

# S | T | R | A | D | A

I N T H E G R O V E

## \$47 Lunch Set Menu

### Appetizers

family style:

-Arancini-

Saffron flavored fried risotto balls served with our arrabbiata tomato sauce and truffle oil

-Frittura di Calamari e Zucchine-

Lightly fried calamari and zucchini with roasted pepper aioli and arrabbiata sauce

-Polpette-

Beef Meatballs, crunchy polenta, pomodoro, sage oil

-Insalata Bianca-

Fennel, Belgium endive, hearts of palm, diced tomatoes, shaved parmesan cheese and lemon mustard vinaigrette

### Entrees

guest choice of:

-Pappardelle con crema di porcini-

Homemade pappardelle in a truffle porcini mushroom cream sauce

-Pollo allo Champagne-

Pan seared chicken breast, shallots, sun dried tomatoes, creamy champagne sauce

-Salmone al ginger-

Grilled marinated fresh Atlantic salmon, crunchy ginger and carrot salad

### Dessert

guest choice of:

-Tiramisu-

-Lemon Vanilla Cheesecake-

-Fresh mixed berries with zabaglione cream-

\*Selection of Teas or Coffees\*