



Non-Tipping Restaurant

La Strada
italian kitchen & bar
by Zharko Palushaj

Hospitality Part of Experience

We proudly serve the best of food to the best of people. Please accept our appreciation and sincere thanks for letting us serve you. Sometimes in the rush of business life, we fail to say “thanks” loud enough, but you can be assured that your patronage is never taken for granted. Our aim is to please and satisfy. To serve you is a real privilege and pleasure.
Thank You

Formaggi

- Parmigiano Reggiano DOP 24 Month Aged | 12**
- Parmigiano Reggiano DOP “Red Cow” 36 Month Aged | 25**
- Taleggio DOP | 12**
- Pecorino Toscano DOP | 15**
- Asiago Vechio DOP | 13**
- Paski Sir – Croatian’s Sheep’s Milk 12 Month Aged | 15**
- Cacciocavallo – 36 Month Cave Aged DOP | 15**
- Gorgonzola Dolce DOP | 13**

Salumi

- Pistacchio Mortadella | 9**
- Salame Finocchiona | 13**
- Nduja Sopressata | 15**
- Speck Alto Aldige – Smoked Prosciutto | 13**
- Prosciutto San Daniele ‘Secolo’ DOP | 15**
- Prosciutto di Parma Black Label DOP | 15**
- Bresaola – Air Dried Filet Mignon | 17**
- Jamon Iberico de Bellota – Acron feed 100 % | 75**

Charcuterie Board La Strada Style | 25 Per Guest

Antipasti

Olives | 9

Marinated Olives

Bruschetta | 12

Medley heirloom Tomatoes, basil, garlic, EVOO, Parmigiano Reggiano

Prosciutto e Melone | 12

Prosciutto San Daniellé, Seasonal Melon

Mozzarella di Bufala Campana DOP | 18

Fresh mozzarella, heirloom tomato, basil pesto, 8 year Balsamic Reserva

Burrata - Pugliese DOP | 18

Creamy mozzarella, julienne zucchini, pistachio pesto, balsamic caviar

Bresaola – Ricotta di Bufala | 18

Air-dried tenderloin beef, bufala ricotta, walnuts, truffle honey

Carpaccio di Filetto | 18

EVOO, lemon, arugula, parmigiano reggiano, toasted pine nuts

Antipasto di Verdura | 18

Roasted peppers, Sicilian caponata, Tuscan beans, crostini

Insalata di Mare | 25

Calamari, octopus, shrimp, scallop, vegetable salad, EVOO, lemon

Minestrone | 9

Seasonal vegetables, beans, pasta

Polenta | 15

Creamy polenta, sausage- mushroom ragu

Arancini | 15

Traditional Sicilian rice balls - meat ragu, peas, mozzarella

Involtini di Melanzane | 15

Baked eggplant cheese rollups, tomato sauce

Polpette di Vitello | 18

Veal meatballs, tomato sauce, ricotta salata

Calamari Marinara | 18

Sauteed calamari, fragrant tomato

Zuppa di Cozze | 15

Steamed green lipped mussels, spicy tomato

Zuppa di Vongole | 18

Steamed Manila clams, EVOO, white wine, garlic, parsley, red chili peppers

Gamberi con Crema di Limone | 18

Breaded jumbo Shrimp, Lemon-garlic bachiamef

Insalate

Tre colore | 13

Arugula, radicchio, Belgian endive, EVOO - lemon, shaved Parmigiano Reggiano

Barbabietole | 15

Golden beets, arugula, toasted almonds, pistachio, EVOO

Campagniola | 15

baby greens, Roasted peppers, olives, artichoke heart, tomatoes, Tuscan beans, shiitake mushrooms lambrusco vinaigrette

Caesar | 15

Romaine hearts, medley tomatoes, Parmigiano dressing, crisp Speck

Pizza

Margherita | 18

Tomato sauce, mozzarella, basil

Napoletana | 20

Tomato sauce, mozzarella di bufala

Parmigiana | 21

Tomato sauce, eggplant, mozzarella

Dell'Orto | 21

Tomato sauce, seasonal vegetables, mozzarella

Piccante | 23

Tomato sauce, spicy salami, mozzarella

Valdostana | 23

Tomato sauce, prosciutto cotto, fontina

Capricciosa | 23

Tomato sauce, prosciutto cotto, artichokes, mushrooms, mozzarella

Fiorentina | 23

Spinach, mushrooms, ricotta di bufala, EVOO

Fig Marsala – Speck Alto Adige | 23

Fig marsala compote, balsamic aged pearl onions, smoked prosciutto

Quattro Formaggi | 23

Mozzarella, taleggio, fontina, gorgonzola, EVOO

Funghi e Tartufi | 30

Gourmet mushrooms, EVOO, truffle sauce, mozzarella

Zucchine Pesto | 25

Zucchini pesto, pistachio mortadella, straciatella cheese, EVOO

Bianca | 25

Mozzarella, prosciutto san danielle, arugula, Parmigiano Reggiano, EVOO

La Strada | 30

Herolum Tomatoes, arugula, leccina olives, Parmigiano Reggiano, prosciutto

Pasta

All pastas are prepared on an individual boiling water pots, please allow ample time! Adding more cheese is illegal!!!



Spaghetti alla Chitarra al Pomodoro e Basilico | 21

EVOO, cherry tomatoes, shallots, garlic, fresh basil

Pappardelle alla Bolognese | 25

Tomato meat ragu

Fettuccine alla Boscaiola | 30

Gourmet Mushrooms, EVOO, minced garlic, white wine, porcini cream

Paglia e Fieno Papalina | 25

Prosciutto, peas, Robiola cheese, Parmigiano Reggiano

Strozzapreti Emiliana | 30

Bolognese, porcini mushrooms, mascarpone cheese, black truffle

Lasagne | 30

Tomato meat ragu, béchamel, fresh mozzarella, Parmigiano Reggiano

Gnocchi di Patate - Aurora | 25

Tomato cream, Parmigiano Reggiano

Gnocchi di Ricotta | 25

Arugula pesto, toasted almonds

Gnocchi di Spinaci Quattro Formagi | 30

Funded of Fontina, taleggio, gorgonzola, stracchino

Gnocchi alla Sorrentina | 25

Tomato basil, mozzarella di bufala, Parmigiano Reggiano

Linguine Con Crema di Zucchine e Straciatella | 25

Cream of zucchini, Straciatella cheese, toasted hazelnuts

Trofie al Pesto alla Genovese | 25

Basil pesto, boiled potatoes, green beans, pine nuts

Capellini con Crema di Spinacie Stracchino Fresco 25

Cream of spinach, fresh Stracchino cheese, Parmigiano bowl

Bucatini all' Amatriciana | 25

Guanciale, spicy tomato sauce, Pecorino Romano

Spaghettoni alla Carbonara | 25

Guanciale, Egg yolk, cracked pepper, Pecorino Romano

Spaghetti Nero ai Frutti di Mare | 35

Fruits of the sea, fragrant tomato

Fregola Sarda con Vongole | 30

Manila Clams, EVOO, chile peppers, white wine, parsley, lemon zest

Risotto Parmigiana | 30

Aquarello 7 year aged - Carnarali, Parmigiano Reggiano, Amarone reduction

Risotto Primavera | 30

Aquarello 7 year aged - Carnarali, seasonal vegetables, Parmigiano Reggiano

Risotto ai Funghi e Tartufo | 35

Aquarello 7 year aged - Carnarali, gourmet mushrooms, black truffle sauce

Carne

Scaloppine ai Funghi Trifolati | 35

Provimì Veal, gourmet mushrooms, minced garlic, peperoncino, white wine

Saltimbocca alla Romana | 35

Provimì Veal, prosciutto San Daniele, sage, white wine, butter

Scaloppine alla Sorrentina | 35

Provimì Veal, eggplant, mozzarella, white wine, veal broth,

Costoletta alla Milanese | 65

Breaded 16 oz veal chop, arugula - heirloom madly tomatoes salad

Costoletta di Vitello alla Griglia | 65

16 oz center cut Grilled rib veal chop, fresh herb seasoning

Salsiccia e Peperoni | 23

Italian sausage, hot banana peppers, roasted potatoes, EVOO, roasted garlic

Petto di Pollo al Limone | 30

Airline chicken breast, capers, artichokes, white wine, lemon, butter

Pollo Ripieno | 30

Airline chicken breast filled with fontina, prosciutto, mushroom marsala

Brasato di Manzo | 40

Red wine braised short rib, creamy polenta

Bisteca Fiorentina | 85

20 oz dry aged porterhouse

Parmigiana – Eggplant | 23 – Chicken | 30 – Veal | 35

Pesce Del Giorno – Fresh Fish Of The Day | Market price

Contorni

Spinach – 9

Funghi trifolati – 9

Carciofi --9

Broccoli di Rabe -- 12