



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

Brunch

Sweets Fruit Grains

- Bombolone – Italian Donut | 4**
- Croissant | 4**
- Almond Croissant | 7**
- Yogurt - Granola - Fresh Berries |11**
- Steel cut Oatmeal - Fig Jam | 11**
- Cantaloupe - Fresh Berries | 11**

Crespelle

- Nocciolata - Organic Hazelnut Spread | 11**
- Nocciolata - Banana | 12**
- Nocciolata - Strawberry | 12**
- Nocciolata - Mixed Berries | 13**
- Ricotta di Bufala - Truffle Honey | 15**
- Strachino Cheese - Strawberry Balsamic | 15**

Toast – Choice of Jam | 5

Uovo -Eggs

All Egg Entrée Served With: Toast, Avocado salad, Fresh fruit

Cacio Pepe | 13

Soft scrambled, pecorino, black pepper

Carbonara | 15

Soft scrambled, pecorino, black pepper, Guanciale

Omelette al Formaggio | 17

Italian cheese omelet

Omelette agli Spinaci | 17

Spinach, caramelized leaks, mozzarella

Avocado Toast | 15

Maplewood smoked pancetta, avocado, tomato, arugula

Sunny side up egg

Italian Sausage Burger | 15

Italian Sausage, porcini mushrooms, truffle sauce, fontina cheese

Frittata di Patate | 18

Potatoes, spinach, caramelized leaks, mozzarella

Frittata Bianca | 18

Egg whites, tomatoes, artichoke, arugula

Parmigiano Reggiano Frittata | 18

Smoked pancetta, Parmigiano Reggiano

Frittata Funghi e Marsala | 18

Gourmet mushrooms, marsala wine

Paesano| 20

Italian sausage, gnocchi, gourmet mushrooms, sun-dried tomatoes, Parmigiano Reggiano

Frittata Salmone e Asparagi | 20

Salmon Carpaccio, asparagus, stracchino

contorni

Pancetta | 6

Sausage | 6