

APPETIZERS

CASH/CREDIT

BAKED CLAMS

HALF DOZEN.....	16/16.56
DOZEN.....	21/21.74

GRILLED PULPO LEG (OCTOPUS).....21/21.74
SERVED IN GARLIC & OIL WITH CANNELLINI BEANS

FRIED CALAMARI.....20/20.70
CHOICE OF GOLDEN FRIED CALAMARI FRITTI,
ARABIATA WITH CHERRY PEPPERS, SWEET & SOUR
WITH SESAME SEEDS

COCONUT SHRIMP21/21.74
FRIED SHRIMP COVERED IN COCONUT FLAKES
SERVED WITH A SIDE OF PINA COLADA SAUCE

EGGPLANT ROLLATINI (2).....12/12.42
EGGPLANT STUFFED WITH RICOTTA CHEESE,
PARMESAN, PARSLEY & FRESH MOZZARELLA

HOT ANTIPASTO

BAKED CLAMS, STUFFED MUSHROOMS, SHRIMP
SCAMPI & EGGPLANT ROLLATINI
FOR ONE:.....22/22.77
FOR TWO.....28/28.98

STUFFED ARTICHOKE.....14/14.49

BURRATA MOZZARELLA.....18/18.63
A FRESH MOZZARELLA BALL WITH A SOFT CREAMY
CENTER SERVED ON A BED OF MESCLUN, FRESH
TOMATOES, BASIL, GREEN OLIVES & ROASTED RED
PEPPERS, DRIZZLED WITH A BALSAMIC GLAZE

MOZZARELLA EN CAROZZA.....14/14.49
BREAD STUFFED WITH MOZZARELLA CHEESE,
BATTERED & FRIED, SERVED WITH POMODORO
SAUCE

MOZZARELLA STICKS.....10/10.35

RICEBALL.....11/11.38

MUSSELS ROSSO.....16/16.56
A BUNDLE OF MUSSELS SERVED IN A SPICY RED
SAUCE

MUSSELS BIANCO.....16/16.56
A BUNDLE OF MUSSELS SERVED IN A WHITE WINE &
GARLIC SAUCE

PORTOBELLO MUSHROOM.....17/17.60
A SAVORY PORTOBELLO MUSHROOM LOADED
WITH A CRAB MEAT VEGETABLE STUFFING SERVED
OVER MESCLUN GREENS



RAW CLAMS

HALF DOZEN.....	14/14.49
DOZEN.....	19/19.67

SHRIMP COCKTAIL (5 JUMBO).....28/28.98

SOUP

(ALL OUR SOUPS HOMEMADE)

CHEESE TORTELLINI9/9.32

SERVED IN CHICKEN BROTH

OLD FASHIONED CHICKEN NOODLE...9/9.32

PASTA E FAGIOLI9/9.32

FRESH SEAFOOD18/18.63

MUSSELS, CLAMS, CALAMARI, SHRIMP, & RICE IN A
CLEAR BROTH

STRACCIATELLI ALLA ROMANA

ROMAN EGG DROP SOUP.....9/9.32

ESCAROLE & BEANS10/10.35

SIDES

MEATBALLS (2).....6/6.21

SAUSAGE (2)6/6.21

BROCCOLI OR SPINACH.....9/9.32

CHICKEN CUTLET (2) (GRILLED OR FRIED)....7/7.25

GARLIC BREAD..4.50/4.66 WITH CHEESE 6/6.21

FRENCH FRIES.....5/5.18..CHEESE FRIES6/6.21

CHILDREN

CHICKEN FINGERS & FRENCH FRIES.....12/12.42

MINI PIZZA 10"12/12.42

SPAGHETTI & MEATBALL.....12/12.42

RAVIOLI.....12/12.42

- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE

SALAD

(OLIVES MAY CONTAIN PITS)

CASH/CREDIT

COLD ANTIPASTO.....24/24.84
ROMAINE LETTUCE TOPPED WITH TOMATO, HAM,
SUNDRIED TOMATO, SAUTEED MUSHROOMS, HOT &
SWEET SOPRESSATA, SALAMI, OLIVES,
GIARDINIARA, STUFFED HOT PEPPERS, PROVOLONE,
SHARP PECORINO ROMANO, SWEET STRIP &
ROASTED PEPPERS

BEET SALAD.....18/18.63
FRESH BABY SPINACH, SUGARED WALNUTS, GOAT
CHEESE - PLAIN, DRIZZLED WITH A HONEY
MUSTARD BALSAMIC DRESSING

CAESAR.....11/11.38
ROMAINE LETTUCE TOSSED WITH HOMEMADE
CROUTONS, TOPPED WITH SHREDDED PARMESAN
CHEESE & CAESAR DRESSING

COBB.....16/16.56
MESCLUN GREENS TOPPED WITH TOMATO, BACON,
HARD BOILED EGG, AVOCADO & CHICKEN WITH
BALSAMIC VINAIGRETTE

HOUSE.....11/11.38
ROMAINE LETTUCE TOPPED WITH OLIVES, RED
ONION, TOMATO & CUCUMBERS WITH BALSAMIC
VINAIGRETTE

FRESH MOZZARELLA.....18/18.63
ROASTED PEPPERS, SLICED TOMATO OVER A FIELD
OF GREENS, WITH BALSAMIC VINEGAR & VIRGIN
OLIVE OIL

PEAR.....17/17.59
MESCLUN GREENS, POACHED PEARS,
GORGONZOLA CHEESE & ROASTED SUGARED
WALNUTS WITH RASPBERRY VINAIGRETTE

MANDARINI.....17/17.59
MESCLUN GREENS TOPPED WITH MANDARINI
ORANGES, CRAISINS, WALNUTS, RED ONIONS &
GORGONZOLA CHEESE WITH RASPBERRY
VINAIGRETTE

ADD TO ANY SALAD:

GRILLED OR FRIED CHICKEN.....5/5.17
GRILLED SHRIMP (3 LARGE SHRIMP).....12/12.42
GRILLED SALMON.....18/18.63

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CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PASTA

PASTA DISHES MADE WITH YOUR CHOICE OF
PENNE, RIGATONI, SPAGHETTI, LINGUINE,
FETTUCCINE, FUSILLI OR ANGEL HAIR IN
POMODORO OR MARINARA SAUCE.....16/16.56

GLUTEN FREE PENNE/SPAGHETTI ADD 4/4.14
WHOLE WHEAT PENNE OR LINGUINE ADD 4/4.14

ALFREDO.....19/19.66
A RICH CREAM SAUCE OF PARMESAN CHEESE WITH
A TOUCH OF BUTTER

ALLA VODKA.....19/19.66
AN ORIGINAL MADE WITH TOMATO, CREAM,
PROSCIUTTO, PARMESAN CHEESE & VODKA

BOLOGNESE.....20/20.70
A CREAMY PINK MEAT SAUCE

BROCCOLI RABE.....22/22.77
BROCCOLI RABE WITH GARLIC & OIL
ADD SAUSAGE.....3/3.10

CARBONARA.....20/20.70
A LIGHT CREAM SAUCE WITH ONIONS, BACON,
PEAS & PARMESAN CHEESE

CAVATELLI.....20/20.70
GRILLED BROCCOLI, ZUCCHINI, CARROTS &
EGGPLANT WITH MELTED FRESH MOZZARELLA IN
A POMODORO SAUCE

GNOCCHI IN PESTO.....22/22.77
CREAMY BASIL PESTO TOPPED WITH GRILLED
CHICKEN (PESTO IS PREPARED WITH PIGNOLI NUTS)

LINGUINI WITH CLAM SAUCE23/23.80
DOZEN FRESH CLAMS WITH YOUR CHOICE OF RED
OR WHITE CLAM SAUCE

LOBSTER RAVIOLI.....26/26.91
LOBSTER STUFFED RAVIOLI IN A CREAMY BASIL
PESTO SHRIMP SAUCE (PESTO IS PREPARED WITH
PIGNOLI NUTS)

PRIMAVERA.....20/20.70

A MEDLEY OF ZUCCHINI, MUSHROOMS, CARROTS,
PEAS & BROCCOLI SERVED IN YOUR CHOICE OF
GARLIC & OIL OR POMODORO SAUCE

PASTA (CONTINUED) CASH/ CREDIT

RIGATONI LA STRADA.....28/28.98
A SPLENDID MIX OF LANGOSTINO LOBSTER, BABY SHRIMP, SPINACH & SUNDRIED TOMATO
WITH 4 LARGE SHRIMP36/37.26

PUTTANESCA.....22/22.77
MIXED OLIVES, CAPERS, MUSHROOMS, ONIONS & BASIL IN A MARINARA SAUCE

PACCHERI.....22/22.77
FRESH PASTA SERVED IN A CREAMY TOMATO BASIL SAUCE TOPPED WITH RICOTTA SALATA

STUFFED RIGATONI BOLOGNESE..23/23.80
RIGATONI STUFFED WITH RICOTTA CHEESE & SERVED IN A CREAMY PINK MEAT SAUCE

BAKED ZITI.....20/20.70

BAKED LASAGNE.....21/21.73

BAKED RAVIOLI.....20/20.70

BAKED STUFFED SHELLS.....20/20.70

BAKED MANICOTTI.....20/20.70

EGGPLANT

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

EGGPLANT PARMESAN.....23/23.80
EGGPLANT LIGHTLY FLOURED & FRIED, TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE

EGGPLANT ROLLATINI.....24/24.84
EGGPLANT LIGHTLY FLOURED & FRIED, STUFFED WITH RICOTTA CHEESE, FRESH MOZZARELLA & PARMESAN CHEESE, TOPPED WITH MARINARA SAUCE & MELTED MOZZARELLA CHEESE

TIMBALLO SICILIANO.....28/28.98
THIN SLICED EGGPLANT SURROUNDS A MEDLEY OF FETTUCCHINE, PEAS, MOZZARELLA & CHOP MEAT IN CREAMY PINK SAUCE

CHICKEN

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

CHICKEN BRUSCHETTA.....24/24.84
CHICKEN CUTLETS, FRIED OR GRILLED, TOPPED WITH A BLEND OF DICED TOMATOES, RED ONIONS, MOZZARELLA CHEESE, BASIL, OLIVE OIL & BALSAMIC GLAZE

CASH/CREDIT

CHICKEN FRANCESE.....24/24.84
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE

CHICKEN MARSALA.....24/24.84
MADE WITH MARSALA WINE & FRESH MUSHROOMS & SHALLOTS

CHICKEN PARMESAN.....23/23.80
BREADED CHICKEN CUTLETS, TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE

CHICKEN PICCATA.....26/26.91
CHICKEN SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS

CHICKEN SORRENTINO.....26/26.91
SAUTEED CHICKEN, TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A BROWN GRAVY WITH A TOUCH OF POMODORO

CHICKEN CUSINETTI.....26/26.91
SAUTEED CHICKEN TOPPED WITH PROSCIUTTO & MELTED PROVOLONE IN A BRANDY DEMI-GLAZE

CHICKEN PRINCIPESSA.....26/26.91
SAUTEED CHICKEN IN LIGHT POMODORO SAUCE TOPPED WITH ASPARAGUS & MELTED MOZZARELLA CHEESE

CHICKEN SCARPIELLO.....26/26.91
SAUTEED CHICKEN WITH SLICED SAUSAGE IN A TANGY ROSEMARY & BALSAMIC VINEGAR SAUCE

PARMESAN ENCRUSTED CHICKEN25/25.87
SAUTEED IN A CREAMY TOMATO & BASIL SAUCE

CHICKEN ROLLATINI.....28/28.98
TWO ROLLS OF CHICKEN STUFFED WITH PROSCIUTTO, MOZZARELLA & PARSLEY, TOPPED WITH A LIGHT MUSHROOM & BROWN GRAVY WITH A TOUCH OF POMODORO SAUCE

CHICKEN TUSCANA.....29/30
SLICES OF BONELESS CHICKEN BREAST IN A CREAMY GARLIC WHITE WINE SAUCE, WITH SUNDRIED TOMATO & SPINACH SERVED OVER FRESH PARPADELLE

CHICKEN GORGONZOLA.....28/28.98
LA STRADA'S OWN FRANCESE STYLE CHICKEN TOPPED WITH SAUTEED SPINACH, MUSHROOMS & PROSCIUTTO, IN A MELTED MOZZARELLA & GORGONZOLA SAUCE

- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PASTA (CONTINUED) CASH/ CREDIT

RIGATONI LA STRADA.....28/28.98
A SPLENDID MIX OF LANGOSTINO LOBSTER, BABY SHRIMP, SPINACH & SUNDRIED TOMATO
WITH 4 LARGE SHRIMP36/37.26

PUTTANESCA.....22/22.77
MIXED OLIVES, CAPERS, MUSHROOMS, ONIONS & BASIL IN A MARINARA SAUCE

PACCHERI.....22/22.77
FRESH PASTA SERVED IN A CREAMY TOMATO BASIL SAUCE TOPPED WITH RICOTTA SALATA

STUFFED RIGATONI BOLOGNESE..23/23.80
RIGATONI STUFFED WITH RICOTTA CHEESE & SERVED IN A CREAMY PINK MEAT SAUCE

BAKED ZITI.....20/20.70

BAKED LASAGNE.....21/21.73

BAKED RAVIOLI.....20/20.70

BAKED STUFFED SHELLS.....20/20.70

BAKED MANICOTTI.....20/20.70

EGGPLANT

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

EGGPLANT PARMESAN.....23/23.80
EGGPLANT LIGHTLY FLOURED & FRIED, TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE

EGGPLANT ROLLATINI.....24/24.84
EGGPLANT LIGHTLY FLOURED & FRIED, STUFFED WITH RICOTTA CHEESE, FRESH MOZZARELLA & PARMESAN CHEESE, TOPPED WITH MARINARA SAUCE & MELTED MOZZARELLA CHEESE

TIMBALLO SICILIANO.....28/28.98
THIN SLICED EGGPLANT SURROUNDS A MEDLEY OF FETTUCCHINE, PEAS, MOZZARELLA & CHOP MEAT IN CREAMY PINK SAUCE

CHICKEN

(ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR RED ROASTED POTATO)

CHICKEN BRUSCHETTA.....24/24.84
CHICKEN CUTLETS, FRIED OR GRILLED, TOPPED WITH A BLEND OF DICED TOMATOES, RED ONIONS, MOZZARELLA CHEESE, BASIL, OLIVE OIL & BALSAMIC GLAZE

CASH/CREDIT

CHICKEN FRANCESE.....24/24.84
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE

CHICKEN MARSALA.....24/24.84
MADE WITH MARSALA WINE & FRESH MUSHROOMS & SHALLOTS

CHICKEN PARMESAN.....23/23.80
BREADED CHICKEN CUTLETS, TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE

CHICKEN PICCATA.....26/26.91
CHICKEN SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS

CHICKEN SORRENTINO.....26/26.91
SAUTEED CHICKEN, TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A BROWN GRAVY WITH A TOUCH OF POMODORO

CHICKEN CUSINETTI.....26/26.91
SAUTEED CHICKEN TOPPED WITH PROSCIUTTO & MELTED PROVOLONE IN A BRANDY DEMI-GLAZE

CHICKEN PRINCIPESSA.....26/26.91
SAUTEED CHICKEN IN LIGHT POMODORO SAUCE TOPPED WITH ASPARAGUS & MELTED MOZZARELLA CHEESE

CHICKEN SCARPIELLO.....26/26.91
SAUTEED CHICKEN WITH SLICED SAUSAGE IN A TANGY ROSEMARY & BALSAMIC VINEGAR SAUCE

PARMESAN ENCRUSTED CHICKEN25/25.87
SAUTEED IN A CREAMY TOMATO & BASIL SAUCE

CHICKEN ROLLATINI.....28/28.98
TWO ROLLS OF CHICKEN STUFFED WITH PROSCIUTTO, MOZZARELLA & PARSLEY, TOPPED WITH A LIGHT MUSHROOM & BROWN GRAVY WITH A TOUCH OF POMODORO SAUCE

CHICKEN TUSCANA.....29/30
SLICES OF BONELESS CHICKEN BREAST IN A CREAMY GARLIC WHITE WINE SAUCE, WITH SUNDRIED TOMATO & SPINACH SERVED OVER FRESH PARPADELLE

CHICKEN GORGONZOLA.....28/28.98
LA STRADA'S OWN FRANCESE STYLE CHICKEN TOPPED WITH SAUTEED SPINACH, MUSHROOMS & PROSCIUTTO, IN A MELTED MOZZARELLA & GORGONZOLA SAUCE

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VEAL

CASH/CREDIT

- VEAL BRUSCHETTA**.....28/28.98
FRIED OR GRILLED, TOPPED WITH A BLEND OF
DICED TOMATOES, RED ONIONS, MOZZARELLA
CHEESE, BASIL, OLIVE OIL & BALSAMIC GLAZE
- VEAL FRANCESE**.....28/28.98
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE
- VEAL MARSALA**.....28/28.98
MADE WITH MARSALA WINE & FRESH MUSHROOMS
- VEAL PARMESAN**.....27/27.95
BREADED CUTLETS TOPPED WITH POMODORO
SAUCE & MOZZARELLA CHEESE
- VEAL PICCATA**.....29/30.01
TENDER MEDALLIONS SAUTEED IN A WHITE WINE
LEMON CAPER SAUCE WITH ARTICHOKE HEARTS
- VEAL SORRENTINO**.....29/30.01
SAUTEED AND TOPPED WITH PROSCIUTTO,
EGGPLANT & FRESH MOZZARELLA IN A BROWN
GRAVY WITH A TOUCH OF POMODORO

BEEF

- GLADIATOR RIBEYE**.....58/60.03
BROILED, TENDER & JUICY BONE-IN RIBEYE
(APPROXIMATELY 28 OUNCES) SERVED WITH
SAUTEED MUSHROOM, ONION & MASHED POTATO
- BONELESS RIBEYE** (APPROX 20oz).....38/39.33
A BROILED, MOUTH WATERING STEAK SERVED
WITH SAUTEED SPINACH AND MASHED POTATO
- BONELESS SHORT RIBS**.....34/35.19
SERVED WITH BROWN GRAVY, GRILLED
ASPARAGUS & POTATO CROQUETTE
- SKIRT STEAK**.....34/35.19
BROILED & TOPPED WITH SAUTEED CHERRY
PEPPERS, ONIONS & MUSHROOM, SERVED WITH
MASHED POTATO & MIXED VEGETABLES
- BEEF BRACCIOLE**.....28/28.98
- VEAL BRACCIOLE**.....30/31.05
ROLLED WITH PROSCIUTTO, PINE NUTS, SPINACH & FRESH
MOZZARELLA OVER PASTA
- BROILED BABY LAMB CHOPS**....42/43.47
IN A BALSAMIC VINEGAR REDUCTION SERVED
OVER BROCCOLI RABE

FISH

- YOUR CHOICE OF PASTA OR RED ROASTED POTATO
& MIXED VEGETABLES
- FILET OF SOLE**.....28/28.98
YOUR CHOICE OF BROILED, FRANCESE,
ALMONDINE, OREGANATA, PICATTA OR
PARMESAN ENCRUSTED TOMATO BASIL SAUCE
- CALAMARI PESCATORE FRA
DIAVOLO**.....29/30.01
A MEDLEY OF CALAMARI, MUSSELS & CLAMS IN A SPICY
TOMATO SAUCE
- SALMON**.....29/30.01
YOUR CHOICE OF GRILLED, OREGANATA,
BRUSCHETTA. Pistachio Encrusted Additional... 3/3.10
- FRUTTI DI MARE**.....58/60.03
SCUNGILLI, CALAMARI, SCALLOPS, CLAMS, SHRIMP,
MUSSELS & AN 8 OUNCE LOBSTER TAIL OVER YOUR
CHOICE OF PASTA
- TILAPIA OREGANATA**.....27/27.95
BROILED & LIGHTLY BREADED IN A LEMON WHITE
WINE SAUCE
- SHRIMP PARMESAN** (5 LARGE).....29/30.01
SERVED IN POMODORO SAUCE WITH MELTED
MOZZARELLA
- SHRIMP SCAMPI** (6 LARGE).....29/30.01
SAUTEED IN A LEMON BUTTER SAUCE WITH A HINT
OF GARLIC
- STUFFED SHRIMP** (5 LARGE).....34/35.19
STUFFED WITH CRAB MEAT
- SHRIMP OREGANATA** (6 JUMBO)....32/33.12
BUTTERFLIED & SERVED OVER YOUR CHOICE OF
PASTA
- SHRIMP FRANCESE** (5 LARGE).....32/33.12
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE
- *FISH FILLETS MAY CONTAIN BONES. CHEW RESPONSIBLY
& USE CAUTION WHEN EATING ANY FISH.



- PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.
- SOME OF OUR DISHES MAY CONTAIN, EGG, CHICKEN, OR BEEF STOCKS, MILK, AND DAIRY PRODUCTS
- AN 18% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.
CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, FISH, SHELLFISH, OR EGG MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.

WOOD FIRED BRICK OVEN PIZZA

ALL PIZZAS ARE WOOD FIRED & MADE WITH QUALITY INGREDIENTS. DUE TO THE NATURE OF OUR WOOD BURNING OVEN, PIZZAS ARE SERVED WHEN READY & WELL DONE. THERE MAY BE AREAS WITH CHAR' MARKS ON THE TOP & BOTTOM. THIS CANNOT BE CONTROLLED. *PLEASE LET YOUR SERVER KNOW IF YOU PREFER YOUR PIZZA LIGHTLY COOKED

ALL DINNING ROOM PIZZAS ARE APPROXIMATELY 12 - 14 INCHES
ALL PIES ARE COMPLIMENTED WITH FRESH BASIL AND IMPORTED PECORINO ROMANO CHEESE
(*DENOTES SPECIALTY PIE)

MARGHERITA 19/19.66

FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE, TOPPED WITH BASIL

***ORTOLANA 21/21.73**

MIXED VEGETABLES, EGGPLANT, CARROTS, ZUCCHINI, STRING BEANS, BROCCOLI, FRESH MOZZARELLA CHEESE & POMODORO SAUCE OR GARLIC & OIL

***QUATTRO STAGIONI 22/22.77**

ARTICHOKES, GREEN & BLACK OLIVES, PROSCIUTTO, MUSHROOMS,
FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***CLUB HOUSE ROAD 22/22.77**

SWEET CRUMBLED ITALIAN SAUSAGE, ROASTED RED PEPPERS, PORTOBELLO MUSHROOMS, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***CAPRICCIOSA 23/23.80**

GREEN & BLACK OLIVES, MUSHROOMS, ARTICHOKE, PROSCIUTTO, SWEET CRUMBLED SAUSAGE, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***QUATTRO FORMAGGIO 22/22.77**

MOZZARELLA, RICOTTA, GORGONZOLA & PROVOLONE CHEESE

***VESUVIO 23/23.80**

BROCCOLI RABE, HOT CHERRY PEPPERS, SWEET CRUMBLED SAUSAGE, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE

***BUFFALO CHICKEN 22/22.77**

HOT & SPICY CHICKEN, GORGONZOLA, MOZZARELLA & LIGHT PINK SAUCE,
TOPPED WITH A BLUE CHEESE DRESSING

***THE STREET (LA STRADA) 25/25.87**

PEPPERONI, MEATBALLS, SWEET CRUMBLED SAUSAGE, FRIED CHICKEN, EGGPLANT, ROASTED PEPPERS, RED ONIONS, MUSHROOMS, MOZZARELLA & PLUM TOMATO

CREATE YOUR OWN WOOD FIRED BRICK OVEN PIZZA

(*SPECIALTY PIES SPLIT ADD 6)

TOPPINGS FOR IN HOUSE 12"

HALF PIE 2.50/2.58 EACH • FULL PIE 3.50/3.62 EACH

ANCHOVY • ARTICHOKE HEARTS • BLACK OLIVES • GREEN OLIVES • BROCCOLI RABE
FRESH BASIL • GARLIC • HAM • MEATBALLS • MUSHROOMS • ONIONS • PEPPERS
PEPPERONI • ROASTED RED PEPPERS • TOMATOES • FRESH MOZZARELLA (PASTEURIZED)
FRIED OR GRILLED CHICKEN • SAUSAGE • PROSCIUTTO • PORTOBELLO MUSHROOMS • EGGPLANT

SPECIALTY TOPPINGS

HALF PIE 5.50/5.69 EACH • FULL PIE 10/10.35 EACH
SHRIMP • CLAMS

LUNCH MENU

LUNCH SERVED 7 DAYS - 12 PM TO 3 PM

FRESH MADE SOUP

CHEESE TORTELLINI.....	8/8.28
CHICKEN NOODLE & VEGETABLE.....	8/8.28
PASTA E FAGIOLI.....	8/8.28
FRESH SEAFOOD MEDLEY IN BROTH....	12/12.42
STRACCIATELLI ALA ROMANA.....	8/8.28
ESCAROLE & BEANS.....	10/10.35

SALAD

CAESAR.....	9/9.32
HOUSE.....	9/9.32
COBB.....	14/14.49
PEAR.....	13/13.46
MANDARINI.....	13/13.46
ADD GRILLED CHICKEN.....	4/4.14
ADD GRILLED SHRIMP (FOUR LARGE).....	12/12.42

WRAPS

YOUR CHOICE OF A WHOLE WHEAT, PLAIN
WHITE OR GARLIC & HERB WRAP

CHICKEN CAESAR.....	12/12.42
FRESH MOZZARELLA.....	9/9.32
WITH TOMATO, RED ONIONS, RED ROASTED PEPPERS & BASIL GARDEN.....	9/9.32
MIXTURE OF GRILLED VEGETABLES & GREENS	
MEDITERRANEAN.....	9/9.32
MESCLUN, AVOCADO, FETA CHEESE, CUCUMBER, TOMATOES, & BLACK OLIVES	
BUFFALO CHICKEN.....	12/12.42
HOT & SPICY CHICKEN, BLUE CHEESE DRESSING, MOZZARELLA	

LUNCH PASTA DISH

YOUR CHOICE OF PASTA
16/16.56 EACH

CARBONARA	POMODORO
PRIMAVERA	MARINARA
PUTTANESCA	BOLOGNESE
CHEESE RAVIOLI	ALLA VODKA
BAKED ZITI	ALFREDO

CIABATTA

CHICKEN CAESAR.....	12/12.42
CAVALIERE.....	11/11.39
MOZZARELLA, TOMATO & RED ROASTED PEPPERS	
COPPOLA.....	12/12.42
GRILLED CHICKEN, FRESH MOZZARELLA & RED ROASTED PEPPERS	
LA STRADA.....	11/11.39
FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO & MIXED GREENS	
NIERO.....	16/16.56
GRILLED SLICED STEAK, FRESH MOZZARELLA, TOMATO & MIXED GREENS	
SCALISE.....	14/14.49
SAUSAGE, CHICKEN, BROCCOLI RABE, MOZZARELLA & ROASTED PEPPERS	

HERO

MEATBALL PARMESAN.....	11/11.39
EGGPLANT PARMESAN.....	11/11.39
CHICKEN PARMESAN.....	10/10.35
VEAL PARMESAN.....	14/14.49
SAUSAGE PEPPER & ONION.....	10/10.35
SHRIMP PARMESAN.....	15/15.53
POTATO, EGGS & MOZZARELLA.....	10/10.35
BUFFALO CHICKEN.....	12/12.42

ENTREE

SERVED WITH MIXED VEGETABLES AND YOUR
CHOICE OF PASTA OR HOUSE SALAD

EGGPLANT ROLLATINI OR PARMESAN.....	16/16.56
CHICKEN.....	16/16.56
VEAL.....	18/18.63

YOUR CHOICE OF:

- PARMESAN
- BRUSCHETTA
- MARSALA
- FRANCESE

*MENU PRICES ARE FOR IN-HOUSE SIT-DOWN LUNCHEES BETWEEN 12 AND 3 PM AND ARE NOT TO BE COMBINED WITH
TAKE OUT OR DINNER MENUS

*AN 20% GRATUITY CHARGE IS ADDED FOR PARTIES OF EIGHT OR MORE.

*PLEASE MAKE SERVER AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.

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