

# *Trattoria La Strada*

## *Menu*



**LA STRADA**  
CUCINA TOSCANA

*Menu featured by Roberto and Patrizia Bernardoni*

*Managers Leonardo Landini and Peter Morales*

*No checks will be split for parties larger than 5  
\$25.00 Minimum charge per person applicable  
18% Gratuity will be added to parties of 6 or more  
20 % Gratuity will be added to parties of 12 or more  
\$3.00 Split charge may be applicable*

# *Antipasti*

## Appetizers

### **Bruschetta Toscana 7.75**

*Grilled Tuscan bread topped with chopped tomatoes, extra virgin olive oil, fresh basil and garlic*

### **Polenta Alla Valdostana 12.95**

*Polenta topped with ham and mozzarella cheese then covered with a gorgonzola porcini mushroom sauce*

### **Rollini Di Melanzane Farciti Con Caprino 12.95**

*Eggplant rolls filled with goat and ricotta cheese, mint and sun dried tomatoes.  
Served warm with a tomato and basil sauce*

### **Seppie In Inzimino 14.95**

*Baby Calamari sautéed with swiss chard, spinach, garlic, crushed red pepper  
in a tomato broth*

### **Gamberoni In Salsa Bianca 16.95**

*Large Mexican shrimp sautéed with extra virgin olive oil, garlic, crushed red pepper, and parsley  
Flambéed with vodka and served in a white wine cream sauce*

### **Calamaretti E Gamberetti Fritti 16.95**

*Fresh calamari and Mexican shrimp, deep fried and served with a garlic aioli and spicy marinara sauce*

### **Tortine Di Granchio 16.95**

*King crab cakes served with a warm creamy red and yellow bell pepper sauce.*

### **Prosciutto Di Parma Con Pere E Gorgonzola 16.95**

*Imported prosciutto di Parma served on a bed of arugola with sliced pears and sweet gorgonzola cheese*

### **Piatto Di Vegetali Tiepidi Con Bruschetta E Nodini 15.95**

*Mixed grilled vegetables served warm with Tuscan bread and fresh mozzarella cheese*

### **Antipasto Toscano 17.95**

*A selection of Italian cold cuts, cheeses, olives and bruschetta*

### **Portobello In Agrodolce 14.95**

*Baked portobello mushroom with white wine, onions and herb drizzled with a tangy sweet balsamic reduction.  
Prepared over a bed of arugola and topped with crumbled goat cheese*

## Carpacci

### **Carpaccio Di Bue Ai Carciofi E Grana 15.95**

*Thinly sliced raw filet mignon marinated in olive oil and lemon, topped with artichoke hearts and sliced parmesan cheese*

### **Carpaccio Al Gorgonzola E Rucola 15.95**

*Thinly sliced raw filet mignon marinated in olive oil and lemon, topped with capers, parmesan cheese, imported gorgonzola cheese and arugola, then sprinkled with a light truffle oil*

### **Salmone Affumicato Con Pane Toscano 16.95**

*Thinly sliced smoked salmon marinated in olive oil and lemon, topped with mixed baby greens and capers, served with grilled Tuscan bread*

### **Carpaccio Di Tonno Con Capperi 16.95**

*Thinly sliced fresh Ahi tuna marinated in extra virgin olive oil and lemon, capers, Belgian endive and mixed greens*

## Salads

### **Fantasia Di Lattughette 5.95**

*Mixed baby greens, sliced tomatoes and croutons tossed in creamy balsamic vinaigrette*

### **Divina Cesare 6.95**

*Romaine lettuce tossed in a creamy anchovy dressing and sprinkled with parmesan cheese.  
Add chicken \$4 or shrimp \$6.*

### **Primavera 6.95**

*Mixed baby greens, carrots, cucumber, tomatoes and balsamic onions, tossed in a creamy balsamic vinaigrette*

### **Caprese 13.95**

*Fresh Mozzarella and sliced tomatoes served on a bed of mixed greens with a basil dressing*

### **Insalata Patrizia 11.95**

*Arugola, hearts of palm, avocado, fresh mozzarella and shaved Parmesan cheese, drizzled with extra virgin olive oil*

### **Insalata Di Tonno Alla Griglia 14.95**

*Seared marinated Ahi Tuna sliced and then served over mixed greens and watercress, drizzled with a honey mustard dressing*

### **Insalata Augustus 15.95**

*Fresh Belgium Endive, corn, hearts of palm, shrimp, Alaskan king crab meat, and avocado served in an orange-citrus mint dressing*

### **Insalata Di Pere Al Curry 15.95**

*Mixed greens, sun dried tomatoes, curried pears, walnuts and gorgonzola cheese  
Served in a light tomato vinaigrette dressing*

### **Prosciutto d'Oca 15.95**

*Duck prosciutto served with mix greens, asparagus, cherry tomatoes, onions, walnuts and slices of orange*

### **Minestrone Di Verdure 7.50**

*Vegetable Soup*

### **Zuppa Del Giorno 9.95**

*Soup of the day*

# Primi Piatti (Pasta and Rice)

*(Some items may contain chicken or beef stock)*

## Vegeterian pastas

### **Fettuccine Pomodoro E Basilico 15.50**

*Homemade fettuccine pasta tossed with a fresh tomato, basil, garlic and extra virgin olive oil sauce*

### **Penne Alla Carrettiera 15.50**

*Tube shaped pasta sautéed with extra virgin olive oil, garlic, parsley and a spicy marinara sauce*

### **Ravioli Rossini 20.95**

*Homemade ravioli filled with ricotta cheese and spinach in a creamy tomato sauce*

### **Ravioli Al Gorgonzola 20.95**

*Homemade ravioli filled with ricotta cheese and spinach in a creamy Italian gorgonzola cheese sauce*

### **Fettuccine Ai Funghi 19.95**

*Homemade fettuccine pasta with Porcini mushrooms, garlic, parsley, and extra virgin olive oil*

### **Gnocchi Alla Fiorentina 19.95**

*Fresh potato dumplings served in a creamy tomato sauce with Porcini mushrooms and a touch of chili pepper*

## Meaty pastas

### **Farfalline Al Pollo E Broccoli 18.95**

*Bowtie pasta, grilled chicken tenderloin slices, broccoli, sun dried tomatoes and shallots in a cream sauce*

### **Polpettine di Filetto e Spaghetti 22.95**

*Beef Filet meatballs prepared with onion and basil, served in a marinara sauce tossed with spaghetti*

### **Spaghetti Alla Bolognese 18.95**

*Spaghetti pasta served with a Bolognese style meat ragout*

### **Fettuccine al sugo d'Anatra 24.95**

*Homemade fettuccine pasta, served with slowly cooked original duck ragout sauce with a touch of tomato.*

### **Tortelli Il Magnifico 20.95**

*Homemade Tortelli filled with veal ragout in a light cream sauce with ham and sweet green peas*

## Seafood pastas

### **Farfalline Al Salmone 19.95**

*Bowtie pasta sautéed with smoked salmon, shallots, parsley and light cream sauce, topped with caviar*

### **Linguine Alle Vongole Veraci 19.95**

*Linguine pasta served with fresh Manila clams in a light white wine garlic sauce, garnished with parsley*

### **Fusilli ai Carciofi e Gamberi 19.95**

*Cork screw pasta served with artichoke hearts, white wine, extra virgin olive oil and shrimp in a light tomato sauce*

### **Penne Pirata 20.95**

*Tube shaped pasta sautéed with shrimp and clams in a creamy garlic sauce*

### **Capellini In Barca 21.95**

*Angel hair pasta tossed with clams, green mussels, shrimp and scallops in a tomato white wine sauce*

**Mezzelune Aragosta E Zucchini 25.95**

*Homemade ravioli filled with lobster meat, shrimp, zucchini, and ricotta cheese  
Sautéed in a lobster béchamel sauce with chopped lobster meat and vegetables*

**Penne Portofino 25.95**

*Fresh jumbo chopped shelled prawns flambéed with vodka and garlic served with penne pasta in a spicy rossini sauce*

## Risottos

**Risotto alla Pescatora 25.95**

*Italian Arborio rice cooked in a fish broth with scallops, Manila clams, shrimp, and calamari  
with a touch of crushed red pepper*

**Risotto al Verde 19.95**

*Italian Arborio rice cooked in a creamy spinach pesto sauce*

**Risotto ai funghi Porcini 19.95**

*Italian Arborio rice cooked in a creamy Porcini mushroom sauce*

## Secondi Piatti (Seafood and Meat)

### Chicken dishes

**Petto Di Pollo Al Limone 21.95**

*Chicken breast sautéed in a creamy white wine lemon reduction. Served with vegetables and potatoes.*

**Petto Di Pollo Alla Parmigiana 23.95**

*Pan fried breaded chicken breast topped with mozzarella cheese and baked in a homemade marinara sauce.  
Served with vegetables and potatoes.*

**Pollo Toscano 25.95**

*Chicken breast stuffed with asparagus, mozzarella cheese, and prosciutto di Parma  
Served in an authentic white wine and Italian porcini mushroom sauce with vegetables and potatoes.*

**Pollo Alla Diavola 23.95**

*Boneless chicken leg and thigh marinated in extra virgin olive oil, herbs, and crushed red pepper  
Grilled and served with roasted cherry tomatoes, over a bed of spring mixed salad*

### Veal dishes

**Scaloppine Di Vitella Ai Funghi Porcini 34.95**

*Veal medallion sautéed in white wine, garlic, extra virgin olive oil and Italian porcini mushrooms.  
Served with vegetables and potatoes.*

**Saltimbocca Alla Romana 34.95**

*Veal medallions topped with prosciutto, sage and mozzarella cheese, then sautéed in a white wine reduction.  
Served with vegetables and potatoes.*

**Ossobuco Di Vitello 38.95**

*Tender veal shank slowly braised with red wine, vegetables, and tomatoes. Served on a bed of saffron risotto.*

## Seafood dishes

### **Cioppino alla Livornese 30.95**

*Authentic fish stew of Manila clams, halibut, jumbo prawns, scallops, and salmon in a tomato and white wine broth*

### **Salmone Fresco Al Rosmarino 29.95**

*Fresh Atlantic salmon filet sautéed in white wine, shallots, and rosemary, served over a bed of sautéed spinach.*

### **Tonno Alla griglia 33.95**

*Grilled fresh Ahi tuna topped with a citrus mint, capers and fresh tomato salsa  
Served with a side of grilled asparagus and roasted potatoes*

### **Fazzoletti Di Salmone 30.95**

*Fresh Atlantic salmon filet marinated in lemons then wrapped in homemade pasta sheets and tied with chives  
Steamed and served with cherry tomatoes in a lobster Béchamel sauce  
and drizzled with a basil pesto reduction*

### **Gamberoni ai Funghi 30.95**

*Butterflied flowered jumbo Mexican shrimp fried and sautéed with cognac in a creamy Porcini mushroom sauce,  
Served with asparagus*

### **Gamberoni Alla Griglia 33.95**

*Fresh water jumbo prawns marinated and grilled then topped with an extra virgin olive oil herb sauce  
Served with fresh grilled vegetables (When in season)*

## Meat dishes

### **Filetto "Ciao San Diego" 37.95**

*Grilled filet mignon wrapped with Italian cured pancetta and flambéed with cognac  
Sautéed in a creamy peppercorn sauce and served with bowtie pasta in a Porcini mushroom sauce*

### **Tagliata Con Rucola 36.95**

*Angus Flat-iron steak rubbed with Dijon mustard then grilled to perfection  
Sliced and served over a bed of arugola, with a choice of a gorgonzola or Porcini mushroom sauce*

### **Filetto Al Chianti 36.95**

*Filet mignon sautéed in a red wine and balsamic vinegar reduction, served with fettuccine alfredo.*

## Meats *alle Carte*

### **Filetto Alla Griglia 36.95**

*Black Angus filet mignon grilled to perfection*

### **New York Alla Griglia 34.95**

*New York Steak marinated Florentine style and grilled to perfection*

### **Bistecca alla Fiorentina 43.95**

*Grilled 22 oz. Angus pride porterhouse steak marinated Florentine style*

### **Ribeye alla griglia 39.95**

*Grilled 20 oz. Ribeye steak marinated Florentine style*

### **Costolette D'Agnello Al Rosmarino 34.95**

*Grilled Lamb chops marinated in extra virgin olive oil, garlic, and rosemary*

## **Side orders:**

**Steak fried potatoes 8.95**

**Oven roasted potatoes 8.95**

**Steamed asparagus 8.95**

**Baby carrots and broccoli in butter 8.95**

**Grilled vegetables 8.95**

**Sautéed Spinach 8.95**

**Pasta with Marinara or Alfredo Sauce 8.95**

# *I Dolci*

## Desserts

### **Torta de Mela 8.25**

*Delicious homemade Italian apple pie baked with pine nuts and golden raisins. Served with vanilla gelato.*

### **Ricotta Cake 8.25**

*Authentic homemade Italian ricotta cake baked to perfection with pine nuts and golden raisins, lightly dusted with powdered sugar. A real treat!*

### **Tiramisu 8.25**

*Espresso-soaked lady fingers with sweet mascarpone cream, elegantly dusted with cocoa powder.  
It's a House Specialty.*

### **Crema Bruciata 8.25**

*Delicious custard, caramelized on top while soft and creamy inside.*

### **Torta di Cioccolato 8.25**

*A decadent flourless chocolate cake layered with rich Belgium dark chocolate.  
A chocolate lover's dream!*

### **Vulcano 8.25**

*A mouthwatering warm chocolate cake oozing with melted dark chocolate, served with vanilla gelato on the side.*

### **Cannoli 10.50**

*A light homemade pastry shell filled with a sweet and creamy ricotta filling with chocolate chips.*

### **Tortina al Formaggio 8.25**

*A delicious homemade Italian cheese cake, served with raspberry sauce.*

### **Gelato 8.25**

*Luscious Italian ice cream in Chocolate, Vanilla, or Pistachio.*

### **Sorbetto 8.25**

*Lemon and strawberry sorbet flavors are available. Flavors can be served individually or combined.*