

BREAD & NIBBLES

ADD A GLASS OF PROSECCO 6.00

LARGE GREEN OLIVES (VE) 3.50 203 KCAL

ITALIAN BREADS (VE) 5.50

Ciabatta, focaccia paffuto, garlic bread, grissini, extra virgin olive oil & balsamic vinegar 1085 KCAL

AGLIO FLATBREAD (VE) 5.00

Garlic oil & rosemary 652 KCAL

Add mozzarella 1.00 686 KCAL

GENOVESE FLATBREAD (VE) 6.00

Passata, oregano & basil pesto 251 KCAL

PASTA AND RISOTTO

FRESH PASTA COOKED TO ORDER

PAPPARDELLE BOLOGNESE 15.00

Beef ragu, red wine 790 KCAL

CHICKEN & MUSHROOM

STROZZAPRETI 16.00

Chicken, mushroom, tarragon, salsa verde & Parmesan 1265 KCAL

PENNE POMODORO (VG) 12.00

San Marzano tomatoes, buffalo mozzarella 800 KCAL

RISOTTO ALLA PESCATORA 17.50

Mussels, squid, prawns, tomatoes & chilli 911 KCAL

RISOTTO PRIMAVERA (VG) 14.00

Peas, spring onion, tenderstem broccoli, spinach & Bella Lodi 786 KCAL

SEAFOOD LINGUINE 18.00

Mussels, squid, prawns, capers, tomatoes & chilli 1003 KCAL

SPAGHETTI PUGLIESE 14.00

Spaghetti alla chitarra, fennel sausage ragu, tenderstem broccoli, chilli & Parmesan 974 KCAL

BUCATINI CARBONARA 14.50

Pancetta, egg, black pepper & Parmesan 984 KCAL

ANTIPASTI

ANTIPASTI 10.00 / 18.50

Cured meats, olives, buffalo mozzarella, sun-dried tomatoes, ciabatta & tapenade 1056 / 1648 KCAL

VEGETABLE ANTIPASTI (VG)

8.00 / 16.00

Marinated grilled vegetables, olives, buffalo mozzarella, ciabatta & tapenade 1090 / 1829 KCAL

BRUSCHETTA (VG) 6.00

Plum and cherry tomatoes, basil, garlic & olive oil 354 KCAL

CAPRESE SALAD 9.50

Buffalo mozzarella, tomatoes, red onions, pesto & extra virgin olive oil 486 KCAL

CRISPY SQUID 9.00

Sriracha mayo 508 KCAL

MOZZARELLA ARANCINI (VG) 8.50

Basil mayo 464 KCAL

SEARED KING PRAWNS 10.00

Chilli, garlic & parsley 526 KCAL

PIZZA

HAND-STRETCHED BASE

MARGHERITA (VG) 11.00

Tomato, mozzarella & basil 873 KCAL

Add buffalo mozzarella 2.00 179 KCAL

PROSCIUTTO COTTO HAM

& FUNGHI 14.50

Tomato, ham, mushrooms, black olives & oregano 838 KCAL

SALSICCIA & FRIARIELLI 15.00

Fennel sausage, friarielli, chilli & mozzarella 817 KCAL

TOPPINGS 1.50 EACH:

Smoked peppers, mushrooms, olives, mozzarella

TOPPINGS 2.00 EACH:

Prosciutto cotto ham, spicy 'nduja, Prosciutto, anchovies, egg

PARMA 16.00

Tomato, buffalo mozzarella, Prosciutto & rocket 767 KCAL

VESUVIO 15.50

Tomato, mozzarella, 'nduja, pepperoni, chilli & smoked peppers 1303 KCAL

CAMPAGNOLA (VE) 15.00

Tomato, vegan cheese, aubergine, peppers, courgette & basil pesto 828 KCAL

SALADS

ADD CHICKEN 5.00 241 KCAL, SALMON 7.00 367 KCAL OR

GOAT'S CHEESE 4.00 50 KCAL

CAESAR SALAD 11.00

Lettuce, croutons, crisp pancetta, Parmesan & creamy anchovy dressing 537 KCAL

SUPERGREEN SALAD (VE) 11.00

Tenderstem broccoli, roasted beetroot, market leaves, herbed mixed quinoa, chilli & toasted seeds 451 KCAL

SIDES

SKINNY FRIES (VE) 4.00

Sea salt 305 KCAL

TRUFFLE FRIES (VG) 5.50

Truffle oil, sea salt & Bella Lodi 407 KCAL

ROASTED NEW POTATOES (VE) 5.00

Garlic, olive oil, rosemary & sea salt 287 KCAL

TENDERSTEM BROCCOLI (VE) 4.50

Chilli & garlic 159 KCAL

GREEN BEANS (VE) 5.00 280 KCAL

HOUSE SALAD (VE) 5.00

Market lettuces, cucumber, baby plum tomatoes, basil 58 KCAL

SICILIAN TOMATO & ONION

SALAD (VE) 5.00

Tomatoes, baby tomatoes, onion, Calabrian oregano, garlic salt, extra virgin olive oil & fresh basil 74 KCAL

MAINS & GRILLS

Add peri-peri sauce to any main dish 2.50 30 KCAL

STRADA BURGER 16.50

7oz British beef patty, lettuce, tomato, mayo, spianata piccante, Cheddar & fries 799 KCAL

POLLO FUNGHI 15.50

Creamy mushroom sauce, baby spinach, garlic & rosemary potatoes 625 KCAL

CHICKEN MILANESE 18.00

Crispy panko chicken, garlic & herb potatoes, rocket & Parmesan 1144 KCAL

8oz BRITISH SIRLOIN STEAK 26.00

Rocket and Parmesan salad & skinny fries 895 KCAL Add truffle cream 30 KCAL Or peppercorn sauce 154 KCAL 2.50

SEARED SALMON FILLET 21.50

Braised chickpeas, green beans, sundried tomatoes & salsa verde 705 KCAL

ITALIAN STEAK FRITES 18.50

Flat iron steak, skinny fries, rocket and Parmesan 752 KCAL

SEA BASS 18.50

Green beans, lemon, garlic & rosemary potatoes 274 KCAL

DESSERTS

CHOCOLATE FONDANT (VG) 8.00

Salted caramel ice cream 581 KCAL

TIRAMISU 7.50

Espresso soaked sponge, mascarpone & cocoa 315 KCAL

WHITE CHOCOLATE & BERRY

CHEESECAKE 8.50

berry compôte 731 KCAL

STICKY TOFFEE PUDDING (VG) 8.00

Toffee sauce, vanilla ice cream 341 KCAL

JUDE'S ICE CREAMS & SORBETS (VG)

6.50 34 - 125 KCAL

Ice cream: vanilla, chocolate, salted caramel, strawberry
Sorbet: raspberry, mango, lemon

DESSERT WINE

75ML / BOTTLE

RECIOTO DELLA VALPOLICELLA

6.50 / 40.00

Veneto 13%

Elegant and well structured with blackberry jam and hints of spice

HOT DRINKS

ESPRESSO 2.50 / 3.00 3 / 5 KCAL

AMERICANO 3.00 53 KCAL

FLAT WHITE 3.50 101 KCAL

CAPPUCCINO 3.50 115 KCAL

CAFFE LATTE 3.50 230 KCAL

CAFFE MACCHIATO 2.50 6 KCAL

HOT CHOCOLATE 2.90 30 KCAL

SELECTION OF TEAS 3.00



HOUSE COCKTAILS

APEROL SPRITZ 9.00

Aperol, Prosecco & soda

SBAGLIATO 9.00

Campari, Belsazar Red, Prosecco

BELLINI 8.00

Prosecco & white peach purée

Non-alcoholic bellini 6.00

Lyre's Classico & white peach purée

ELDERFLOWER SPRITZ 8.00

St Germain liqueur, Prosecco & Limonata

Non-alcoholic spritz 6.00

Apple juice, lime, elderflower & soda

MOJITO 9.00

Havana 3yr, lime juice, sugar, mint

COCKTAILS ON TAP BY BLACK LINES

ESPRESSO MARTINI 10.00

PASSION FRUIT MARTINI 10.00

SPICY TOMMY'S MARGARITA 10.00

SPARKLING

125ML / BOTTLE

PROSECCO PRIMI SOLI 6.20 / 29.00

Veneto 11%

Citrus fruit aromas and a hint of peach on the palate. Soft, smooth, delicate mousse

PROSECCO ROSÉ CA DI ALTE 33.00

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

ROSÉ

175ML / 250ML / BOTTLE

ALPHA ZETA 'R' ROSATO 6.00 / 8.50 / 22.00

Veneto 12.5%

Pale pink, vibrant berry flavours, mineral finish

CERASUOLO D'ABRUZZO, CAPARRONE 7.50 / 10.50 / 28.00

Abruzzo 13%

Ripe vibrant cherry fruit with savoury notes and finish

MAISON BOUTINOT CUVÉE EDALISE 9.00 / 12.50 / 35.00

Côtes De Provence, France, 13%

delightfully crisp and refreshing, delicate pale salmony pink in colour, with notes of white peaches, redcurrants and mandarin

WHITE

175ML / 250ML / BOTTLE

CASA MIA CATARRATTO 6.00 / 8.50 / 22.00

Sicily 12.5%

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

PINOT GRIGIO DELLE VENEZIE 'MIRABELLO' DOC 7.00 / 9.50 / 25.00

Veneto 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 7.50 / 10.50 / 28.00

Alasia Piedmont 12.5%

A fruity Sauvignon Blanc from a beautiful hill top vineyard

GAVI DEL COMUNE DI GAVI 36.00

Alasia Piedmont 11.5%

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

VERMENTINO ANSONICA 44.00

Terre del Buontalenti, Tuscany 12.5%

White flowers, white peach and a flinty minerality. Lovely and ripe on the palate with an almost tropical feel

SAUVIGNON, LIVIO FELLUGA 50.00

Friuli-Venezia Giulia 2019 13%

Rich flavours ranging from citrus to tropical fruit with a balsamic & mineral finish

RED

175ML / 250ML / BOTTLE

CASA MIA, ALICANTE/SYRAH 6.00 / 8.50 / 22.00

Sicily 12.5%

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

MONTEPULCIANO D'ABRUZZO ANCORA 7.50 / 10.50 / 28.00

Abruzzo 13%

A generous balance of plums, cherries & chocolate

MERLOT SAN VIGILIO TREVENEZIA 7.00 / 9.50 / 25.00

Veneto, Italy 12.5%

A luscious, plummy Merlot full of spicy flavours

CHIANTI "MEDICEO" POGGIOTONDO DOCG 8.50 / 11.50 / 32.00

2019 12.5%

Bright cherry fruit, well ripened & juicy

VALPOLICELLA RIPASSO RIONDO 41.00

Veneto 13.5%

Black fruits and mocha on the nose. Rich and full bodied on the palate with plum, black cherry and damson flavours

BAROLO FLORIO 45.00

Piedmont 2017/18 14%

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

CHIANTI CLASSICO, FONTODI FILETTA DI LAMOLE 50.00

Tuscany 2019 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 3.50

Choose from lemon, orange or blood orange

COCA-COLA, APPLTISER 3.50

DIET COKE 3.50

ORANGE, APPLE OR POMEGRANATE JUICE 3.25 118 KCAL

MINERAL WATER 3.00 / 4.75

Still or sparkling 330ML / 750ML

BEER & CIDER

PERONI NASTRO AZZURRO 5.50

330ML 5.2%

BIRRA MORETTI 8.65

660ML 4.6%

FREEDOM PALE ALE 5.50

330ML 4.2%

CURIOUS APPLE CIDER 5.50

330ML 5.2%

GLUTEN FREE PERONI 5.50

330ML 5.1%

MORETTI ZERO 5.00

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.