

## BREAD & NIBBLES

ADD A GLASS OF PROSECCO 5.95

**LARGE GREEN OLIVES (VE)** 3.50

**TRUFFLED GNOCCHI (VG)** 4.00  
Bella Lodi, truffle oil & sea salt

**ITALIAN BREADS (VE)** 4.50  
Ciabatta, focaccia puffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar

**AGLIO FLATBREAD (VE)** 4.50  
Garlic oil & rosemary

**TOMATO FLATBREAD (VG)** 5.50  
Tomato & oregano

**MOZZARELLA FLATBREAD (VG)** 5.50  
Mozzarella, parsley & garlic oil

## PASTA

FRESH PASTA COOKED TO ORDER

**PAPPARDELLE BOLOGNESE** 12.00  
Pork & beef ragù, Parmesan

**CHICKEN & MUSHROOM STROZZAPRETI** 13.50  
Chicken, mushroom, farragon, salsa verde & Parmesan

**PENNE POMODORO (VG)** 10.00  
San Marzano tomatoes, buffalo mozzarella & toasted pine nuts

**SEAFOOD LINGUINE** 15.00  
Mussels, squid, prawns, capers, tomatoes & chilli

**BUCATINI CARBONARA** 12.00  
Pancetta, egg, black pepper & Parmesan

**ORZOTTO PRIMAVERA (VG)** 13.50  
Peas, broad beans, spinach, basil, parsley & Bella Lodi

## SALADS

ADD CHICKEN 5.00, SALMON 6.00 OR GOAT'S CHEESE 4.00

**CAESAR SALAD** 9.00  
Lettuce, croutons, crisp pancetta & creamy anchovy dressing

**SUPERFOOD SALAD (VE)** 10.00  
Baby spinach & kale, broccoli, rocket, fregola, toasted seeds & sun-dried tomatoes

## SIDES

**SKINNY FRIES (VE)** 3.50  
Sea salt

**TRUFFLE FRIES (VG)** 5.00  
Truffle oil, sea salt & Bella Lodi

**ROASTED NEW POTATOES (VE)** 4.50  
Garlic, olive oil, rosemary & sea salt

**TENDER STEM BROCCOLI (VE)** 4.50  
Chilli & garlic

**HOUSE SALAD (VE)** 5.00  
Bibb lettuce, spinach, rocket, Datterini tomatoes, olives & house dressing

## DESSERTS

**CHOCOLATE FONDANT (VG)** 6.50  
Salted caramel ice cream

**TIRAMISU** 6.00  
Espresso soaked sponge, mascarpone & cocoa

**PANNA COTTA** 6.00  
Granola & mixed berries

**STICKY TOFFEE PUDDING (VG)** 6.50  
Toffee sauce, vanilla ice cream

**JUDE'S ICE CREAMS & SORBETS (VG)** 5.00  
Ice cream: vanilla, chocolate, salted caramel, strawberry  
Sorbet: raspberry, mango, lemon

## ANTIPASTI

**ANTIPASTI** 7.00 / 13.50  
Cured meats, olives, buffalo mozzarella, roasted tomatoes, ciabatta & tapenade

**VEGETABLE ANTIPASTI (VG)** 7.00 / 13.50  
Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade.

**BRUSCHETTA (VG)** 5.50  
Roasted tomatoes, basil & ricotta

**CRISPY SQUID** 7.00  
Sriracha mayo

**SMOKED MOZZARELLA ARANCINI (VG)** 7.50  
Truffle mayonnaise

## PIZZA

HAND-STRETCHED BASE

**MARGHERITA (VG)** 9.00  
Tomato, mozzarella & basil  
Add buffalo mozzarella 2.00

**COTTO HAM & FUNGHI** 12.00  
Tomato, ham, mushrooms, black olives & oregano

**PARMA** 14.00  
Tomato, mozzarella, Prosciutto & rocket

**VESUVIO** 13.50  
Tomato, mozzarella, 'nduja, pepperoni, chilli & smoked peppers

**TOPPINGS** 1.00 EACH:

Smoked peppers, mushrooms, sun-dried tomatoes, olives, mozzarella

**TOPPINGS** 1.50 EACH:

Cotto ham, spicy 'nduja, Prosciutto, anchovies, free range egg

## MAINS & GRILLS

**STRADA BURGER** 14.00  
7oz British beef patty, lettuce, tomato, mayo, spanata piccante, Cheddar & fries

**POLLO FUNGHI** 14.00  
Creamy mushroom sauce, green beans, garlic & rosemary potatoes

**CHICKEN MILANESE** 15.00  
Crispy panko chicken, linguine, tomato sauce & lemon

**8oz BRITISH SIRLOIN STEAK** 20.00  
Grilled mushrooms, watercress & skin on fries. Add truffle cream or peppercorn sauce 2.50

**SEA BASS** 16.50  
Green beans, lemon, garlic & rosemary potatoes

## HOT DRINKS

**ESPRESSO** 2.30 / 2.60

**AMERICANO** 2.20 / 2.25

**FLAT WHITE** 2.60

**CAPPUCCINO** 2.90

**CAFFE LATTE** 2.90

**CAFFE MACCHIATO** 2.60

**SELECTION OF TEAS** 2.60



## COCKTAILS

**APEROL SPRITZ 7.25**  
Aperol, Prosecco & soda

**NEGRONI 8.45**  
Beefeater Gin, Campari,  
Belsazar Red

**ELDERFLOWER SPRITZ 7.25**  
St Germain liqueur, Prosecco &  
Limonata

**MOJITO 7.95**  
Havana 3yr, lime juice,  
sugar, mint

**BELLINI 7.25**  
Prosecco & white peach purée

**BERRY SPRITZ 7.25**  
Crème de Mure liqueur, Prosecco  
& apple juice

**VIRGIN APPLE & ELDERFLOWER  
SPRITZ 3.85**  
Apple juice, lime, elderflower  
& soda

## ROSÉ

175ML / 250ML / BOTTLE

**ALPHA ZETA 'R' ROSATO 5.05 / 6.80 / 19.95**

Veneto 2019 12.5%  
Pale pink, vibrant berry flavours, mineral finish

**CERASUOLO D'ABRUZZO, CAPARRONE 5.65 / 7.65 / 22.40**

Abruzzo 2019 13%  
Ripe vibrant cherry fruit with savoury notes and finish

**MINUTY ROSÉ 7.45 / 10.10 / 27.95**

Provence 2019/20 13%  
Pale honeysuckle pink, offering a clean nose of citrus fruit

## SPARKLING

125ML / BOTTLE

**PROSECCO EXTRA DRY VETRIANO 5.95 / 27.95**

Veneto 11%  
A lively crisp Prosecco with delicate flavours & a dry finish

**PROSECCO ROSÉ CA DI ALTE 31.95**

Veneto 11.5%  
Beautiful peach pink colour, intense fruit aromas, full bodied & good acidity

**TAITTINGER BRUT RESERVE NV 54.00**

Champagne France 12.5%  
Crisp, citrusy aromas with subtle toasty notes, elegant and balanced

## WHITE

175ML / 250ML / BOTTLE

**ARPEGGIO, CATARRATTO 5.05 / 6.80 / 19.95**

Sicily 2018 12.5%  
Light & aromatic, delicate flavours & balanced acidity

**PINOT GRIGIO DELLE VENEZIE 'SCARPETTA' DOC 5.75 / 7.75 / 22.75**

Veneto 2018 12.5%  
Pale yellow in colour with a fresh bouquet & surprisingly exotic  
fruit flavours

**SAUVIGNON BLANC DOC 6.50 / 8.85 / 25.95**

Alasia Piedmont 2019/20 12.5%  
A fruity Sauvignon Blanc from a beautiful hill top vineyard

**GAVI DEL COMUNE DI GAVI 30.25**

Alasia Piedmont 2018/19 11.5%  
Citrus & fruit nose, apple, stone fruit, hints of lemon on the palate  
& a refreshing minerality

**"CIURI" ETNA BIANCO, TERRAZZE DELL'ETNA 39.65**

Sicily 2017 12.5%  
Fragrant, tropical fruit flavours, fresh, well balanced with a mineral finish

**SAUVIGNON, LIVIO FELLUGA 49.35**

Friuli-Venezia Giulia 2018/19 13%  
Rich flavours ranging from citrus to tropical fruit with a balsamic  
& mineral finish

## RED

175ML / 250ML / BOTTLE

**ARPEGGIO, NERELLO MASCALESE 5.05 / 6.80 / 19.95**

Sicily 2018 12.5%  
Medium bodied with ripe fruit character

**MONTEPULCIANO D'ABRUZZO ANCORA 5.85 / 7.95 / 23.30**

Abruzzo 2019/20 13%  
A generous balance of plums, cherries & chocolate

**MERLOT DOC ARALDICA 5.75 / 7.80 / 22.85**

Piedmont 2016 12.5%  
A luscious, plummy Merlot full of spicy flavours

**CHIANTI "MEDICEO" POGGIOTONDO DOCG 6.55 / 8.85 / 26.00**

2017/18 12.5%  
Bright cherry fruit, well ripened & juicy

**BAROLO FLORIO 32.15**

Piedmont 2014/16 14%  
Plum & mulberry on the nose & palate, firm tannins & great length

**VALPOLICELLA CLASSICO RIPASSO ACINATICO", ACCORDINI 38.75**

Veneto 2017 14%  
Intense ruby red, juicy cherries, spice & vanilla on the palate, full bodied

**CHIANTI CLASSICO, FONTODI FILETTA DI LAMOLE 48.75**

Tuscany 2016/17 13.5%  
Vibrant colour with a dark cherry nose, an intense but elegant Chianti on  
the palate with fine, grainy tannins

## SOFT DRINKS

**SAN PELLEGRINO 2.80**  
Choose from lemon, grapefruit,  
orange or blood orange

**COCA-COLA, APPLETISER 2.95**

**DIET COKE 2.75**

**ORANGE, APPLE OR  
POMEGRANATE JUICE 2.60**

**BELU MINERAL WATER 2.60 / 4.45**  
Still or sparkling 330ML / 750ML

## BEER & CIDER

**PERONI NASTRO AZZURRO 4.65**  
330ML 5.2%

**BIRRA MORETTI ALLA SICILIANA**  
5.50  
500ML 5.8%

**FREEDOM PALE ALE 4.95**  
330ML 4.2%

**HAWKES URBAN ORCHARD CIDER**  
4.95  
330ML 4.5%

**GLUTEN FREE PERONI 4.95**  
330ML 5.1%

**MORETTI ZERO 3.25**  
330ML 0%



NON-GLUTEN MENU AVAILABLE ON REQUEST. [VG] SUITABLE FOR VEGETARIANS. [VE] SUITABLE FOR VEGANS.

Please always inform your server about any allergens or intolerances which may affect you. Strada provide allergen information for the 14 allergens recognised in the legislation. Whilst this means that allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found. A discretionary service charge of 12.5% will be added to your bill. Our franc service charge is to benefit the team that look after you today. 125ml glasses are available. Thank you from the team. Visit [www.strada.co.uk](http://www.strada.co.uk) for full details.