

S | T | R | A | D | A

I N T H E G R O V E

Appetizers

family style:

-Arancini-

Homemade saffron flavored fried risotto balls served in arrabbiata tomato sauce, truffle oil

-Fritto Misto-

Deep fried shrimp, calamari, zucchini, mushrooms, pineapple, apple. Served with pomodoro sauce and spicy aioli

-Polpette Di Agnello-

Homemade lamb meatballs, pomodoro sauce, mozzarella, parmigiano

-Insalata Quinoa-

Steamed quinoa, arugula, raisins, sun-dried tomatoes, almonds, orange, fiordilatte mozzarella, lemon olive oil dressing, balsamic glaze

Entrees

guest choice of:

-Pappardelle Con Crema Di Porcini-

Homemade pappardelle, truffle porcini mushroom cream sauce

-Pollo Allo Champagne-

Pan seared chicken breast, shallots, sun-dried tomatoes, creamy champagne sauce. Served with potato gratin and sautéed broccolini

-Salmone Al Ginger-

Grilled wild caught Scottish salmon, crunchy ginger and carrot salad. Served with potato gratin and sautéed broccolini

Dessert

guest choice of:

-Tiramisu & Panna Cotta-

Selection of Teas or Coffees