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I N T H E G R O V E

\$68 Dinner 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

-Chefs Selection of Cold Cuts and Cheeses-

Entrees

guest choice of:

-Pappardelle con Crema di Porcini-

homemade pappardelle in a truffle porcini mushroom cream sauce

-Pollo alla Napoletana-

pan seared breaded chicken breast, prosciutto cotto, mozzarella, tomato confit. served with arugula, cherry tomatoes and shaved parmesan

-Scaloppine di Vitello ai Funghi-

veal scaloppini sautéed with mixed mushrooms in a red wine sauce. served with sautéed green beans and potato gratin

-Branzino alla Griglia-

grilled mediterranean branzino, fresh herbs, lemon garlic infusion. served with sautéed green beans and potato gratin

Dessert

guest choice of:

-Tiramisu-

-Panna Cotta-

Selection of Teas or Coffees