

## schiacciata

Basket of hand stretched pizza bread finished with:

**Aglio** £3.95  
Garlic and rosemary

**Napoletana** £4.10  
Tomato, anchovies, capers and olives

**Pesto e Pomodoro** £4.10  
Pesto and tomato

## contorno

**Cesto di Pane Misto** £4.50  
Ideal for sharing, ciabatta, grissini, walnut bread, tomato foccacia & Sardinian crisp bread with extra virgin olive oil & balsamic vinegar

**Olive** £2.00  
Green Castelvetrano olives

**Insalata Verde** £3.25  
Green salad

**Insalata Pomodoro** £3.50  
Tomato, onion and basil salad

**Insalata Mista** £3.50  
Mixed salad

**Insalata Rucola** £3.50  
Rocket and Parmesan salad

**Patate Arrosto** £2.75  
Roasted new potatoes with onions

**Bietola** £2.75  
Chard

**Fagiolini** £2.75  
Green beans

## antipasto

**Zuppa Pasta Fagioli** £4.25  
Tuscan soup of beans and ditalini pasta, finished with pecorino and olive oil

**Bruschetta con Peperonata** £4.95  
Chargrilled garlic rubbed ciabatta, with a warm caramelised pepper & onion peperonata, crumbled goats cheese and fresh basil

**Polenta con Funghi** £4.95  
Grilled polenta with grana padano and sautéed chestnut mushrooms in a mascarpone, garlic, marjoram, porcini & cream sauce

**Gnocchi alla Bava** £5.25  
Potato gnocchi in a Fontina Valdostana cheese, white wine & cream sauce with fresh oregano

**Carpaccio di Manzo** £6.25  
Thinly sliced cured beef with rocket, lemon, Parmesan shavings and extra virgin olive oil

**Gamberoni** £7.25  
Sautéed 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, vine ripened tomatoes, fresh basil leaves and extra virgin olive oil

**Insalata di Spinaci** £4.95  
Baby spinach leaves, sliced avocado & crisped pancetta tossed in a mustard dressing finished with Parmesan shavings

**Insalata Toscana** £5.75  
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** £11.95  
Roasted fillet of salmon wrapped in Parma ham on lentils with spinach & pancetta, green beans and a honey & mustard dressing

**Orata al Timo** £14.50  
Whole gilthead bream baked with lemon & thyme with roasted celeriac, potatoes & squash

**Tegamaccio** £14.95  
Puglia style fish stew of clams, mussels, red mullet, squid, prawns, white wine, tomato & herbs with ciabatta

**Spigola al Forno** £14.25  
Filleted seabass stuffed with rosemary & lemon with rocket and new potatoes

## carne

**Salsicce Mantovana** £10.75  
Roasted Italian pork sausages on rosemary infused borlotti beans with grilled polenta and chard

**Saltimbocca di Maiale** £13.25  
Fillet of pork with sage and Parma ham with potato purée, green beans and a white wine, sage & butter sauce

**Bistecca di Manzo** £16.50  
10oz\* rosemary-marinated chargrilled rib-eye steak, roasted new potatoes & onions with rocket

**Costata di Manzo** £19.50  
14oz\* rib-eye steak, on the bone, with cabbage, peas & broad beans, roasted new potatoes & onions

**Pollo con Funghi** £11.50  
Chargrilled butterflied chicken breast with a cream, Porcini mushroom & marjoram sauce and roasted new potatoes with onions

**Pollo alla Milanese** £11.95  
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** £9.75  
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** £10.25  
Pumpkin and butternut squash risotto with sautéed pancetta, wilted spinach and pine nuts

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

**Risotto ai Frutti di Mare** £11.50  
Classic southern Italian risotto of squid, mussels, prawns and clams, finished with chilli, tomato, garlic and extra virgin olive oil

## pasta

**Rigatoni Siciliana** £8.75  
Roasted aubergines, garlic and basil in a cherry tomato sauce finished with ricotta

**Panzerotti Porcini** £8.95  
Pasta filled with Porcini mushrooms, ricotta & grana padano in sage butter

**Rigatoni Speck e Gorgonzola** £9.50  
Gorgonzola, grana padano & cream sauce, finished with northern Italian smoked mountain ham and rocket

**Orecchiette Salsiccia e Broccoli** £9.50  
Spicy Mantovana sausage, pancetta and broccoli sautéed with fresh red chilli butter and grana padano

**Linguine alla Pescatora** £10.95  
Sautéed tiger prawns, squid, mussels and fresh clams in white wine, garlic, chilli and tomato sauce

**Spaghetti al Ragù** £8.95  
Spaghetti with a rich, slowly braised minced beef, red wine, onion, tomato & herb ragu

## pizza

**Margherita** £7.25  
Tomato, mozzarella and fresh basil leaves

**Bufala** £8.25  
Buffalo mozzarella, tomato and basil, finished with plum tomatoes

**Caprino** £9.25  
Goats cheese, mozzarella, tomato, roasted artichoke hearts, Italian roasted tomatoes and oregano

**Fiorentina** £9.25  
Wilted spinach cooked with garlic, nutmeg & black pepper, mozzarella, Parmesan, tomato and an egg

**Speck** £8.95  
Slices of northern Italian smoked mountain ham, gorgonzola, tomato, mozzarella and rocket

**Bresaola** £9.95  
Tomato, mozzarella & ricotta pizza finished with thinly sliced dry cured beef and rocket

**Rossa** £9.75  
Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano, tomato and mozzarella

**Rustica** £9.50  
Tomato, mozzarella, oven roasted Italian sausage, baby artichokes, Italian tomatoes, caramelised onions, capers and fresh oregano

**Parma** £9.95  
Tomato and buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of extra virgin olive oil

**Cotto** £8.95  
Cooked Italian ham, chestnut mushrooms, black olives, garlic, mozzarella and tomato

## insalata

**Insalata di Spinaci** £8.75  
Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing

**Tonno Nizzarda** £11.95  
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** £11.25  
Grilled chicken & pancetta tossed with roasted artichokes, tomato, olives, grana padano, radicchio & spinach with lemon, honey & mustard dressing and Sardinian crisp bread

**Insalata Toscana** £9.75  
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** £4.50  
Iced nougat semi-freddo with a shot of espresso poured over

**Panettone al Forno** £4.95  
Warm panettone bread and butter pudding with vanilla ice cream

**Torta di Ricotta** £4.95  
Vanilla & ricotta filled pastry tart, toasted almonds & pine nuts with vanilla ice cream

**Pannacotta** £4.95  
Classic Italian dessert, vanilla pannacotta with Amarena cherry coulis

**Tiramisu** £4.95  
Light sponge fingers soaked in coffee liqueur, layered with mascarpone cream, eggs and cocoa powder

**Fondente al Cacao** £4.95  
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

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](http://www.strada.co.uk)