

LA STRADA ITALIAN RESTAURANT

STARTERS

Fresh Mussels or Clams Marinara	\$11.95
Calamari Fritti	\$11.95
Escargot Saute with Fresh Mushrooms	\$10.95
Fire Roasted Red Peppers, Kalamata Olives, Extra Virgin Olive Oil with Garlic Toast Points	\$10.95
Eggplant Napoleon Tower <i>Stacked with fresh tomato & mozzarella cheese</i>	\$10.95
Fresh Baked Garlic Bread <i>With Cheese</i>	\$3.75 \$4.25
Sicilian Sautéed Spinach <i>with Garlic, Raisins, Pine Nuts & Extra Virgin Olive Oil</i>	\$9.95
Side of Alfredo Sauce for Bread	\$ 3.25

SOUPS

	Cup	Bowl
Soup du Jour	\$4.25	\$6.25
French Onion		\$6.25
Lobster Bisque	\$4.25	\$6.95

SALADS

LaStrada Salad <i>Spring Mix, Pine Nuts, Raisins, Gorgonzola Cheese and Balsamic Vinaigrette</i>	\$11.95
Grilled Chicken Caesar <i>Romaine Lettuce, Caesar dressing & Fresh Grilled Chicken</i>	\$14.95
Greek Salad <i>Spring Mix, Kalamata Olives, Feta Cheese, Greek Peppers, Onions, Cucumber & Oregano</i>	\$11.95

ENTREES

ALL ENTREES ARE SERVED WITH A HOUSE SALAD

Homemade Dressings: Creamy Italian, Balsamic Vinaigrette, Italian Vinaigrette, Ranch, Bleu Cheese.

Upgrade your salad to a:

Caesar Salad	Extra Dressing	LaStrada Salad	Greek Salad	Cup of Soup du Jour	French Onion	Lobster Bisque
\$2.25	\$1.00	\$3.25	\$3.25	\$3.25	\$3.95	\$3.95

PASTA AND RAVIOLI

Spaghetti <i>With Homemade Meatballs or Italian Sausage</i>	\$15.95	Sicilian Sausage Saute <i>Peppers, Onions, Marinara Sauce over Linguini</i>	\$17.95
Fettuccine Alfredo <i>Add Chicken</i>	\$14.95 \$17.95	Rigatoni Alla Vodka <i>Vodka Cream Sauce, Green Peas, Prosciutto</i>	\$16.95
<i>Add Shrimp</i>	\$19.95	<i>Add Chicken</i>	\$18.95
Linguini Al Pesto <i>Basil, Pine Nuts, Garlic, Parmesan Cheese</i>	\$17.95	<i>Add Shrimp</i>	\$19.95
Penne San Remo <i>Penne Pasta with Chicken, mushrooms and roasted red peppers in a pesto cream sauce</i>	\$19.95	Tortellini Alla Papalina <i>Meat tortellini with Prosciutto, Green Peas, mushrooms & Vodka Cream Sauce</i>	\$16.95
Wild Mushroom Ravioli <i>Marsala Cream Sauce with Mushrooms & Sundried Tomatoes</i>	\$17.95	Cheese Ravioli <i>Tomato Sauce baked with Mozzarella Cheese</i>	\$14.95
Lobster Ravioli <i>Vodka Cream Sauce & Sundried Tomatoes</i>	\$18.95	<i>Add Meatballs or Sausage</i>	\$19.95

BAKED PASTA

Manicotti <i>Pasta tubes stuffed with Italian Cheeses topped with tomato sauce & Mozzarella Cheese</i>	\$15.95	Eggplant Parmigiana <i>Fresh Eggplant layered with tomato sauce & Mozzarella Cheese.</i>	\$17.95
Lasagna <i>With Beef, Pork and Italian Cheeses</i>	\$16.95	<i>Served with a side of Pasta</i>	
		Baked Stuffed Shells w/ Italian Cheeses <i>Pasta Shells, Tomato Sauce & Mozzarella</i>	\$15.95

SEAFOOD & FISH

Fish entrees served with a side of Pasta or Roasted Garlic Potatoes

Linguini with Fresh PEI Mussels \$18.95 <i>Garlic & Olive Oil or Marinara Sauce served with Linguini</i>	Shrimp Palmero \$22.95 <i>Vodka Cream Sauce with a touch of Pesto, Black Olives, Mushrooms & Sun Dried Tomato served with Linguini</i>
Linguini with Fresh Littleneck Clams \$17.95 <i>Garlic & Olive Oil or Marinara Sauce served with Linguini</i>	Salmon Florentine \$21.95 <i>Fresh Salmon served on a bed of fresh Sautéed Spinach served with Side of Pasta or Roasted Potatoes</i>
Scungilli Fra Diavolo \$23.95 <i>Tender Scungilli, Spicy Marinara over Linguini</i>	Grouper Francaise \$24.95 <i>Fresh Grouper Egg Battered with Lemon butter white wine sauce served with Side of Pasta or Roasted Potatoes</i>
Linguini Frutti DiMare Fra Diavolo \$23.95 <i>Mussels, Clams, Shrimp, Calamari & Spicy Marinara Sauce served with Linguini</i>	Mahi Mahi Piccata \$22.95 <i>Fresh Mahi Mahi with Lemon butter, White Wine Caper Sauce served with Side of Pasta or Roasted Potatoes</i>
Shrimp Scampi \$22.95 <i>Extra Virgin Olive Oil and Garlic Sauce served over Linguini</i>	With Grouper \$24.95

CHICKEN

Served with a side of Pasta with Tomato Sauce or Roasted Garlic Potatoes

Marsala \$19.95 <i>With Mushrooms and Marsala Sauce</i>	Cacciatore \$19.95 <i>With Peppers, onions, mushrooms, Black Olives & Marinara Sauce</i>
Parmigiana \$18.95 <i>Topped with Tomato Sauce and Mozzarella</i>	Derusso \$20.95 <i>Stuffed with Prosciutto, Wild Porcini Mushrooms, mozzarella cheese and Marsala mushroom sauce</i>
Piccata \$19.95 <i>With Lemon Butter White Wine Caper Sauce</i>	Sorrento \$20.95 <i>Topped with Eggplant, Prosciutto, Fresh Tomato, Mozzarella Cheese & Mushroom Marsala Sauce</i>
Francaise \$19.95 <i>Egg battered with lemon butter Wine Sauce</i>	

STEAK – VEAL – LAMB – DUCK

Served with a side of Pasta with tomato sauce or Roasted Garlic Potatoes

Filet Mignon – 8 oz. Center Cut \$28.95 <i>Choice of Preparation: Au Poivre, Marsala, Alla Naturale or Italiano</i>	Veal Sorrento \$24.95 <i>Topped with Eggplant, Prosciutto, Fresh Tomato, Mozzarella Cheese & Mushroom Marsala Sauce</i>
Top Sirloin \$19.95 <i>Choice of Preparation: Au Poivre, Marsala, Alla Naturale or Italiano</i>	Veal Parmigiana \$19.95 <i>With Tomato Sauce & Mozzarella Cheese</i>
Veal Marsala \$22.95 <i>Mushrooms and Marsala Sauce</i>	Veal Francaise \$22.95 <i>Egg battered with Lemon butter White Wine Sauce</i>
Veal Piccata \$22.95 <i>Lemon butter wine sauce with Capers</i>	Veal Cacciatore \$22.95 <i>Peppers, Onions, Mushrooms, Black Olives & Marinara Sauce</i>
Veal Derusso \$24.95 <i>Stuffed with Prosciutto, Wild Porcini Mushrooms, Mozzarella Cheese & Mushroom Marsala Sauce</i>	Rack of Lamb – 14 oz. Rack \$32.95 <i>Brushed with Dijon Mustard, Herb-Crusted Served with Mint Jelly</i>
Duck LaStrada \$24.95 <i>Half Roasted Duckling with Cranberries, Port Wine & Fresh Mushrooms</i>	

SPLIT DINNER CHARGE \$3.95—

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase consumers risk of food borne illness
