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IN THE GROVE

## antipasti

### OLIVE FRITTE 13

HOMEMADE LIGHTLY FRIED GREEN OLIVES STUFFED WITH GORGONZOLA CHEESE

### CARCIOFI MARINATI 16

GRILLED MARINATED ARTICHOKE, SHAVED PARMESAN, ROASTED PEPPERS, CROSTINI

### FOCACCIA E BRUSCHETTA 13

SIMPLY BAKED PIZZA DOUGH, MEDITERRANEAN HERBS, FLEUR DE SAL. SERVED WITH HOMEMADE BRUSCHETTA

### CROSTINI OSSOBUCO 16

HOMEMADE CIABATTA BREAD TOPPED WITH BRAISED PULLED OSSOBUCO, CAMELIZED ONIONS, FONTINA, ARUGULA

### ∞ BURRATA 22

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, BELL PEPPERS, ANCHOVY, PESTO

### POLENTA FRITTA 13

POLENTA FRITTERS SERVED WITH TRUFFLED FONDUE AND SPICY POMODORO SAUCE

### FRITTO MISTO 21

DEEP FRIED SHRIMP, CALAMARI, ZUCCHINI, MUSHROOMS, PINEAPPLE, APPLE. SERVED WITH POMODORO SAUCE AND SPICY AIOLI

### ∞ ALETTE DI POLLO 17

BAKED CHICKEN WINGS, OLIVE OIL, MEDITERRANEAN HERBS. SERVED WITH HOMEMADE LEMON-DILL GORGONZOLA SAUCE

### ARANCINI 18

HOMEMADE SAFFRON FLAVORED FRIED RISOTTO BALLS SERVED IN ARRABBIATA TOMATO SAUCE, TRUFFLE OIL

### TORTINO DI GRANCHIO 21

HOMEMADE ITALIAN STYLE CRAB CAKE STUFFED WITH FRESH MOZZARELLA, BELL PEPPERS, JALAPEÑOS. SERVED OVER SPICY AIOLI, TOPPED WITH TARTAR SAUCE AND MIXED GREENS

### ∞ POLPO AL FORNO 23

OVEN ROASTED OCTOPUS TENTACLE, SERVED WITH GIANT WHITE BEAN SALAD

### ∞ VITELLO TONNATO 25

SLICED ROASTED VEAL LOIN TOPPED WITH TONNATO SAUCE AND CAPERS

### POLPETTE DI AGNELLO 19

HOMEMADE LAMB MEATBALLS, POMODORO SAUCE, MOZZARELLA, PARMIGIANO

### FUNGHI MISTI 19

MIXED WILD MUSHROOMS SAUTÉED IN GARLIC FRESH HERBS OVER ARUGULA. SERVED WITH GARLIC CROSTINI, TRUFFLE OIL

### UOVO STRADA 21

POACHED EGGS, HOMEMADE POTATO CHIPS, TRUFFLED FONDUE, PROSCIUTTO DI PARMA

### MELANZANE ALLA PARMIGIANA 16

BAKED EGGPLANT, POMODORO SAUCE, MOZZARELLA, PARMIGIANO, BASIL



## salumi e formaggi

SALUMI SERVED WITH MIXED OLIVES MARINATED IN HOMEMADE SPICY OLIVE OIL AND GRISSINI

FORMAGGI SERVED WITH CANDIED WALNUTS, HONEY AND CROSTINI

HOMEMADE RED WINE JAM +3

HOMEMADE TRUFFLE HONEY +5

### salumi

24 MONTH AGED PROSCIUTTO DI PARMA 12

36 MONTH AGED "PATA NEGRA" JAMÓN IBÉRICO DE BELLOTA 25

SPECK RECLA 10

SOPPRESSATA DOLCE 9

PISTACHIO MORTADELLA 9

SALAME DI FELINO 11

BRESAOLA 12

'NDUJA 9

### formaggi

24 MONTH AGED PARMIGIANO REGGIANO 10

PECORINO TOSCANO 9

PECORINO SARDO 11

GORGONZOLA DOLCE 10

MANCHEGO 12

BRIE DOUBLE CRÈME 9

STRACCIATELLA 13

∞ Gluten Free

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

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## crudo

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### ∞ \* CARPACCIO DI TONNO 23

THINLY SLICED RAW TUNA FILLET,  
AVOCADO, DRIED BLACK OLIVES,  
CITRUS EMULSION

### ∞ \* TARTARE DI SALMONE 23

HAND CHOPPED RAW SALMON,  
CRUNCHY QUINOA, DICED CUCUMBER,  
AVOCADO MOUSSE, CITRUS EMULSION

### ∞ \* CARPACCIO STRADA 23

THINLY SLICED RAW BEEF FILLET,  
AVOCADO, HEARTS OF PALM, CHERRY  
TOMATOES, SHAVED PARMESAN CHEESE,  
ARUGULA, BALSAMIC VINAIGRETTE

### \* INSALATA DI MARE 23

SHRIMP, CALAMARI, BABY SCALLOPS, CHICKPEAS, RED ONIONS, ROASTED PEPPERS,  
EXTRA VIRGIN OLIVE OIL, LEMON, SERVED OVER ARUGULA WITH CROSTINI AND HOMEMADE PESTO

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## insalate

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CHICKEN +9 • SHRIMP +10 • SKIRT STEAK +12 • SALMON +11 • SUSHI GRADE TUNA +10

### SALMONE E FICHI 26

MIXED BABY GREENS, SOY SESAME OIL GLAZED  
WILD CAUGHT SCOTTISH SALMON, SHAVED PECORINO,  
POACHED SUN-DRIED FIGS, LEMON-MUSTARD DRESSING

### MEDITERRANEA 19

ARUGULA, PLUM TOMATOES, CUCUMBER,  
RED ONIONS, BLACK OLIVES, HOMEMADE CROUTONS,  
FETA CHEESE, BALSAMIC VINAIGRETTE

### ∞ QUINOA 20

STEAMED QUINOA, ARUGULA, RAISINS,  
SUN-DRIED TOMATOES, ALMONDS,  
ORANGE, FIORDILATTE MOZZARELLA,  
LEMON OLIVE OIL DRESSING, BALSAMIC GLAZE

### PERE E NOCI 18

MIXED BABY GREEN, CANDIED  
WALNUTS, PEARS, ENDIVE, GORGONZOLA CRUMBLE,  
RASPBERRY DRESSING. SERVED WITH CROSTINI  
TOPPED WITH GORGONZOLA DOLCE

### FARRO E CAPRINO 20

FARRO, ASPARAGUS, GOAT CHEESE, PINE NUTS,  
DICED ONIONS, DICED YELLOW AND RED PEPPERS,  
ARUGULA, BALSAMIC VINAIGRETTE, BALSAMIC GLAZE

### ∞ MISTA 16

ARUGULA, RADICCHIO, ENDIVE,  
FRISÉE LETTUCE, CHERRY TOMATOES,  
RED ONIONS, BALSAMIC VINAIGRETTE

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## pizze

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### MARGHERITA 18

POMODORO SAUCE, FIORDILATTE  
MOZZARELLA, BASIL,  
EXTRA VIRGIN OLIVE OIL

### BURRATA 22

POMODORO SAUCE, COLD  
BURRATA, BASIL, EXTRA VIRGIN OLIVE OIL

### DIAVOLA 20

POMODORO SAUCE, MOZZARELLA,  
SWEET SOPPRESSATA, SPICY HONEY

### REGINA 21

POMODORO SAUCE, MOZZARELLA, FONTINA,  
PROSCIUTTO COTTO, TWO EGGS

### SALSICCIA 21

POMODORO SAUCE, MOZZARELLA,  
BERKSHIRE SAUSAGE, MIXED MUSHROOMS

### SUBSTITUTES

BASED ON DAILY AVAILABILITY

GLUTEN FREE DOUGH +4

VEGAN CHEESE +4

### DI MARE 26

PESTO, MOZZARELLA, ARUGULA,  
SHRIMP, CALAMARI, BABY SCALLOPS,  
RED ONIONS, ROASTED PEPPERS,  
EXTRA VIRGIN OLIVE OIL

### PROSCIUTTO E FICHI 23

MOZZARELLA, GORGONZOLA, PROSCIUTTO  
CRUDO, CARAMELIZED ONIONS, CANDIED  
WALNUTS, FIGS, THYME

### QUATTRO FORMAGGI 21

MOZZARELLA, GORGONZOLA, PARMESAN,  
BRIE, GARLIC SAUTÉED SPINACH

### PATA NEGRA 38

POMODORO SAUCE, COLD BURRATA,  
ARUGULA, 36 MONTH AGED "PATA NEGRA"  
JAMÓN IBÉRICO DE BELLOTA,  
SHAVED PECORINO

### TARTUFO 38

TRUFFLE PASTE, MOZZARELLA,  
PARMESAN, GOAT CHEESE, SHAVED  
BLACK TRUFFLE, TRUFFLE OIL

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## risotto

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### ∞ ALLA MILANESE 35

ARBORIO RICE, SAFFRON,  
PARMESAN CHEESE

### AI FUNGHI 35

ARBORIO RICE, MIXED WILD MUSHROOM,  
PARMESAN CHEESE, TRUFFLE OIL, DEMI-GLACE SAUCE

### ∞ AI FRUTTI DI MARE 45

ARBORIO RICE, ASSORTED SEAFOOD AND SHELLFISH,  
WHITE WINE, SAFFRON, TOUCH OF LOBSTER SAUCE

### ∞ AI QUATTRO FORMAGGI E TARTUFO 45

ARBORIO RICE, PARMESAN, BRIE, GORGONZOLA, GOAT CHEESE,  
SHAVED BLACK TRUFFLES, TRUFFLE OIL

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## paste

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### SPAGHETTI AGLIO E OLIO 21

HOMEMADE SPAGHETTI ALLA CHITARRA, GARLIC, RED PEPPER FLAKES, AGED ANCHOVY ELIXIR

### PAPPARDELLE PORCINI 29

HOMEMADE PAPPARDELLE, TRUFFLE PORCINI MUSHROOM CREAM SAUCE

### FETTUCCINE AL RAGU 27

HOMEMADE FETTUCCINE, CHUNKY OLD FASHIONED MEAT RAGU BOLOGNESE

### PENNETTE AL SALMONE 28

PENNETTE PASTA, WILD CAUGHT SCOTTISH SALMON, ASPARAGUS TIPS, SHALLOTS, CREAMY VODKA SAUCE

### LINGUINE ALLE VONGOLE 30

LINGUINE SAUTÉED WITH LITTLE NECK CLAMS, GARLIC, RED CRUSHED PEPPER, PARSLEY, DICED FRESH TOMATO

### CACIO E PEPE 30

HOMEMADE SPAGHETTI ALLA CHITARRA, PECORINO ROMANO, BLACK PEPPER, PARMESAN BASKET

PASTA SUBSTITUTES  
BASED ON DAILY AVAILABILITY

GLUTEN FREE PENNE +3

WHOLE WHEAT SPAGHETTI +3

KETO ZOODLES +6

### CARBONARA 32

HOMEMADE SPAGHETTI ALLA CHITARRA, PANCETTA, PECORINO ROMANO, PARMIGIANO, EGGS, BLACK PEPPER

### CARTOCCIO AI FRUTTI DI MARE 41

HOMEMADE SPAGHETTI ALLA CHITARRA TOSSED WITH ASSORTED SEAFOOD SAUTÉED IN WHITE WINE, FRESH TOMATO, RED PEPPER FLAKES, AND BASIL. WRAPPED WITH PARCHMENT PAPER AND BAKED

### TAGLIOLINI POMODORINI 24

HOMEMADE TAGLIOLINI SAUTÉED WITH CHERRY TOMATOES AND BASIL, SHAVED PECORINO

### RIGATONI ALL'AMATRICIANA 28

RIGATONI, PANCETTA, ONIONS, RED WINE, TOMATO SAUCE, AGED PECORINO

### GNOCCHI SALENTINA 27

HOMEMADE RICOTTA GNOCCHI, FRESH TOMATO, GARLIC, BASIL, OREGANO, FIORDILATTE MOZZARELLA

### PENNE SPECK 30

PENNE, SPECK, TALEGGIO, RADICCHIO, RED WINE, PARMIGIANO REGGIANO

### RAVIOLI D'ARAGOSTA 28

HOMEMADE SQUID INK RAVIOLI STUFFED WITH SHRIMP AND CRAB MEAT CONFIT, CREAMY LOBSTER SAUCE

### AGNOLOTTI DI ZUCCA 28

HOMEMADE AGNOLOTTI STUFFED WITH ROASTED PUMPKIN AND AMARETTI, BUTTER SAGE SAUCE

### LASAGNE CLASSICHE 22

LASAGNE, MEAT SAUCE, BECHAMEL, PARMIGIANO. BAKED IN OUR WOOD BURNING OVEN

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## pesci & co

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### ∞ SALMONE AL GINGER 40

GRILLED WILD CAUGHT SCOTTISH SALMON, CRUNCHY GINGER AND CARROT SALAD. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### ∞ BRANZINO ALLE ERBE 50

WOOD BURNING OVEN ROASTED FRESH MEDITERRANEAN STRIPED BASS, FRESH HERBS, LEMON, OLIVE OIL, TOPPED WITH SALMORIGLIO SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### ZUPPA DI PESCE 45

MIXED SHELLFISH AND SEAFOOD COOKED IN FISH BROTH WITH TOMATO, GARLIC, BASIL, OREGANO, CRUSHED CHILI PEPPER. SERVED WITH GARLIC CROSTINI

### COZZE AL POMODORO 28

BLACK MUSSELS SAUTÉED IN MILDLY SPICY TOMATO SAUCE, BASIL, GARLIC. SERVED WITH GARLIC CROSTINI

### ∞ COZZE AL PEPATE 28

BLACK MUSSELS SAUTÉED IN WHITE WINE, GARLIC, LEMON, PARSLEY, CRACKED BLACK PEPPER.

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## pollo

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### ∞ PAILLARD DI POLLO 32

GRILLED POUNDED CHICKEN BREAST TOPPED WITH ENDIVE, ARUGULA AND RADICCHIO SALAD, CITRUS DRESSING. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### POLLO ALLO CHAMPAGNE 34

PAN SEARED CHICKEN BREAST, SHALLOTS, SUN-DRIED TOMATOES, CREAMY CHAMPAGNE SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### POLLO ALLA PARMIGIANA 36

FRIED BREADED CHICKEN BREAST BAKED WITH POMODORO SAUCE, MOZZARELLA, PARMIGIANO. SERVED WITH PENNE AL POMODORO

### POLLO ALLA NAPOLETANA 38

FRIED BREADED CHICKEN BREAST BAKED WITH POMODORO SAUCE, PROSCIUTTO COTTO, MOZZARELLA, TOMATO CONFIT. SERVED WITH ARUGULA, CHERRY TOMATO, AND SHAVED PARMESAN SALAD WITH CITRUS DRESSING

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## carni

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### SCALOPPINE DI VITELLO AI FUNGHI 38

VEAL SCALOPPINI SAUTÉED WITH MIXED MUSHROOMS IN A DEMI-GLACE SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### ∞ BISTECCHINA ALLA GIRGLIA 44

GRILLED MARINATED SKIRT STEAK, CARAMELIZED ONIONS. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

### COTOLETTA DI MAIALE ALLA MILANESE 45

FRIED BREADED PORK CHOP, BRUSCHETTA. SERVED WITH ARUGULA, CHERRY TOMATO, AND SHAVED PARMESAN SALAD WITH CITRUS DRESSING

### OSSOBUCCO ALLA MILANESE 70

BRAISED BONE-IN VEAL SHANK OVER SAFFRON RISOTTO