

ITALIAN INSPIRED AND FRESHLY PREPARED,  
OUR MENU PROMISES A STRADA FAVOURITE FOR EVERYONE.

♥ WE LOVE THIS DISH

## BREAD & OLIVES

ADD A GLASS OF PROSECCO FOR 5.95

**LARGE GREEN OLIVES (GF, V)** 3.25

**MARINATED OLIVES (GF, V)** 3.45

Nocellara and Kalamata olives, marinated in-house with fresh rosemary, lemon and garlic.

**ITALIAN BREADS (V)** 4.25

Warm ciabatta, focaccia puffuto, garlic bread, hand rolled grissini, extra virgin olive oil and aged balsamic vinegar.

**STRADA GARLIC BREAD (V)** 4.25

Garlic oil and fresh rosemary.

WITH: Mozzarella. 5.25

## ITALIAN FLATBREADS

OUR 'SCHIACCIATELLA' BREADS ARE A TAKE ON THE  
CLASSIC ITALIAN FLATBREAD.

PERFECT TO ENJOY WHILST YOU DECIDE!

**NAPOLI** 5.50

Passata sauce, anchovies, capers and Kalamata olives.

**GENOVESE (V)** 5.50 ♥

Passata sauce, fresh oregano and basil pesto.

**MOZZARELLA (V)** 5.50

Mozzarella, chopped parsley and garlic oil.

## STARTERS

**ANTIPASTI (GFO)** 6.95 / 12.95 ♥

A selection of Italian cured meats including Prosciutto, Spianata piccante, salami Napoli and Mortadella.  
Served with baby mozzarella, semi-dried tomatoes, ciabatta and olives.

**TOMATO BRUSCHETTA (V)** 5.25

Toasted ciabatta with freshly chopped tomatoes, basil and olive oil.

**CALAMARI** 7.25

Tender squid in a light batter with lemon and garlic mayonnaise.

**SEARED KING PRAWNS (GFO)** 7.95

Toasted ciabatta and shell-on king prawns. Fried with chilli, parsley and garlic in a lemon and white wine sauce.

**ARANCINI** 6.45

Crispy rice balls stuffed with melting mozzarella. Served with spicy tomato passata and aged Parmesan.

**TRICOLORE (GF, V)** 6.45

A classic Italian dish made with slices of fresh tomato, soft avocado and rich buffalo mozzarella. Finished with basil pesto and toasted pine nuts.

**STRADA MINISTRONE (V)** 5.25

Our twist on the classic Italian soup, filled with fresh vegetables and Sardinian fregola. Served with a slice of toasted ciabatta.

## PASTA

**TAGLIATELLE BOLOGNESE (GFO)** 11.95 ♥

Our slow cooked pork and beef ragù recipe. Simmered with red wine and herbs and tossed with fresh tagliatelle. Finished with Parmesan and herby breadcrumbs.

**PENNE CARBONARA (GFO)** 11.95

Creamy egg, crispy pancetta, leeks, black pepper, Parmesan and a squeeze of lemon.

**SEAFOOD LINGUINE (GFO)** 14.25

Fresh linguine in a tomato and white wine sauce with prawns, mussels, capers, a little chilli and parsley.

**CHICKEN CAVATAPPI (GFO)** 13.25

Pan-roasted chicken in a mushroom and tarragon sauce finished with fresh salsa verde and Parmesan.

**SPAGHETTI POMODORO (GFO, V)** 9.95

Spaghetti pasta served in a tomato and garlic sauce with basil and torn mozzarella. Topped with fresh herby breadcrumbs.

**RAVIOLI TRICOLORE (V)** 13.75

Fresh pasta parcels filled with mozzarella, basil and tomato. Served in a butter and thyme sauce with a drizzle of basil pesto.

## RISOTTO

WE MAKE ALL OUR RISOTTOS FROM SCRATCH USING  
ITALIAN CARNAROLI RICE

**RISOTTO PRIMAVERA (GF, V)** 13.25

Our classic vegetable risotto with leeks, courgettes, peas and kale. Finished with a drizzle of herb oil.

**RISOTTO LUGANICA (GFO)** 13.95 ♥

Herby spiced Luganica meatballs, pancetta, chestnut mushrooms, fresh breadcrumbs and Parmesan.

**SEAFOOD RISOTTO (GF)** 14.25

Creamy risotto with prawns, mussels, squid, chilli and tomato. Finished with fresh lemon, garlic and parsley.

# PIZZA

OUR PIZZAS ARE MADE WITH SLOW PROVED DOUGH FOR EXTRA FLAVOUR AND STONE BAKED FOR EXTRA CRUNCH

## COTTO HAM & FUNGHI 12.50

Tomato, mozzarella, Cotto ham, brown cap mushrooms, Kalamata olives and fresh oregano.

## MARGHERITA (V) 9.45

Tomato, mozzarella and olive oil.

## VESUVIO 13.95 ♥

Tomato, mozzarella, smashed 'nduja sausage, pepperoni, red chillies and smoked peppers.

## CAPRINO (V) 12.00

Tomato, mozzarella, roast courgettes and aubergine with crumbled goat's cheese.

## FIorentina (V) 11.50

A bianca base topped with mozzarella, grilled tender stem broccoli, baby spinach and a free range egg.

## PARMA 13.00

Tomato, mozzarella, Prosciutto and rocket.

## RUSTICA 12.95

Tomato, mozzarella, roast Luganica sausage, onions, capers and artichokes.

### EXTRA TOPPINGS

CHOOSE A PIZZA THEN MAKE IT YOUR OWN BY ADDING YOUR FAVOURITE TOPPINGS:

#### 1.00 EACH

Roast courgettes. Smoked peppers. Roast aubergine. Mushrooms. Semi-dried tomatoes. Chillies. Kalamata olives. Onions. Mozzarella. Free range egg. Anchovies. Rocket.

#### 1.50 EACH

Cotto ham. Spicy 'nduja. Luganica sausage. Prosciutto. Prawns.

## MEAT & FISH

ALL OUR MEAT IS HIGHER WELFARE. OUR FISH IS RESPONSIBLY CAUGHT AND FROM SUSTAINABLE SOURCES

## CHICKEN & MUSHROOMS (GF) 13.95

Pan-roasted chicken breast in a creamy mushroom sauce with fresh rocket and herby potatoes.

## 8oz SIRLOIN STEAK (GFO) 19.95

Marinated in-house with herbs and garlic. Served with a mixed leaf and Parmesan salad and skin-on fries.

CHOOSE YOUR SAUCE: Peppercorn or mushroom and tarragon. 2.00

## CLASSIC STRADA BURGER (GFO) 12.25

7oz burger, lettuce, tomato, mayonnaise and skin-on fries.

CHOOSE YOUR TOPPINGS:

Cheese. Onions. Avocado. Mushrooms. Free range egg. 1.00 each  
Crispy pancetta. Spicy 'nduja. 1.50 each

## SALTIMBOCCA (GF) 15.95 ♥

Pork fillet wrapped in crisp Prosciutto with fresh sage. Served with crushed potatoes and green beans.

## LAMB CUTLETS (GFO) 15.95

3 grilled lamb cutlets served with tender stem broccoli and roast potatoes. Finished with a fresh salsa verde.

## SALMON & LENTILS (GF) 14.50

Pan-seared salmon fillet served with lentils, kale and baby spinach. Finished with fresh lemon, garlic and parsley.

## SEA BASS (GF) 15.95

Pan-fried sea bass fillets served with Kalamata olives, cherry tomatoes and crushed potatoes with green pesto.

## SALAD

## CHICKEN CAESAR SALAD (GFO) 12.25

Our twist on the classic Italian salad. Grilled chicken breast on a bed of crisp lettuce with garlicky croutons, smoked pancetta and anchovies. Finished with Parmesan shavings and Caesar dressing.

## SUPER FOOD SALAD (GFO, V) 10.25 ♥

A delicious salad packed full of fregola, baby spinach, kale, broccoli, rocket and semi-dried tomatoes. Finished with toasted seeds and pine nuts.

WITH: Chicken or salmon. 13.25

WITH: Goat's cheese. 11.95

## ENJOY A SIDE

## MIXED LEAF & PARMESAN SALAD (GF) 3.95

Watercress, rocket, baby spinach and Parmesan with olive oil and aged balsamic vinegar.

## HOUSE SALAD (GF) 3.95

Rocket, cherry tomatoes, Kalamata olives, baby spinach and house dressing.

## SEASONAL GREENS (GF) 3.95

Ask your server for today's seasonal greens.

## SKIN-ON FRIES (GFO) 3.95

## ROSEMARY POTATOES (GF, V) 3.95

Roast potatoes with rosemary, garlic and thyme.

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(GF) CONTAINS NO GLUTEN INGREDIENTS. (GFO) CAN BE MADE WITHOUT GLUTEN INGREDIENTS. (V) SUITABLE FOR VEGETARIANS.

Food Allergies & Intolerances: Please always inform your server about any allergens or intolerances which may affect you. Strada provide allergen information for the 14 allergens recognised in the legislation. Whilst this means that allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. Therefore, whilst GF and GFO menu items will not contain gluten products, there may still be very low levels of gluten in the dish. We accept all major credit cards. Our prices include VAT at the current rate. An optional service charge of 10% will be added to parties of 8 or more. Visit [www.strada.co.uk](http://www.strada.co.uk) for full details.



Hi, we're Penny  
and Ollie!



Choose your delicious  
food and join us on our  
adventure...

# THE STRADA SQUAD

Enjoy any starter,  
main, side,  
dessert + drink

£7.25\*

## STARTERS

### VEGGIE STICKS (V)

Carrot and cucumber dippers, baby tomatoes and a  
homemade tomato sauce.

### GRISSINI

Italian breadsticks with a homemade tomato sauce.

We have lots of great  
activities to do while you  
wait for your food.  
Have fun!

START



## MEATBALL MAZE

Help Penny find  
her way through  
the spaghetti to get her  
dessert.

## MAINS

MARGHERITA PIZZA (V)  
Tomato, mozzarella, basil.

BAKED MARKET FISH FILLET  
With lemon and mayonnaise,  
served with salad.

PENNE POMODORO (VO)  
Fresh pasta with basil and  
Parmesan.

TAGLIATELLE BOLOGNESE  
Slow cooked pork and beef ragu  
with Parmesan.

SEASONAL VEGGIE  
RISOTTO (V)  
With a little lemon and  
olive oil.

PASTA CARBONARA  
Pancetta, egg and  
Parmesan.

CHARGRILLED CHICKEN  
With lemony rosemary  
juices, and served with  
fries.

## DRINKS

Now choose a drink  
to go with your meal.



WATER



MILK

APPLE JUICE



ORANGE JUICE

CRANBERRY JUICE



## DESSERTS

FRESH FRUIT  
Delicious, fresh, seasonal fruit.

CHOCOLATE &  
HAZELNUT PIZZETTA  
Warm dough topped with melting hazelnut  
chocolate spread.

ICE CREAM  
A scoop of Jude's artisan ice cream in your choice of  
chocolate, strawberry or vanilla.

ICE LOLLY  
Natural fruit flavoured lolly.



Our menu has been approved by our official  
judging panel!

Izabella 9 Viviana 7 Will 5  
Piper 9 Jerry 7

(V) SUITABLE FOR VEGETARIANS. (VO) THIS DISH CAN BE MADE VEGETARIAN

\*Available for children aged 12 and under. Strict hygiene procedures are followed in our kitchen but due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are shown in the dish descriptions. Fish may contain bones. If you suffer from nut or any other allergies please ask a waiter for more information. Allergen menus are available on request. We accept all major credit cards. Our prices include VAT at the current rate. An optional service charge of 10% will be added to parties of 8 or more. Visit [www.strada.co.uk](http://www.strada.co.uk) for full details.