

DOLCI

TORRONCINO AFFOGATO £4.95

Iced nougat semi-freddo served with a shot of espresso coffee to pour over the top.

MOUSSE AL CIOCCOLATO £5.25

Chocolate case filled with Vanini Italian chocolate mousse topped with fresh strawberries and served with a strawberry coulis.

TORTA DI FORMAGGIO AI PISTACCHI £5.25

Baked mascarpone cheesecake with toasted pistachios on a cardamom-infused biscuit base served with sweet strawberry coulis.

PANNACOTTA £4.95

Creamy pannacotta served with glazed figs and a sweet honey vin santo to pour over.

TIRAMISÚ £4.95

Classic Venetian dessert of light sponge soaked in coffee, layered with mascarpone cream and served with coffee syrup.

FONDENTE CACAO £5.25

Warm chocolate fondant with a melting chocolate centre served with mascarpone & vanilla cream.

FICHI AL VINO £4.95

Figs slowly cooked in red wine & cinnamon with mascarpone vanilla cream and orange zest.

FORMAGGI MISTI £6.75

Selection of Grana Padano, gorgonzola dolce, and goat's cheese served with Sardinian crispbread and a sweet date, fig & balsamic chutney.

GELATO £3.95

Vanilla Pod, Pistacchio, Espresso Croccante, Stracciatella.

SORBETTO PERA £3.95

Williams pear sorbet.

VINO DA DESSERT

VIN SANTO DEL CHIANTI DOC, SENSI, TOSCANA

A complex sweet wine with nutty, dried fruits and fruit cake flavours. Served with Cantuccini biscotti.

125ml **£5.95** 500ml bottle **£17.95**

CAFFÈ E TÈ

Espresso	£1.95	Caffè Macchiato	£2.00
Doppio Espresso	£2.25	Cappuccino	£2.20
Selection of Teas	£1.95	Caffè Latte	£2.20

LIQUORE E DIGESTIVO

SAMBUCA, GRAPPA, LIMONCELLO, FRANGELICO AND AMARETTO

25ml measure from **£2.95** 50ml measure from **£5.50**

Please ask for full liqueur selection.

MENU



Cucina Italiana

ASSAGGI

Classic Italian tasters for £2.50 each, perfect to enjoy with a drink

OLIVE CASTELVETRANO ▼	CROSTINI
Tasty green olives from Sicily.	Mini toasted ciabatta slices topped with your choice of: <ul style="list-style-type: none">Italian buffalo mozzarella and basil pesto. Warm goat’s cheese, rocket and balsamic vinegar. ▼ Slow roasted red & yellow peppers and anchovy.
CUCUNCI ▼	OLIVE ASCOLANA
Juicy caper berries in Champagne vinegar.	Green olives stuffed with beef & pork, breaded and fried.
FILETTI DI ACCIUGHE	SALSICCIA CALABRESE
Salted anchovy fillets in oil.	Oven-roasted Italian sausage cooked in white wine.
PEPERONCINI	NOCCIOLINE MISTE ▼
Sweet piquante red chilli peppers stuffed with ricotta and lemon.	Mixed salted nuts.
TARTARA DI VEGETALI ▼	
Mediterranean vegetable tartare with Sardinian crispbread.	
GRISSINI PARMA	
Italian breadsticks with rocket and Parmesan shavings, wrapped in Parma ham.	

PANE

CESTO DI PANE MISTO ▼ **£4.50**

Ideal for sharing – a selection of breads with extra virgin olive oil and balsamic vinegar.

AGLIO SCHIACCIATELLA ▼ **£3.95**

Hand-stretched pizza bread topped with garlic and rosemary.

ANTIPASTO

ZUPPA VONGOLE E FREGOLA **£4.95**

A traditional clam soup with Sardinian fregola pasta grains, wine, chilli and parsley, served with your choice of bread.

BRUSCHETTA CON PEPERONATA ▼ **£4.95**

Chargrilled garlic-rubbed ciabatta with a caramelised pepper & onion peperonata, crumbled goat’s cheese and fresh basil.

FUNGHI TIMO E CREMA ▼ **£5.25**

A traditional northern Italian recipe of seasonal mushrooms sautéed in a garlic, cream, porcini & thyme sauce on grilled polenta.

CAPRESE **£4.95**

Campanian buffalo mozzarella, plum tomatoes, fresh basil and olive oil.

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PIZZA

ANTIPASTO

NAPOLETANA SCHIACCIATELLA **£3.95**

Hand-stretched pizza bread topped with tomato sauce, anchovies, capers and olives.

PESTO E POMODORO SCHIACCIATELLA **£3.95**

Hand-stretched pizza bread topped with pesto and tomato sauce.

ANTIPASTO

ARANCINI FUNGHI **£4.25**

Creamy mushroom risotto balls with a melting mozzarella centre, breaded and fried.

ARANCINI RAGÙ **£4.25**

Beef & tomato ragu risotto balls with a melting mozzarella centre, breaded and fried.

GAMBERONI **£6.95**

King prawns sautéed with garlic, white wine, lemon butter and a hint of chilli, served with your choice of bread.

ANTIPASTO MISTO **£6.95** **To share £11.95**

Parma ham, spicy Ventricina salami, Roman spianata, fennel finocchiona, semi-dried tomatoes, buffalo mozzarella and olives served with a vegetable tartare and your choice of bread.

RISOTTO

RISOTTO VERDURE ▼ **£9.75**

Grilled asparagus on a risotto of broad and green beans, peas, spring onions, courgette, spinach, white wine and mint.

RISOTTO ZUCCA **£10.25**

Pumpkin and butternut squash risotto with pancetta, wilted spinach and pine nuts.

RISOTTO LUGANICA **£10.50**

Porcini mushroom risotto with Luganica pork sausage, chestnut mushrooms, white wine, parsley and Grana Padano.

PASTA

SPAGHETTI POMODORO ▼ **£7.25**

Pasta with an Italian tomato & basil sauce.

PANZEROTTI PORCINI **£9.25**

Pasta filled with porcini mushrooms, ricotta & Grana Padano in a light mushroom broth, finished with sautéed mushrooms and chives.

RIGATONI SPECK **£9.75**

Rigatoni in a cream sauce of traditionally Lombardian cheeses, gorgonzola & Grana Padano, finished with northern Italian smoked mountain ham and rocket.

STROZZAPRETI PUGLIESE **£9.95**

Strozzapreti pasta served with Luganica sausage, cured pancetta and broccoli, finished with fresh red chilli butter and Grana Padano.

PIZZA

MARGHERITA ▼ **£7.50**

Mozzarella and fresh basil leaves on a tomato base.

BUFALA **£7.95**

Fresh plum tomatoes and buffalo mozzarella on a tomato base, finished with basil.

CAPRINO ▼ **£8.95**

Goat’s cheese, mozzarella, roasted artichoke hearts and Italian tomatoes with fresh oregano on a tomato base.

FIORENTINA **£8.95**

Mozzarella and spinach with garlic, nutmeg and black pepper on a tomato base, finished with an egg and Parmesan shavings.

SPECK **£9.50**

Slices of northern Italian smoked mountain ham, gorgonzola, mozzarella and rocket on a tomato base.

ROSSA **£9.50**

Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano and mozzarella on a tomato base.

ANTIPASTO

PIZZA

ANTIPASTO

RISOTTO CAPESANTE **£13.95**

Pan-fried scallops on a risotto of leek and pancetta with white wine, lemon zest, basil and a hint of chilli.

RISOTTO FRUTTI DI MARE **£11.50**

Seafood risotto of squid, mussels, prawns and clams finished with chilli, tomato, white wine and a hint of garlic.

ANTIPASTO

PIZZA

ANTIPASTO

PIZZA

SPAGHETTI RAGÙ **£8.95**

A rich, slowly braised minced beef, red wine, onion, tomato & herb ragu, served with spaghetti pasta.

LINGUINE PESCATORA **£11.25**

Linguine tossed with sautéed tiger prawns, squid, mussels and fresh clams in a white wine, garlic, chilli & tomato sauce.

TAGLIOLINI NERO GRANCHIO 🍴 **£11.75**

Black cuttlefish ink pasta with crab, courgette, red and yellow peppers, spring onion, a hint of chilli and parsley.

RIGATONI SICILIANA 🍴 **£8.50**

Roasted aubergines, courgettes and peppers in a garlic, basil & tomato sauce finished with ricotta.

ANTIPASTO

PIZZA

RUSTICA **£9.25**

Oven-roasted Italian sausage, roasted artichoke hearts and Italian tomatoes with caramelised onions, capers, fresh oregano and mozzarella on a tomato base.

PARMA **£9.95**

Buffalo mozzarella finished with slices of Parma ham, rocket and a drizzle of olive oil on a tomato base.

COTTO **£8.95**

Cooked Italian ham, chestnut mushrooms, black olives, garlic oil and mozzarella on a tomato base.

Looking for a lighter option? Our pizzette are flatbread pizzas with fewer than 600 calories.

PIZZETTA VEGETALE ▼ 🍴 **£8.50**

Flatbread topped with tomato sauce, goat’s cheese, roasted vegetables and rocket drizzled with lemon dressing.

PIZZETTA POLLO 🍴 **£8.95**

Flatbread topped with tomato sauce, chargrilled chicken, roasted artichoke hearts and peppers with olives and spinach, drizzled with a garlic yoghurt dressing.

PESCE

SALMONE LENTICCHIE **£12.25**

Roasted fillet of salmon wrapped in Parma ham on a bed of lentils with wilted spinach, served with green beans and drizzled with a honey & mustard dressing.

TEGAMACCIO **£14.95**

Puglian-style fish stew of clams, mussels, red mullet, squid and prawns with white wine, tomato and herbs, served with ciabatta.

CARNE

SALTIMBOCCA MAIALE **£12.95**

Fillet of pork with Parma ham, served with mashed potato, green beans and a white wine, sage & butter sauce.

AGNELLO AL ROSMARINO **£16.95**

Roasted rump of lamb with a rosemary, anchovy, garlic & olive oil sauce served with roasted new potatoes, green beans and leeks.

BISTECCA MANZO **£16.95**

10oz* rosemary-marinated chargrilled ribeye steak, fries and fresh rocket.

INSALATA

INSALATA SPINACI **£5.25 | £9.25**

Fresh spinach salad tossed with avocado, semi-dried Italian tomatoes and crisped pancetta with pine nuts and parmesan shavings in a mustard dressing.

INSALATA FREGOLONA ▼ **£5.50 | £9.75**

Salad of goat’s cheese, Mediterranean roasted vegetables, courgettes and red onions, tossed with fresh rocket and Sardinian fregola pasta grains in a zesty lemon dressing.

CONTORNI

Side salads for £3.75

TOMATO, ONION AND BASIL SALAD

MIXED SALAD

ROCKET AND PARMESAN SALAD

BRANZINO BASILICO **£13.95**

Pan-fried sea bass fillets served on basil mashed potato with fresh tomatoes and olives, finished with a drizzle of basil oil.

TONNO NIZZARDA **£12.25**

Fresh, seared yellowfin tuna on a cannellini bean, rocket, red onion, plum tomato, cucumber and green bean salad with a chive, caper and zesty lemon dressing.

ANTIPASTO

POLLO FUNGHI **£10.95**

Chargrilled butterflied chicken breast with a creamy porcini mushroom & thyme sauce and roasted new potatoes & onions.

POLLO MILANESE **£11.95**

Milanese-style pan-fried chicken breast covered in Grana Padano and lemon zest breadcrumbs served with roasted new potatoes & onions, green beans and a tomato & basil sauce.

TAGLIATA MANZO 🍴 **£14.95**

Marinated and sliced grilled sirloin steak on a salad of rocket, green beans, baby spinach, tomato and Parmesan shavings with a rosemary & balsamic dressing.

ANTIPASTO

INSALATA ROMANA **£6.25 | £10.95**

Warm salad of chargrilled chicken and cured pancetta tossed with artichoke hearts, fresh tomatoes, olives and Grana Padano in a tangy lemon, honey & mustard dressing, with Sardinian crispbread.

INSALATA SALMONE SALSA VERDE 🍴 **£11.75**

Grilled salmon fillet on a salad of rocket, spinach, green beans, semi-dried Italian tomatoes and tender black olives in a lemon dressing, with a parsley & garlic salsa verde.

ANTIPASTO

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Strada offers the option of takeaway on many of our dishes – please ask staff for further details.

▼ VEGETARIAN

🍴 LIGHTER OPTIONS