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I N T H E G R O V E

\$70 Dinner Set Menu

Appetizers

family style:

-Uovo Strada-

Poached egg, crispy homemade potato chips, truffled fondue, parma prosciutto

-Polenta e Ossobuco-

Homemade grilled polenta, braised pulled lamb ossobuco, fontina, arugula

-Crostone Speck e Taleggio-

Homemade ciabatta bread bruschetta, smoked speck prosciutto, taleggio cheese, arugula

-Melanzane al Forno Parmigiana-

Baked eggplant, mozzarella, tomato sauce, parmigiano

-Chefs Selection of Cold Cuts and Cheeses-

Entrees

guest choice of:

-Ravioli d'aragosta-

Homemade ravioli stuffed with shrimp and crab meat confit, with creamy lobster sauce

-Filetto al Barolo-

Filet mignon in a red wine barolo sauce over risotto milanese

-Rollatine di Pollo-

Free-range organic chicken breast rollatine in a red wine sauce

-Branzino alla Griglia-

Grilled Mediterranean branzino, fresh herbs, lemon garlic infusion

Dessert

guest choice of:

-Tiramisu-

-Panna Cotta-

-Chocolate Mousse-

-Biscotti con Vin Santo & Zabaglione Cream-

Selection of Teas or Coffees