

S | T | R | A | D | A

I N T H E G R O V E

Appetizers

family style:

-Charcuterie-

Chef's selection of salumi & formaggi served with mixed olives marinated in homemade spicy olive oil, candied walnuts, honey, crostini and grissini

-Polenta Frita-

Polenta fritters served with truffled fondue and spicy pomodoro sauce

-Arancini-

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

-Polpette Di Agnello-

Homemade lamb meatballs, pomodoro sauce, mozzarella, parmigiano

-Insalata Pere E Noci-

Mixed baby green, candied walnuts, pears, endive, gorgonzola crumble, raspberry dressing.
Served with crostini topped with gorgonzola dolce

-Tartufo Pizza-

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

-Cacio E Pepe-

Homemade spaghetti alla chitarra, pecorino romano, black pepper, parmesan basket

-Pollo Allo Champagne-

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

-Branzino Alle Erbe-

Wood burning oven roasted fresh mediterranean striped bass, fresh herbs, lemon, olive oil, topped with salmoriglio sauce. Served with potato gratin and sautéed brocolini

-Filetto al Barolo-

Filet mignon in a red wine barolo sauce served over risotto alla milanese

Dessert

guest choice of:

-Tiramisu, Panna Cotta & Chocolate Mousse-

Selection of Teas or Coffees