



La Strada
italian kitchen & bar
by Zharko Palushaj

Non Tipping Restaurant

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

Lunch

Antipasti

Olives | 7

Marinated Olives

Bruschetta | 11

Tomatoes, basil, garlic, EVOO, parmigiano reggiano

Prosciutto e Melone | 12

Prosciutto San Danielle, Seasonal Melon

Mozzarella di Bufala Campana DOP | 16

Fresh mozzarella, tomatoes, basil pesto

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, pine nuts

Carpaccio di Salmone | 18

Seasalt cured Ora king salmon, EVOO, candied orange

Insalata di Mare | 18

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

Crocchette di Patate | 12

Potato Croquettes, parmigiano fondue

Polenta | 15

Creamy polenta, sausage- mushroom ragu

Arancini | 15

Traditional Sicilian rice balls

Involtini di Melanzane | 15

Baked eggplant cheese rollups, tomato sauce

Polpette di Vitello | 15

Veal meatballs, tomato sauce, ricotta salata

Calamari Marinara | 15

Sauteed calamari, fragrant tomato

Zuppa di Cozze | 15

Steamed PEI mussels, spicy tomato

Zuppa di Vongole | 18

Steamed littleneck clams, EVOO, aglio olio

Gamberi al Limone | 18

Jumbo Shrimp, EVOO, garlic, white wine, lemon butter

Insalate

Tre Colore | 12

Arugula radicchio, endive, EVOO, lemon, Parmigiano Reggiano

Insalata di Pere | 13

Mixed greens, pear, walnuts, gorgonzola, lambrosco vinaigrette

Caesar | 13

Romaine, tomatoes, speck, Parmigiano dressing

Barbabietole | 15

Golden beets, arugula, almonds, pistachio, EVOO

Insalata di Tonno | 18

Flott tuna, roasted peppers, cherry tomatoes, taggiasca olives, EVOO

Caponata | 12

Sicilian eggplant salad

Peperoni Arrostiti | 13

Roasted peppers, garlic, basil, EVOO

Fagiolini | 15

Green beans, potatoes, cherry tomato, gorgonzola, lambrusco vinaigrette

Insalata di Asparagi | 15

Asparagus, radicchio, Parmigiano Reggiano, EVOO, balsamic reserve

Avocado Salad | 15

Cherry tomatoes, arugula, salsa avocado

Chicken | 8

Sausage | 8

3 Jumbo Shrimps | 12

Salmon | 12

Pizza

Our pizza dough is made with Manitaly pizza flour and Italian bottle water

Personal 8” Regular 12”

Margherita | 12 | 18

Tomato sauce, mozzarella

Napoletana | 13 | 20

Tomato sauce, il fior di latte - fresh imported mozzarella

Parmigiana | 14 | 21

Tomato sauce, eggplant, mozzarella

Dell’Orto | 14 | 21

Tomato sauce, seasonal vegetables, mozzarella

Piccante | 15 | 23

Tomato sauce, spicy salami, mozzarella

Valdostana | 15 | 23

Tomato sauce, prosciutto cotto, fontina

Capricciosa | 15 | 23

Tomato sauce, prosciutto cotto, artichokes, mushrooms, mozzarella

Fiorentina | 15 | 23

Spinach, mushrooms, ricotta di bufala, EVOO

Fig Marsala – Speck Alto Adige | 15 | 23

Fig marsala compote, balsamic aged pearl onions, smoked prosciutto

Quattro Formaggi | 15 | 23

Mozzarella, taleggio, fontina, gorgonzola, EVOO

Pancetta e Patate | 15 | 23

Smoked pancetta, sliced potatoes, caramelized leaks, mozzarella, EVOO

Funghi e Tartufi | 17 | 25

Gourmet mushrooms, EVOO, truffle sauce, mozzarella

Bianca | 17 | 25

Mozzarella, prosciutto san daniele, arugula, parmigiano Reggiano, EVOO

Calzone Tradizionale | 12 | 18

Salami, ricotta, mozzarella, parmigiano filled

Pasta

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

Tagliolini al Pomodoro e Basilico | 15

Cherry tomatoes, shallots, garlic, EVOO, basil

Pappardelle alla Bolognese | 17

Tomato meat ragu

Pappardelle al Ragu di Salsiccia | 16

Sausage, bell pepper ragu, taggiasca olives

Fettuccine alla Boscaiola | 16

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

Fettuccine al Mascarpone | 17

Prosciutto cotto, marscapone, egg yolk, parmigiano reggiano

Scrigni con Burrata di Puglia | 17

DOP burrata filled Ravioli, cherry tomato, basil pesto

Gnocchi di Patate Pomodoro | 16

Tomato sauce

Gnocchi di Patate Aurora | 17

Tomato Cream

Spaghetti Aglio e Olio | 15

EVOO, garlic, pepperoncino, parsley

Spaghetti alla Carbonara | 18

Guanciale, egg yolk, black pepper, pecorino

Mezze Maniche all’Amatriciana | 18

Guanciale, spicy tomato, pecorino

Linguine al Pesto Genovese | 16

Basil pesto, boiled potatoes, green beans, pine nuts

Orecchiette | 16

Broccoli rabe, EVOO-garlic, peperoncino

Penne Aurora | 18

Crab meat, spicy peppers, tomato cream

Spaghetti alla Vongole | 18

Littleneck clams, EVOO, peperoncino

Linguine ai Frutti di Mare | 25

Fruits’ of the sea, fragrant tomato

Panini

Panino Classico | 15

arugula salad, tomatoes, fontina cheese, EVOO

Choice off:

Prosciutto cotto, Mortadella, Salame, Speck

Panino San Daniele | 18

Prosciutto, mozzarella, tomato, arugula, EVOO, balsamic

Italian Sausage Burger | 15

Italian Sausage, porcini mushrooms, truffle sauce, fontina cheese

Avocado Toast | 15

Apple wood smoked pancetta, avocado, tomato, sunny side up egg

Entree

Petto di Pollo al Limone | 18

chicken breast, capers, hearts of artichoke, white wine, lemon, butter

Salsiccia e Peperoni | 18

Sicilian wine sausage, spicy peppers, potatoes, fragrant tomato

Scaloppine di Maiale alla Pizzaiola | 18

Pork tenderloin, spicy tomato sauce, oregano, EVOO

Spezzatino di Manzo | 21

Braised tenderloin tips, potatoes, carrots, peas, cherry tomatoes red wine

Cotoletta alla Milanese | 23

Breaded veal cutlet, tre colore salad, EVOO, lemon

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

Contorni

Spinaci | 7

Broccoli Rabe | 9

Patate del Giorno | 7