

## BREAD & NIBBLES

ADD A GLASS OF PROSECCO 5.95

**LARGE GREEN OLIVES (VE)** 3.50

**PARMESAN CROQUETTES** 4.00

**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

Add mozzarella 1.00

**GENOVESE FLATBREAD (VE)** 5.25

Passata, oregano & basil pesto

## PASTA AND RISOTTO

FRESH PASTA COOKED TO ORDER

**PAPPARDELLE BOLOGNESE** 13.50

Beef ragù, red wine, herbs

**CHICKEN & MUSHROOM**

**STROZZAPRETI** 14.00

Chicken, mushroom, tarragon, salsa verde & Parmesan

**PENNE POMODORO (VG)** 11.00

San Marzano tomatoes, buffalo mozzarella & toasted pine nuts

**RISOTTO PRIMAVERA (VG)** 13.50

Peas, broad beans, watercress & Bella Lodi

**SEAFOOD LINGUINE** 16.00

Mussels, squid, prawns, capers, tomatoes & chilli

**SPAGHETTI PUGLIESE** 13.50

Spaghetti chitarra, fennel sausage, friarelli, chilli & Parmesan

**BUCATINI CARBONARA** 13.00

Pancetta, egg, black pepper & Parmesan

## SALADS

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

**CAESAR SALAD** 10.00

Lettuce, croutons, crisp pancetta & creamy anchovy dressing

**SUPERFOOD SALAD (VE)** 10.50

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

**GREEN BEANS (VE)** 5.00

**HOUSE SALAD (VE)** 5.00

Rocket and shaved Parmesan, balsamic dressing

**SICILIAN TOMATO & ONION SALAD (VE)** 5.00

Tomatoes, baby tomatoes, onion, Calabrian oregano, garlic salt, extra virgin olive oil, fresh basil

## DESSERTS

**CHOCOLATE FONDANT (VG)** 6.50

Salted caramel ice cream

**TIRAMISU** 6.00

Espresso soaked sponge, mascarpone & cocoa

**WARM PEAR & ALMOND TART** 6.50

Vanilla ice cream

**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** 7.50 / 14.50

Cured meats, olives, buffalo mozzarella, roasted tomatoes, ciabatta & tapenade

**VEGETABLE ANTIPASTI (VG)**

7.50 / 14.50

Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade.

**BRUSCHETTA (VG)** 5.50

Roasted tomatoes, basil & ricotta

**CAPRESE SALAD** 9.00

Buffalo mozzarella, tomatoes, red onions, pesto & extra virgin olive oil

**CRISPY SQUID** 8.00

Sriracha mayo

**MOZZARELLA ARANCINI (VG)** 7.50

Basil mayo

**SEARED KING PRAWNS** 9.50

Chilli, garlic & parsley

## PIZZA

HAND-STRETCHED BASE

**MARGHERITA (VG)** 10.00

Tomato, mozzarella & basil

Add buffalo mozzarella 2.00

**COTTO HAM & FUNGHI** 13.00

Tomato, ham, mushrooms, black olives & oregano

**QUATTRO FORMAGGII** 13.50

Fior di latte, gorgonzola, taleggio & Parmesan

**PARMA** 15.00

Tomato, mozzarella, Prosciutto & rocket

**VESUVIO** 14.50

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

**VEGAN VESUVIO** 14.50

Tomato, mozzarella, vegan 'nduja, fresh chilli & smoked peppers

**TOPPINGS 1.50 EACH:**

Smoked peppers, mushrooms, olives, mozzarella

**TOPPINGS 2.00 EACH:**

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

## MAINS & GRILLS

**STRADA BURGER** 15.00

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

**POLLO FUNGHI** 14.50

Creamy mushroom sauce, baby spinach, garlic & rosemary potatoes

**CHICKEN MILANESE** 16.00

Crispy panko chicken, linguine, tomato sauce & lemon

**SALTIMBOCCA ALLA ROMANA** 16.50

Rosemary potatoes & marsala sauce

**8oz BRITISH SIRLOIN STEAK** 23.00

Rocket and parmesan salad & skinny fries. Add truffle cream or peppercorn sauce 2.50

**ITALIAN STEAK FRITES** 16.50

Flat iron steak, skinny fries, rocket and Parmesan.

**SEA BASS** 17.00

Green beans, lemon, garlic & rosemary potatoes

**SEARED SALMON FILLET** 18.00

Braised lentils, tarragon & watercress

## HOT DRINKS

**ESPRESSO** 2.50 / 2.80

**AMERICANO** 2.50 / 2.80

**FLAT WHITE** 2.80

**CAPPUCCINO** 2.90

**CAFFE LATTE** 2.90

**CAFFE MACCHIATO** 2.70

**SELECTION OF TEAS** 2.60



## COCKTAILS

**APEROL SPRITZ 9.00**  
Aperol, Prosecco & soda

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

**ELDERFLOWER SPRITZ 8.00**  
St Germain liqueur, Prosecco &  
Limonata

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

**BELLINI 7.75**  
Prosecco & white peach purée

**BERRY SPRITZ 8.00**  
Crème de Mure liqueur, Prosecco  
& apple juice

**VIRGIN APPLE & ELDERFLOWER  
SPRITZ 5.00**  
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

**CASA MIA CATARRATTO 6.00 / 7.50 / 21.00**  
Sicily 2019 12.5%

Beautiful notes of pineapple, banana, candied citrus fruits on the nose

**PINOT GRIGIO DELLE VENEZIE 'MIRABELLO' DOC 6.25 / 8.50 / 24.00**  
Veneto 2020 12.5%

Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish

**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 33.00**  
Alasia Piedmont 2018/19 11.5%

Citrus & fruit nose, apple, stone fruit, hints of lemon on the palate & a refreshing minerality

**ORGANIC VERMENTINO 38.00**  
Jummare, Sicily 2019 12.5%

Straw yellow with young greenish reflections, intense yet fine and elegant notes of hawthorn, grapefruit, apple, white peach and acacia honey

**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

**CASA MIA, ALICANTE/SYRAH 6.00 / 7.50 / 21.00**  
Sicily 2019 12.5%

Ruby red in colour, with floral notes of violet and red fruit

**MONTEPULCIANO D'ABRUZZO ANCORA 6.25 / 8.50 / 24.00**  
Abruzzo 2019/20 13%

A generous balance of plums, cherries & chocolate

**MERLOT SAN VIGILIO TREVENEZIA 6.25 / 8.50 / 24.00**  
Veneto, Italy 2020 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 35.00**  
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, orange or  
blood orange

**COCA-COLA, APPLTISER 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 4.95**  
330ML 5.2%

**BIRRA MORETTI 8.65**  
660ML 4.6%

**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.