


## *APPETIZERS*

 ASSORTED ITALIAN ANTIPASTO for TWO	22
Cured meats, cheeses, marinated artichokes, olives & mushrooms	
CALAMARI	11
Fried calamari & asparagus with marinara sauce	
PESTO BRUSCHETTA	9
Fresh tomatoes, green beans & garlic,	
SAUTÉED MUSSELS AND CLAMS	12
Borlotti beans, leeks, basil, oven roasted tomatoes and white wine, served with "Fettunta"	
PROSCIUTTO PRAWNS	12
Pan roasted, crispy Prosciutto with frisee salad and an arugula-toasted hazelnut pesto	
"CAPRESE" BURRATA MOZZARELLA CHEESE	12
Heirloom tomatoes, basil and olives. Extra virgin olive oil	
CARPACCIO	10
Thin sliced raw beef, arugula, shaved Parmesan, white truffle oil drizzle	

## *SOUPS & SALADS*

MINISTRONE / SOUP OF DAY	6 / 8
BABY SPINACH	8
Roasted pear, Gorgonzola cheese dressing and toasted pistachios. Gorgonzola "Crostino"	
ARUGULA AND PROSCIUTTO	9
Toasted Marcona almonds, aged ricotta and black fig vinaigrette	
CLASSIC CAESAR	7
Hearts of romaine lettuce, rustic croutons, shaved Parmesan cheese	
MIXED GREENS	5
Baby field greens, balsamic vinaigrette	


## *ENTRÉES*

CHEF'S SURPRISE	38
A four courses tasting experience	



## *RISOTTI*

"QUATTRO FORMAGGI"	20
Fontina, Gorgonzola, Provolone and Parmesan cheeses	
ASPARAGUS	21
With crab, finished with Parmesan and butter	
GRILLED ARTICHOKEs	24
Pan seared Scallops, white truffle oil and Toscano cheese	

## *PASTA*

 FETTUCCINE ALFREDO	17
Cream, Parmesan cheese	
SPAGHETTI CHECCA	16
Fresh tomatoes, garlic, basil, fresh buffalo mozzarella	
SPAGHETTI MARINARA	15
Classic tomato basil sauce	
PENNE ITALIAN SWEET SAUSAGE	18
Tomato, pesto cream sauce	
CLAMS	23
Linguine with sautéed clams, olive oil, garlic and basil. Choice of white wine or marinara sauce	





## **MORE PASTA**

SEAFOOD "DEL PESCATORE"	29
Linguine with sautéed clams, mussels, scallops, calamari and prawns olive oil, garlic and basil. Choice of white wine or marinara sauce	
PAPPARDELLE BOLOGNESE	17
Veal, pork, beef meat sauce	
POTATO GNOCCHI "PASTICCIATI"	19
"Guanciaie" , roasted red onions, tomato sauce, baked with mozzarella cheese	
SPINACH GNOCCHI	19
With speck "Italian smoked Prosciutto", wild mushrooms, creamy Parmesan sauce	
 PORCINI MUSHROOM RAVIOLI	19
La Strada signature dish	
 MEAT RAVIOLI	18
A traditional family recipe, with meat sauce	
PANSOTTI	18
House made pasta filled with fresh greens, herbs, buffalo ricotta, in a toasted walnut cream sauce	


## **FISH**

DAILY CATCH "GRATINATO"	MARKET PRICE
Parmesan and breadcrumbs crusted. Sautéed fingerling potatoes and zucchini	
GRILLED SEAFOOD MEDLEY	39
with Sicilian couscous and shellfish "Guazzetto"	
FRESH CATCH OF THE DAY "MEDITERRANEA"	MARKET PRICE
pan roasted with pear drop tomatoes, garlic, roasted olives and Chardonnay wine	

## **BEEF, VEAL, PORK & LAMB**

BEEF TENDERLOIN	34
Wrapped in smoked Prosciutto "Speck" and pan roasted, sautéed porcini mushroom "trifolati"	
GRILLED BONE-IN RIBEYE	39
Marinated in extra virgin olive oil, garlic, rosemary, with grilled fresh vegetables	
 LA STRADA VEAL MARSALA	23
Veal cutlet, wild mushrooms, oven-dried tomatoes, Marsala	
 VEAL PICCATA	23
Veal cutlet, capers, lemon, white wine	
 VEAL PARMIGIANA	34
Breaded 6oz veal loin, sautéed with marinara sauce fresh mozzarella	
 VEAL SALTIMBOCCA	23
With prosciutto & sage, literally "jumps in to your mouth"	
VEAL OSSOBUCO	33
Wine braised veal shank, vegetables, porcini mushrooms, saffron risotto	
LAMB CHOP	38
Colorado lamb oven roasted, grilled artichokes, olives, oven-dried tomatoes	

## **CHICKEN**

VALDOSTANA	22
Ham, fontina and asparagus stuffed breast of chicken, breaded pan fried with butter and sage	
PROSCIUTTO E FONTINA	22
Sautéed, and finished with Chardonnay wine sauce, Swiss chard	
 PARMIGIANA	22
Breaded chicken cutlet, oven baked with marinara sauce, fresh mozzarella	