita £7.75
Tomato, mozzarella and fresh basil leaves.

Bufala £8.50
Buffalo mozzarella, tomato and basil, finished with plum tomatoes.

Caprino £9.50
Goats’ cheese, mozzarella, tomato, roasted artichoke hearts, Italian roasted tomatoes and oregano.

Fiorentina £9.25
Spinach with garlic, nutmeg and black pepper with mozzarella, Parmesan shavings, tomato and egg.

Speck £9.95
Slices of northern Italian smoked mountain ham, gorgonzola, tomato, mozzarella and rocket.

Funghi £9.25
White pizza of Fontina & Parmesan cream, seasonal mushrooms finished with rocket, Parmesan shavings and garlic oil.

Rossa £9.95
Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano, tomato and mozzarella.

Rustica £9.95
Oven roasted Italian sausage, baby artichokes, Italian tomatoes, caramelised onions, capers, fresh oregano, tomato and mozzarella.

Parma £10.25
Tomato and buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of olive oil.

Cotto £9.50
Cooked Italian ham, chestnut mushrooms, black olives, garlic oil, mozzarella and tomato.

PESCE

Pesce del Giorno £POA
Selected fish of the day served with a mixed salad or buttered new potatoes.

Salmone con Lenticchie £12.95
Roasted fillet of salmon wrapped in Parma ham on lentils with spinach & pancetta, green beans and a honey & mustard dressing.

Tegamaccio £15.25
Puglia style fish stew of clams, mussels, red mullet, squid, prawns, white wine, tomato & herbs, with ciabatta.

Spigola al Forno £14.50
Filleted seabass stuffed with rosemary & lemon with rocket and new potatoes.

INSALATA

Insalata di Spinaci £9.75
Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing.

Insalata Fregolona £10.25
Goats’ cheese, Italian tomatoes, roasted peppers, courgettes and red onions tossed with rocket and fregola pasta grains in a lemon dressing.

Tonno Nizzarda £12.95
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 £11.75
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 £13.50
Fillet of pork with sage and Parma ham, with potato purée, green beans and a white wine, sage & butter sauce.

Tagliata di Manzo £14.95
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 £17.25
10oz* rosemary-marinated chargrilled rib-eye steak, roasted new potatoes & onions with rocket.

Pollo con Funghi £11.95
Chargrilled butterflied chicken breast with a cream, mushroom, porcini & thyme sauce and roasted new potatoes with onions.

Pollo alla Milanese £12.25
Pan fried chicken breast in grana padano & lemon zest breadcrumbs with roasted new potatoes & onions, green beans and tomato & basil sauce.

CONTORNO

Insalata £3.75
Green salad.
Tomato, onion and basil salad.
Mixed salad.

Verdura £2.95
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.

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 stradaco.uk

^[1] * Approximate uncooked weight