

La Strada



Dolci e Caffè

243 E Merrill St
Birmingham, MI 48009

by Zhar'ko Palushaj

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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.

ANTIPASTO

Bruschetta

Tomato, basil, garlic EVOO,
crostini
\$8.95

Prosciutto e Melone

Prosciutto San Daniele, fresh
melon
\$11.95

Carpaccio di Bresaola

Thin sliced, Dry-cured filet
mignon, lemon olive oil,
parmigiano reggiano
\$12.95

Caprese

Gourmet seasonal
tomatoes, fresh basil,
EVOO, balsamic
riserva

Mozzarella di bufala

\$11.95

or

Burrata

\$13.95

Insalata di Mare

Mediterranean octopus, calamari,
shrimp, celery salad, EVOO,
lemon
\$13.95

Polpette di Vitello

Veal meatballs in tomato sauce
\$11.95

Carpaccio di Filetto

Thin sliced raw filet mignon,
porcini mushrooms, pecorino
truffle
\$15.95

FORMAGGI - SALUMI - VERDURE

Parmigiano Reggiano

Pecorino Grand Cru

Fontina Valle d'Aosta

Individual Serving- \$9.95

All above three - \$15.95

Prosciutto speck

Wild Boar Salami

Prosciutto San Daniele (14 Months)

Individual Serving- \$10.95

Selection of three - \$15.95

Cerignola Olives

Eggplant Caponata

Roman artichokes

Individual Serving- \$8.95

All above three- \$13.95

Pecorino Vino - \$12.95

Pecorino Truffle - \$15.95

Prosciutto San Daniele Secolo - \$15.95

Prosciutto di Parma black label - \$15.95

Bresaola - \$15.95

Grilled Portobello- \$9.95

Roasted Red Peppers - \$10.95

ZUPPE E INSALATE

Minestrone

\$5.50

Tre Colore

Arugula, endive, radicchio,
EVOO, balsamic riserva,
Parmigiano Reggiano
\$10.95

Barbabietole

Golden beets, tomatoes, cipoline,
burrata foam, EVOO, balsamic
riserva \$13.95

Insalata Di Casa

Artisan mix, creamy
balsamic
\$8.95

Italian Sausage \$4.50

Chicken Breast \$5.50

3 Jumbo Shrimp \$12.00

Zuppe del Giorno

\$6.50

Caesar

Romaine hearts, prosciutto speck,
tomatoes, Caesar dressing,
Parmigiano Reggiano
\$10.95

Tonno

Flott tuna, roasted red peppers,
mediterranean olives, medley
tomatoes, EVOO
\$13.95

PIZZA

Capricciosa

EVOO, tomato sauce,
mozzarella, mushroom, roasted
peppers, olives, artichokes
\$15.95

Fiorentina

Ricotta cheese, organic
spinach, gourmet mushrooms
\$15.95

Fig Marsala-Prosciutto speck

EVOO, fig marsala compote,
balsamic aged pearl onions,
prosciutto speck
\$17.95

Salami Calabrese
\$3.50

Margherita

EVOO, tomato sauce
With
Domestic mozzarella
\$13.95

Il Fior di Latte
\$15.95

Stracciattella
\$15.95

Stracchino
\$16.95

Robiola
\$16.95

Add:
Prosciutto Cotto
\$3.50

Parmigiana

Eggplant, EVOO, tomato sauce,
mozzarella, parmigiano
\$15.95

Bianca

EVOO, mozzarella, prosciutto San
Daniele, arugula
\$15.95

Tuna

EVOO, tomato sauce, Sicilian
tuna, roasted peppers, olives
\$17.95

Prosciutto San Danielle
\$5.50

PASTA

Tagliolini Pomodoro E Basilico

Handmade linguine, peeled cherry
tomatoes, shallots, EVOO, fresh basil
\$15.95

Spaghetti Aglio Olio

Gold dye cut Verrigni spaghetti, EVOO,
roasted garlic, red pepper flakes
\$13.95

Spaghetti alla Carbonara

Gold dye cut Verrigni spaghetini, guanciale,
duck egg yolks, black pepper, pecorino
\$16.95

Strozzapreti Emiliana

Handmade rolled and twisted pasta,
mushroom truffle pure, bolognese
sauce mascapone cheese
\$17.95

Fettuccine Bolognese

Hand made fettuccine
pasta, meat sauce
\$15.95

Pappardelle con Porcini e Tartufi

Double sized fettuccine pasta, porcini
mushrooms, truffle pure, robiola cheese
\$17.95

ENTREES

Chefs Selection of the Day

Scaloppine di Vitello (Veal)

\$23.95

Pesce Del Giorno (Fish)

Market Price

Medaglione Di Filetto

\$29.95

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food
borne illness