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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, CARAMELIZED 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.

crudo

∞ * 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

insalate

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

pizze

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

risotto

∞ 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

paste

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

pesci & co

∞ 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.

pollo

∞ 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

carni

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,
CARMELIZED 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