

## 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 & farragon  
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](http://www.strada.co.uk) for full details.