

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%

ICHNUSA NON FILTRATA 4.95
330ML 5%

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 for full details.