

LA STRADA RISTORANTE ITALIANO

ANTIPASTI

**PROSCIUTTO, MORTADELLA, SALAME,
BRESAOLA & SPECK TIROLESE SAMPLER**
All imported from Italy and Served on Wooden Platter
9 / Add Fior Di Latte Mozzarella 3

FRESH BUFALA MOZZARELLA
Sicilian Caponata Relish, Oregano Flat Bread
9

CRISPY SALT COD POLPETTINE
Polenta, Broccoli Rabe Purée
9

SOUP OF THE DAY
5

GOLDEN-FRIED CALAMARI
Asparagus, Tomato, Mint & Parsley Sauce
9

CUTTLEFISH WITH ORGANIC BARLEY
Roasted Peppers, Green Bean Salad
9

ITALIAN ARTISAN CHEESE PLATE
Mostarda di Cremona, Candied Almonds
12

SALADS & SANDWICHES

HEART OF ROMAINE SALAD
*Garlic-Anchovy Dressing, Grana Padano Cheese,
Toasted Crostini*
7

HOUSE SALAD
*Medley of Organic Baby Greens,
Cabernet Vinaigrette Dressing*
6

GRILLED CHICKEN SALAD
*Cabernet Vinaigrette Dressing, Gorgonzola Cheese,
Toasted Almonds*
10

GRILLED SOLE SANDWICH
Ciabatta Bread, Spring Onions, Arugula
9

AHI TUNA SALAD
*Baby Greens, Quail Egg, Capers, Black Olives,
Bell Peppers, Pear Tomatoes*
10

COULOTTE STEAK SANDWICH
*Ciabatta Bread, Olive Paste, Artichokes,
Roasted Potatoes*
10

CROSTONE AI FUNGHI
*Porcini Mushrooms, Radicchio, Fontina Cheese,
Grilled Ciabatta Bread*
8

PROSCIUTTO DI PARMA PIADINA
Mozzarella, Lemon Olive Oil, Baby Arugula
8

Oswaldo Tomatis, Executive Chef

La Strada Ristorante Italiano 335 University Ave Palo Alto 650.324.8300 lastradapaloalto.com

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THIN CRUST PIZZA

MARGHERITA

Basil, Fresh Mozzarella Cheese, Tomatoes
11

SPICY SAUSAGE

Artichokes, Fresh Mozzarella Cheese, Tomatoes
12

WILD MUSHROOMS & FONTINA CHEESE

Truffle Oil, Val D'Aosta Fontina Cheese, Tomatoes
13

SICILIAN TUNA

Caramelized Onions, Mozzarella Cheese, Olives
13

IMPORTED HAM CALZONE

Fresh Ricotta Cheese, Roasted Peppers
12

SCHIACCIATA

Parma Prosciutto, Crescenza Cheese, Arugula Salad
14

PASTA, MEAT & FISH

'CASONSEI ALLA BERGAMASCA' HOUSEMADE SAUSAGE RAVIOLI

Amaretto, Brown Butter, Guanciale
13

BLACK OLIVE SPAGHETTI WITH NIMAN RANCH LAMB CHEEKS

Fava Beans, Pecorino Cheese
15

BUCKWHEAT PAPPARDELLE WITH FIELD MUSHROOMS

Soave Wine, Grana Padano Cheese
15

PACCHERI PASTA WITH MEAT SAUCE

Lamb Ragu, Ricotta, Pecorino Cheese
14

HOUSEMADE GNOCCHI WITH WILD BOAR & SANGIOVESE WINE RAGU

Braised Radicchio
14

HOUSEMADE CHICKEN RAVIOLI IN LIGHT CREAM SAUCE

Grana Padano Cheese, Sage
11

HOUSEMADE RAVIOLI OF FAVA BEANS & RICOTTA

Grape Tomato and Asparagus Tip Sauce
15

SPAGHETTI FRUTTI DI MARE

*Olive Pasta, Clams, Mussels, Calamari,
Scallops and Prawns, Tomato Sauce*
16

RISOTTO WITH MIXED VEGETABLES & SCAMORZA CHEESE

Vialone Nano Rice, Parmesan Basket
16

CHICKEN ALLA DIAVOLA

*Half Semi-Boneless Chicken, Braised Escarole,
Broccoli Rabe, Raisins*
17

GRILLED WILD SALMON PANTESCA

Potatoes, Capers, Cherry Tomatoes, Pesto Sauce
19