

## Antipasti

---

**~ Family Style Antipasto ~ ( for 2) 18**

prosciutto-parmigiano reggiano-pear mostarda / sicilian  
eggplant salad / roasted sweet peppers with pinenuts & raisins  
/ soppressata / duck prosciutto / speck americano

**~ Tagliere di formaggi ~ (for 2) 20**

fontina valdostana / gorgonzola / fiore sardo / casera /  
parmigiano / fruit "mostarda" / sicilian orange "marmellata" /  
green figs "confettura"

**~ Seared Carpaccio Beef 9**

thin sliced / salt packed capers / shaved parmigiano /  
micro arugula / extra virgin olive oil

**~ Bruschetta Three Ways 9**

tomato-mozzarella / eggplant-mint / toscano "crostone"

**~ Fritto Misto 10**

calamari / shrimp / fennel / lemon-black pepper aioli

**~ Mussels & Clams Impepata 10**

shaved garlic / ground pepper / parsley

**~ Grilled Prosciutto Wrapped Prawns 10**

arugula-marcona almond pesto / grilled potatoes

## Insalata & Zuppa

---

**~ Minestrone Genovese 5**

seasonal vegetables / pesto genovese

**~ Lentil Zuppa 8**

roasted duck / ricotta salata

**~ Romaine Hearts 6**

classic caesar dressing / olive oil crouton

**~ Insalata La Strada 5**

mixed greens / fresh herbs / capers /  
blood orange vinaigrette

**~ Buffalo Mozzarella & Burrata Caprese 11**

quick roasted grape vine tomatoes / basil pesto

**~ Baby Spinach 7**

roasted beets / balsamic pickled red onions / candied walnuts/  
gorgonzola dressing

**~ Arugula & Bresaola 9**

paper thin cured beef / ricotta salata / mission fig  
vinaigrette / marcona almonds

## Primi Piatti

---

**~ Eldorado Famous Mushroom Ravioli 16**

porcini mushroom filled / wild mushroom cream sauce

**~ Zio Willie's Meat Ravioli 15**

a traditional family bolognese sauce

**~ Herb Ricotta & Greens Pansotti 14**

delicate & tasty / sage / brown butter/ grana padano

**~ Spaghetti "U" Choose 13**

marinara / veal meatballs / carbonara

**~ "Angry" Rigatoncini Pasta 12**

spicy tomato sauce / toasted garlic / parsley

**~ Linguini & Clams 20**

manila clams / shaved garlic / italian parsley / chardonnay /  
(red sauce clams are available)

**~ Fettuccine La Strada 17**

shrimp / baby spinach / crab meat / mascarpone  
(classic alfredo is available)

**~ Black Spaghetti "Scampi" 20**

giant prawns / garlic lemon chardonnay sauce /  
salt packed capers

**~ Seafood "Del Pescatore" 22**

linguini / clams / mussels / octopus / calamari / prawns /  
toasted garlic / tomato sauce / basil

**~ Pappardelle Bolognese 14**

wide egg noodles / Carano family meat sauce / parmigiano

**~ Cencioni Pasta (rugs shape) 14**

potatoes / green beans / pesto genovese / parmigiano

**~ Orecchiette Pasta (little ears shape) 14**

broccolini / house made sweet sausage / olive oil / anchovies/  
red crushed pepper / pecorino (vegetarian's style  
available)

**~ Risotto di Mare 20**

shrimp / octopus / calamari / scallops / toasted garlic /  
diced tomatoes / italian parsley

**~ Risotto di Mantova 18**

roasted butternut squash / sage / sweet sausage /  
casera cheese (vegetarian's style available)

# Secondi Piatti

---

*La Strada*

**~ Wood Oven Striped Bass 22**

vine ripe tomatoes / green padron peppers / olives /  
prosciutto

**~ Pan Seared Ahi Tuna 22**

fennel confit / fingerling potatoes / arugula pesto

**~ Grilled Eggplant Parmigiana 14**

bubbly hot / tomato sauce / mozzarella / parmigiano crust

**~ Veal Marsala La Strada 18**

scaloppine / wild mushrooms / oven dried tomatoes / basil

**~ Veal Piccata 18**

scaloppine / lemon / salt packed capers / chardonnay

**~ Veal Parmigiana 18**

veal cutlet / parmigiano crust / light tomato sauce /  
fresh mozzarella

**~ Veal Ossobucco 25**

slow braised veal shank / saffron orzo / gremolata

**~ Wood Oven Roasted Chicken with Fregola 16**

toasted sardinian pasta / fresh wild mushrooms /  
lemon dressing

**~ Grilled Boneless Quail 23**

balsamic-rosemary glaze / charred onion /  
grilled white corn polenta "peverada sugo"

**~ Steak with Salsa Verde 24**

grilled 10 oz. prime new york or 8 oz. filet mignon      bright  
capers - fresh herb salsa

**~ Short Ribs alla Napoletana 20**

very tender boneless short ribs / tomato base /  
giant pasta tubes "Paccheri"

**~ Grilled Lamb Loin "Sicilian Flavor" 23**

luxurious & tender / eggplant caponata

# Contorni ~ "Must Haves"

---

**~ Sicilian Style Potato "Gratin" 5**

caramelized red onion / capers / pecorino black  
olive-sun dried tomatoes "tapenade"

**~ Broccolini Rapini 5**

toasted garlic / good olive oil / pinenuts

**~ Treviso Radicchio 5**

roasted / shaved Piave cheese / balsamic syrup

**~ Olive Oil Mashed Potatoes 5**

goat cheese / ligurian olive oil / marjoram

**~ Creamy Polenta 5**

wild mushroom "sugo" / crescenza

**~ Pasta Sides (U Choose) 4**

Spaghetti or rigatoni with: ~garlic  
/ olive oil / calabrese red pepper / parsley ~pecorino & black  
pepper ~marinara  
~meat sauce

## *Chef Ivano Centemeri's Tasting Menu*

**\$34.00**

**"Trust Me"**