

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 5.95

LARGE GREEN OLIVES (VE) 3.45

MARINATED OLIVES (VE) 3.45
Rosemary, lemon & garlic

DOUGH BALLS 4.95

Pancetta & garlic or
goat's cheese & peppers

TRUFFLED GNOCCHI (VG) 3.95

Bella Lodi, truffle oil & sea salt

ITALIAN BREADS (VE) 4.25

Ciabatta, focaccia puffed, garlic
bread, grissini, extra virgin olive oil
& balsamic vinegar

AGLIO FLATBREAD (VE) 4.25

Garlic oil & rosemary

GENOVESE FLATBREAD (VG) 5.25

Passata, oregano & basil pesto

MOZZARELLA FLATBREAD (VG) 5.25

Mozzarella, parsley & garlic oil

ANTIPASTI

ANTIPASTI 6.95 / 13.45

Cured meats, olives, buffalo
mozzarella, sun-dried tomatoes,
dough balls, ciabatta & tapenade

VEGETABLE ANTIPASTI (VG) 6.95 / 13.45

Marinated grilled vegetables,
olives, buffalo mozzarella, sun-dried
tomatoes, dough balls & ciabatta

BRUSCHETTA (VG) 4.95

Courgettes, aubergine, butternut
squash, garlic & Bella Lodi

FRITTO MISTO 7.25

Sustainable fish, tartare sauce,
paprika & lemon

ARANCINI (VG) 6.45

Spicy tomato sauce

SEARED KING PRAWNS 7.45

King prawns, chilli, garlic, parsley,
white wine, lemon & focaccia

PASTA & RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE 11.95

Pork & beef ragù, red wine,
herbs & pangrattato

CHICKEN & MUSHROOM

STROZZAPRETI 13.45

Chicken, mushroom & tarragon
sauce, salsa verde & Parmesan

RISOTTO LUGANICA 13.95

Luganica meatballs, pancetta,
mushrooms & pangrattato

PENNE POMODORO (VG) 9.95

San Marzano tomatoes, buffalo
mozzarella & toasted pine nuts

SEAFOOD LINGUINE 14.95

Mussels, squid, prawns, capers,
tomatoes & chilli

TAGLIATELLE CARBONARA 11.95

Pancetta, egg, black pepper,
Parmesan & lemon

MUSHROOM RISOTTO (VG) 12.95

Mushroom, smoked mozzarella,
gremolata, pangrattato & Bella Lodi

ASK FOR OUR DAILY SPECIALS

PIZZA

HAND-STRETCHED BASE

MARGHERITA (VG) 8.95

Tomato, mozzarella, basil & olive oil

DOPPIO MARGHERITA (VG) 9.95

The classic with extra buffalo
mozzarella & basil

COTTO HAM & FUNGHI 11.95

Tomato, ham, mushrooms,
black olives & oregano

PARMA 12.95

Tomato, mozzarella, Prosciutto & rocket

VESUVIO 13.45

Tomato, mozzarella, 'nduja,
pepperoni, chilli & smoked peppers

CAMPAGNOLA (VG) 13.45

Tomato, mozzarella, courgettes,
aubergines, butternut squash,
mushrooms, smoked peppers,
pesto & rocket

TOPPINGS 1.00 EACH:

Roast courgettes, smoked peppers, roast aubergine, mushrooms, sun-dried
tomatoes, olives, onions, mozzarella

TOPPINGS 1.50 EACH:

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

SALADS

ADD CHICKEN 3.95, SALMON 5.95 OR GOAT'S CHEESE 3.95

CAESAR SALAD 8.45

Lettuce, croutons, crisp pancetta &
creamy anchovy dressing

SUPERFOOD SALAD (VE) 9.95

Baby spinach & kale, broccoli,
rocket, fregola, toasted seeds &
sun-dried tomatoes

MARKET SALAD (VE) 9.95

Lentils, broccoli, avocado, rocket,
roasted butternut squash, lemon,
mint, parsley & olive oil

MAINS & GRILLS

STRADA BURGER 13.95

7oz British beef patty, lettuce,
tomato, mayo, spianata piccante,
Cheddar & fries

POLLO FUNGHI 13.95

Pan-roasted chicken, creamy
mushroom sauce, rocket &
crushed potatoes

SALTIMBOCCA 15.95

Pork fillet, crisp prosciutto, sage,
crushed potatoes, green beans &
white wine & butter sauce

8oz BRITISH SIRLOIN STEAK 19.95

Grilled mushrooms, watercress &
skin on fries. Add truffle cream or
peppercorn sauce 2.50

CHICKEN MILANESE 14.95

Crispy breaded chicken breast,
linguine, tomato, lemon

SEA BASS 15.95

Pan-fried sea bass, Peperonata,
rocket, basil & chilli

SIDES

SKIN ON FRIES (VE) 3.95

Sea salt

TRUFFLE FRIES (VG) 4.45

Truffle oil, sea salt & Bella Lodi

HOUSE SALAD (VE) 3.95

Bibb lettuce, tomato, olives & house dressing

ROSEMARY POTATOES (VE) 3.95

Roasted with garlic, rosemary & sea salt

BROCCOLI, CHILLI & GARLIC (VE) 3.95

Chilli, garlic & olive oil

ZUCCHINI (VE) 3.45

Pan seared with rosemary & olive oil



COCKTAILS

APEROL SPRITZ 7.25

Aperol, Prosecco & soda

ELDERFLOWER SPRITZ 7.25

St Germain liqueur, Prosecco & Limonata

BELLINI 7.25

Prosecco & white peach purée

LEMON SPRITZ 7.25

Limoncello, Prosecco & Limonata

NEGRONI 8.45

Beefeater Gin, Campari, Belsazer Red

BERRY SPRITZ 7.25

Crème de Mure liqueur, Prosecco & apple juice

MOJITO 7.95

Havana 3 YR, lime juice, sugar, mint

ELDERFLOWER COLLINS 7.95

Beefeater Gin, elderflower, Cider Brandy & Bramley apple juice

VIRGIN APPLE & ELDERFLOWER SPRITZ 3.85

Apple juice, lime, elderflower & soda

SPARKLING

125ML / BOTTLE

PROSECCO, SPUMANTE BRUT NV 5.95 / 27.95

Veneto 10.5%

A lively crisp Prosecco with delicate flavours & a dry finish

ROSÉ SPUMANTE 29.95

Veneto 11%

Deep rose colour, aromatic mellow fruit with great refreshing 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 2017/2018 12.5%

Light & aromatic, delicate flavours & balanced acidity

CHARDONNAY DOC, ARALDICA 5.35 / 7.25 / 21.25

Piedmont 2017 12%

A superb unoaked Chardonnay from Piedmont

PINOT BIANCO GARGANEGA, LA CAVEA 5.40 / 7.35 / 21.35

Veneto 2017/2018 12.5%

Fresh & nicely rounded fruit with a very elegant finish

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 2017 12.5%

A fruity Sauvignon Blanc from a beautiful hill top vineyard

GAVI DEL COMUNE DI GAVI 30.25

Alasia Piedmont 2017 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 2016/17 12.5%

Fragrant, tropical fruit flavours, fresh, well balanced with a mineral finish

SAUVIGNON, LIVIO FELLUGA 49.35

Friuli-Venezia Giulia 2017/2018 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 2017/2018 12.5%

Medium bodied with ripe fruit character

SHIRAZ, PASSO DEL TEMPIO 5.40 / 7.30 / 21.45

Sicily 2017 12.5%

Vibrant with ripe fruit on the palate. Supple & rounded on the finish

MERLOT DOC ARALDICA 5.75 / 7.80 / 22.85

Piedmont 2016 12.5%

A luscious, plummy Merlot full of spicy flavours

MONTEPULCIANO D'ABRUZZO 'SCARPETTA' DOC 5.85 / 7.95 / 23.30

Abruzzo 2017 13%

A generous balance of plums, cherries & chocolate

CHIANTI "MEDICEO" POGGIOTONDO DOCG 6.55 / 8.85 / 26.00

2014 12.5%

Bright cherry fruit, well ripened & juicy

BAROLO FLORIO 32.15

Piedmont 2012 14%

Plum & mulberry on the nose & palate, firm tannins & great length

VALPOLICELLA CLASSICO RIPASSO ACINATICO", ACCORDINI 38.75

Veneto 2016 14%

Intense ruby red, juicy cherries, spice & vanilla on the palate, full bodied

CHIANTI CLASSICO, FONTODI FILETTA DI LAMOLE 48.75

Tuscany 2015 13.5%

Vibrant colour with a dark cherry nose, an intense but elegant Chianti on the palate with fine, grainy tannins

ROSÉ

175ML / 250ML / BOTTLE

ARPEGGIO ROSÉ 5.05 / 6.80 / 19.95

Sicily 2017/2018 12.5%

Crisp berry flavours, sweet strawberries & raspberries with a good finish

CERASUOLO ROSATO FARNESE 5.65 / 7.65 / 22.40

Abruzzo 2017/2018 13%

Bright cherry pink, with strawberries acidity on the palate

MINUTY ROSÉ 26.45

Provence 2018 13%

Pale honeysuckle pink, offering a clean nose of citrus fruit

BEER & CIDER

PERONI NASTRO AZZURRO 4.65

330ML 5.2%

PERONI GRAN RISERVA 7.55

500ML 6.6%

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%

SOFT DRINKS

SAN PELLEGRINO 2.80

Choose from lemon, grapefruit, orange or blood orange

COCA-COLA, APPLLETISER 2.95

DIET COKE 2.75

FRESH ORANGE, FRESH APPLE OR POMEGRANATE JUICE 2.60

LONDON PRESS FRESH JUICES 4.75

Lean Green or Super Berry Smoothie 250ML

BELU MINERAL WATER 2.60 / 4.45

Still or sparkling 330ML / 750ML



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. Thank you from the team. Visit www.strada.co.uk for full details.