

# Strada

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italiano

Buon Appetito!

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About

The Facts

The Staff

Menus

**A**nyone who's ever traveled to Italy knows there's more to Italian cuisine than pasta and red wine. Great care is taken to make pastas, sauces, and sautéed and grilled dishes from scratch using the freshest ingredients sourced nearby; time-tested recipes are often passed down from generation to generation; and dining is never a rushed affair, but rather an act of savoring good food and good times with those you love.

**For Anthony Cerrato, executive chef and owner of Strada Italiano** in Asheville, North Carolina, this paradigm is easily summed up in the phrase "A tavola non si invecchia." Simply translated: At the table with good friends and family, you never grow old. It's an Italian way of life and the restaurant's motto.

**Located in a beautifully renovated 1880s building** on a main thoroughfare in downtown Asheville, Strada, meaning boulevard or street in Italian, bears the ambiance of a storied neighborhood trattoria. Rich woods, warm reds and ochres, low-lit chandeliers, and custom copper architectural elements strike a welcoming tone that's in accord with the friendly service.

**The menu sets forth authentic Italian fare representing all regions of Italy** and many of Chef Cerrato's traditional family recipes. Hand-tossed pizzas, scratch-made pastas, grilled or sautéed meats and seafood, house-made desserts, as well as gluten-free and vegetarian options are all made to order and feature locally sourced ingredients from Asheville Urban Farms and Fork Mountain Farm, among others. The drink selection includes local brews on tap, biodynamic and organically produced Italian wines, as well as a host of fine liquors and cocktails. Strada also sells artisan loaves that are baked in-house daily.

**Chef Cerrato is revered as an industry leader of Asheville's dining scene.** He ran his family's business, Fiore's Ristorante Toscano in Asheville, for eight years before opening Strada on March 27, 2013. Prior to that, he grew up learning Italian cooking alongside his mother and grandmother and graduated from Asheville-Buncombe Technical Community College's esteemed culinary program. He has been on the board of the Asheville Independent Restaurant Association (AIR) for eight years, serving as president in 2012, and supports his local community by consistently donating his time and services to charitable causes.

**While staying true to Italian cuisine, Strada sets itself apart in several ways.** The restaurant uses gluten-free flours in an effort to cater to those with food allergies; it boasts a full bakery and produces homemade artisan loaves, cakes and pies; and it is a 3 Star Green Certified Restaurant. Recycling, composting, and utilizing green cleaning supplies and sustainable building materials are a few of the ways the restaurant adheres to an eco-friendly ideology. Strada adjoins Chef Anthony's other establishment, the Social Lounge & Tapas, a cocktail bar offering bites from the Mediterranean as well as an inviting rooftop patio.



## ***The Essentials:***

### **Lunch/Brunch:**

Daily, 11 a.m.-3 p.m.

### **Dinner:**

Tuesday-Thursday, 4-9:30 p.m.

Saturday & Sunday, 4-10:30 p.m.

### **Contact Info:**

Strada Italiano  
27 Broadway St., Asheville NC 28801  
(828) 348-8448  
info@StradaAsheville.com  
www.StradaAsheville.com

Strada Italiano is proudly a  
3 Star Green Certified establishment!

**Executive Chef & Owner:** Anthony Cerrato

**Opening Date:** March 27, 2013

**Seating:** 146

### **Reservations:**

Available online at [www.stradaasheville.com](http://www.stradaasheville.com) or by phone  
(828) 348-8448

### **Certificates & Credit Cards:**

Gift certificates available  
MasterCard • Visa • American Express • Discover

### **Delivery & Takeout:**

Deliveries provided through Valet Gourmet. Order online  
at [www.valetgourmet.com](http://www.valetgourmet.com) or by calling (828) 252-1221.  
Contact the restaurant for takeout orders.

**Concept:** Strada Italiano serves authentic Italian cuisine and fresh house-made breads in a cozy setting akin to a storied neighborhood trattoria. The menu, which also caters to vegetarians and those with gluten allergies, is the creation of owner and Chef Anthony Cerrato, who supports the local community by using fresh seasonal ingredients and products from area growers, farmers and food producers.

**Décor:** Strada is located in a renovated 1880s building, with seating available on the main floor, at the bar, or on a more private mezzanine level. Rich woods, warm red and ochre hues, and low-lit chandeliers strike a welcoming tone, while antique server stations and a custom copper bar and wine rack by Elm Construction lend an old-world feel. Landscape paintings by local artists John Mac Kah, Bill George, and Susan Francis adorn the walls.

**Menu:** Chef Cerrato pulls from all regions of Italy, and from his own family's traditional recipes, to present a menu of handmade pastas as well as a selection of sautéed and grilled meats and seafood dishes. Numerous gluten free, vegan and vegetarian options are available, and everything is made-to-order from a bevy of local ingredients. Complements to the cuisine include nearly 50 Italian wines, digestivos, fresh artisan loaves made in-house daily, and a panoply of made-from-scratch Italian desserts. A children's menu is also available. On Sundays, Spaghetteria Sundays offers an affordable family-style dinner option.

### **Accolades:**

- 3 Star Green Certified Restaurant
- Voted one of Asheville's top Italian restaurants in *Mountain Xpress'* Best Of WNC reader's poll in 2012 and 2013
- Nominee for Wild South's Roosevelt-Ashe Conservation Award in 2013 for Outstanding Business
- Chef Cerrato placed 1st runner up in the 2013 WNC Chefs Challenge, an event of the Asheville Wine & Food Festival

**Location & Parking:** Strada, meaning boulevard or street in Italian, is located on Broadway Street, a main thoroughfare in downtown Asheville. Metered street parking is available Monday-Saturday, 8 a.m.-6 p.m.; free after 6 p.m. and all day Sunday. Biltmore parking garage is across the street, with a paid lot just around the corner on Walnut Street.



## **Anthony Cerrato**, Executive Chef & Owner

Chef Cerrato is revered as an industry leader of Asheville's dining scene. He ran his family's business, Fiore's Ristorante Toscano in Asheville, for eight years before opening Strada in March, 2013. Prior to that, he grew up learning Italian cooking alongside his mother and grandmother and graduated from Asheville-Buncombe Technical Community College's revered culinary program. Chef Cerrato has been on the board of the Asheville Independent Restaurant Association (AIR) for eight years, serving as president in 2012. That same year, he was also on the board of the Asheville Downtown Association. Cerrato participated twice in the WNC

Chefs Challenge, an event of the Asheville Wine & Food Festival, and placed first runner up in 2013. He passionately supports his local community by consistently donating his time and services to charitable causes and sourcing many products from area growers and food producers. He also is committed to environmental sustainability and operates two 3 Star Green Certified establishments; his other bar and restaurant, The Social Lounge, is located next door.

## **Cameron Langston**, Head Chef

Langston's foray into the culinary realm began at an Italian restaurant near his hometown of Cincinnati, Ohio, where he earned a vocational diploma from Great Oaks Institute of Technology. He's worked in many kitchens since, learning Italian and French cooking styles. He served as Sous Chef for Café on the Square and Frankie Bones in Asheville and as Banquet Chef at High Vista Country Club in Arden before assuming his position at Strada.

## **Carly Reese**, Manager, Bookkeeper & Director of Sustainability

Reese, a native of Williamsburg, Virginia, has worked in the Food & Beverage Industry since high school. She joined Chef Cerrato's staff at Fiore's Ristorante Toscana in 2007, acting as a server and later Front of the House Manager. Since performing video assessments in 2011 and '12 for the Green Restaurant Association, a Boston-based nonprofit, Reese has been passionate about incorporating sustainable practices into the restaurant industry. She helped Strada take the necessary steps to earn its 3 Star Green Certification.

## **Taryn Baker**, Pastry Chef

A transplant from Kansas, Baker has worked in the Food & Beverage Industry since age 17 and began baking in 2002. She is proud to admit that everything she's learned, she learned from experience. Baker joined Chef Cerrato's staff at Fiore's Ristorante Toscana in 2011 when she moved to Asheville. For Strada, she prepares all of the restaurant's made-from-scratch artisan breads and desserts.

# Strada italiano Lunch/Brunch

## Buon Giorno

*All Buon Giorno selections are served with fresh seasonal Fruit & creamy Polenta  
or savory Onion Maple Fries*

**ADD ON:** Soup, Sausage, Crispy Prosciutto, Side Salad or Strada Bakehouse Cornetti **\$4**

### Cinnamon Challah French Toast |GF| + \$2

House-made Cinnamon Challah Bread, Egg battered & pan seared. Served with Maple Syrup. Choice of Bacon, Crispy Prosciutto or Sausage **\$13**

### Open-Faced Garlic & Herb Over Easy Egg |GF|

Egg on Strada Bakehouse toast, crispy Prosciutto, shaved Asiago Cheese & side salad **\$9**

### Tuscan Poached Eggs |GF|

Eggs simmered in a garlic & fresh Thyme Tomato Sauce topped with Pecorino Cheese & Broiled.  
Served with Strada Bakehouse Cornetti & Bacon or Crispy Prosciutto **\$12**

### Eggs IL Forno |GF|

Baked Eggs with Prosciutto & Asiago Cream sauce. Served with Strada Bakehouse Bread **\$13**

### Pasta Carbonara Frittata |GF|

Baked & Broiled Pasta, Egg, Cream, Pecorino, Onion & fresh Sage studded with Bacon & Peas. Served with a side salad **\$11**

### Fried Egg with Garlic Greens & Crab |GF|

Sautéed Local Greens, garlic & Peppadew Peppers atop Strada Bakehouse Bread.  
Topped with Saffron Red Pepper Hollandaise & Crab Meat **\$14**

## |Soups|

*Made fresh daily \$5*

### Tuscan Formaggio

Caramelized Onion, Sherry wine, Beef broth.  
Baked with Crouton & Sharp Provolone

### Zuppa del Giorno

Fresh, tasty soups made daily by our  
creative Chefs just for you

*Add a side salad for \$2.50*

## |Salads|

**ADD ON:** Soup **\$3** Chicken, Beef or Cornetti **\$4** Garlic Shrimp **\$6** Market Price Fish, Pesto Chicken or Tuna Salad **\$4**

### Grilled Caesar |GF|

Grilled Hearts of Romaine with House-made Caesar dressing, Anchovy & Crouton **\$6/\$9**

### Strada Insalata |GF|

Spring Mix with Seasonal Vegetables (local when available) **\$5/\$8**



## Bruschetta Romantica |GF| + \$2

Grape Tomatoes, Ciliegini, Grilled Strada Bakehouse Bread & local Basil, drizzled with Balsamic Reduction & Garlic Olive Oil with Baby Arugula **\$9**

## Gabriel Trio |GF|

Pancetta, marinated Fennel, grilled marinated Portobello Mushrooms, Artichoke Hearts, Pesto Chicken & Tuna Salad.  
Served over Baby Kale tossed in Citrus Vinaigrette |GF| **\$12**

## Greco |GF|

Grape Tomatoes, Cucumbers, Pepperoncini, Red Onion, Kalamata Olives and Feta Cheese with Red Wine Herb Vinaigrette  
|GF| **\$6/\$9**

House-made Dressings: Creamy Parmesan Peppercorn (Our House), Caesar, Ranch, Balsamic Vinaigrette,  
Red Wine Herb Vinaigrette, Citrus Vinaigrette, Creamy Gorgonzola

# |Sandwiches|

Select Sandwiches served on choice of **Strada Bakehouse Bread**: Italian White, Wheat, Sourdough, Flatbread, Hoagie or Kaiser Roll (GF bread available for \$1 more).

**Served with choice of side:** Soup, Side Salad, Battered Fries, Pasta Salad or Fresh Fruit

## Strada Burger |GF|

Prime, lean ground Beef grilled your way atop Strada Bakehouse Kaiser Roll with L.T.O. Served with choice of side **\$9**

**ADD ON:** Cheese **\$.50** Bacon **\$1**

## Chicago Hot Italian Beef Hoagie |GF|

Beef tips, Giardinere & sharp Provolone on a Strada Bakehouse Hoagie with Au Jus for dipping.

Served with choice of side, way yummy **\$8**

## Open-Faced Grilled Eggplant |GF|

Grilled Eggplant atop Strada Bakehouse Bread with mixed Greens, Olive-Walnut Relish, Fresh Mozzarella, Garlic Olive Oil & Balsamic reduction. Choice of side **\$8**

## Grilled Coleman's Chicken or Pesto Chicken |GF|

Your Choice of Grilled Chicken or Basil Pesto Chicken Salad with L.T.O. atop

Strada Bakehouse Bread with your choice of side **\$7**

**ADD ON:** Cheese **\$.50** Bacon **\$1**

## Tony's Tuna Melt |GF|

Two Open-Faced Tuna Melts on Strada Bakehouse Bread with Sliced Brie & Fresh Tomato.

Your choice of side but Tony suggests Fresh Fruit **\$8**

**ADD ON:** Bacon **\$1**

## J Gandolfini Hoagie |GF|

Your choice heated or cold. Pistachio Mortadella, Soppressata, Salami, Ham & Mozzarella with Roasted Red Peppers, Red Wine Herb Vinaigrette, L.T.O. on Strada Bakehouse Hoagie. Your choice of side. In honor of 'our friend,' Vai con Dio **\$9**

**ADD ON:** Bacon or Hot Peppers

### GF (GLUTEN FREE OPTION AVAILABLE)

Book your next catering or private event with Strada.

A 20% gratuity will be applied to parties of 5 or more and for split checks. To offset the cost of our environmentally sustainable takeout containers, a 5% charge will be added to all to-go orders.

# |Pizza|

## Classic Cheese

Buffalo Mozzarella and Provolone Blend | 10 inch **\$9** • 14 inch **\$12** • 18 inch **\$16** • 12 inch Gluten Free **\$13**

**Toppings:** Pepperoni, Prosciutto, Sweet Sausage, Spicy Sausage, Meatballs, Chicken, Salami, Beef, Mushrooms, Red Onion, Roasted Red Pepper, Spinach, Broccolini, Tomatoes, Figs, Goat Cheese, Fresh Basil

### Caprese

Fresh Mozzarella, Pesto & Tomatoes **\$14**

### Stromboli

Buffalo Mozzarella, Roasted Red Peppers & Red Onion

Served with side salad or soup **\$11**

### Calzone

Ricotta & Buffalo Mozzarella

Served with side salad or soup **\$11**

### Daily Slice Special

Two Large one topping Pizza slices with side Salad or Soup **\$7** *Extra toppings \$0.25*

### Wild Mushroom

Exotic Mushroom Blend, Italian Sausage (Hot or Mild), Roasted red peppers and Fresh Basil **\$15**

### Fig & Goat Cheese

Garlic Olive Oil base, Prosciutto, Basil, Goat Cheese, Sherry marinated Calimyrna Figs **\$15**

## Tuscan Stuffed Figs IGFI

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in prosciutto with Chianti reduction over Arugula **\$4**

# |Pastas|

All Pasta served with Strada Bakehouse Bread & Side Salad or Soup

### Grilled Florentine Ravioli

Sherry Tomato Cream Sauce, Balsamic Reduction, Pecorino Cheese, Arugula and Basil **\$13**

### Penne Bolognese

Wild Mushrooms, trio of ground Veal, Beef & Pork, Demi-glace and Plum Tomato Sauce **\$13**

### Tortellini alla Vodka

Cheese-filled Tortellini in a Creamy Tomato Basil Vodka Sauce with Sautéed Spinach **\$13**

### Mussels and Linguine

Red, White or Alla Vodka sauce served over linguine **\$13**

### Meat Lasagne

Trio of ground Veal, Beef & Pork with Ricotta, Buffalo Mozzarella and House Marinara **\$13**

### Mushroom Lasagne

Wild Mushrooms, Ricotta & Buffalo Mozzarella Cheeses with caramelized Cippolini Onion, Sun-dried Tomato Gorgonzola Cream Sauce **\$13**

## Spaghetteria Sundays

Inspired by Chef Anthony's visit to Spaghetteria Ir Tegame in Florence, each family style pasta is designed to share. Each dish feeds 4-5 guests. We recommend starting with 2-3 styles of pastas offered below. Buon Appetito!

**Add On Platters:** Grilled Chicken, House Made Meatballs, Italian Sausage (Mild or Hot) **\$10**  
Eggplant Meatballs **\$10** Garlic Shrimp **\$12**

### Spaghetti Pomodoro di Carni Spaghetti

Pasta tossed in a Caramelized Cippolini Onion, ground Veal, Beef and Pork Tomato sauce **\$20**

### Rigatoni al Forno

Cauliflower, Cannellini Beans, Fresh Sage Tomato sauce topped with velvety Fontina Cheese and Baked **\$20**

### Long Ziti di Bosco

Tossed in Italian Sausage, Wild Mushroom and Arugula Cream Sauce **\$22**

### Farfalle with Roasted Garlic & Prosciutto

with Pecorino Romano cheese and Black Pepper Butter sauce **\$22**

### Long Fussili Alla Vodka

with Cherry Tomatoes, Artichoke Hearts, and Basil Oil **\$22**

### Linguini Carbonara

Tossed in creamy sauce with Pancetta **\$22**

### Orecchiette With Broccolini

in delicate White Wine Butter sauce **\$20**

**MENU AVAILABLE ONLY ON SUNDAY**



### Cena

[GF] denotes Gluten-free

## |Appetizers|

### Crab Napoleon

Puff Pastry with Crab, Mushroom Blend & Tomato  
Sherry Shallot Cream Sauce **\$14**

### Tuscan Figs

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in  
Prosciutto, Arugula and Chianti Reduction [GF] **\$4**

### Arancini

Three Battered and fried Risotto balls with  
Sauce del Giorno [GF] **\$8**

### Calamari Fritto Misto

Golden Crisp Calamari, Onions, Anaheim Peppers and Lemon  
served with Zesty Plum Tomato Sauce [GF] **\$10**

### Mussels

P.E.I. Mussels, Garlic White Wine, Plum Tomato or Vodka  
Cream Sauce Spiced Mild, Medium or Hot [GF] **\$12**

### Artisan Cheese and Fruit Board

Fontina, Asiago & Provolone Cheeses, Seasonal Fruit,  
Chianti Reduction, Fig Mustarda [GF] **\$12**

### Salami and Bread Board

Salami, Soppressata, Mortadella, Fontina and Asiago Cheeses  
served with House Baked Breads, Roasted Garlic Rosemary  
Mustarda, and Balsamic Reduction [GF] **\$16**

## |Salads|

### Grilled Caesar Salad

Grilled Romaine Hearts with House-made Caesar Dressing,  
Anchovy & Crouton [GF] **\$6/\$9**

### Greco

Grape Tomatoes, Cucumbers, Pepperoncini, Red Onion,  
Kalamata Olives and Feta Cheese with  
Red Wine Vinaigrette [GF] **\$6/\$9**

### Strada Insalata

Spring Mix with Fresh Seasonal Vegetables [GF] **\$5/\$8**

### Bruschetta Romantica

Grape Tomatoes, Ciliegini, Grilled Bread & local Basil,  
drizzled with Balsamic Reduction,  
Garlic Olive Oil & Baby Arugula [GF] **\$9**

### Scallop Salad

Roasted Garlic and Grape Tomato Bruschetta,  
Spring Mix, Lemon infused Olive Oil  
Balsamic Reduction and Crouton [GF] **\$15**

### Gabriel

Pancetta, marinated Fennel, Grilled marinated Portobello  
Mushrooms, Capers, Sun-dried Tomatoes & Artichoke Hearts  
tossed in Citrus Vinaigrette served over Baby Kale [GF] **\$12**

**House-made Dressings:** House Creamy Parmesan,  
Peppercorn, Caesar, Ranch, Balsamic Vinaigrette, Red Wine  
Vinaigrette, Citrus Vinaigrette, Creamy Gorgonzola

## |Soups|

### Tuscan Formaggio

Caramelized Onion, Sherry, Beef Broth & Provolone **\$5**

### Zuppa del Giorno

Soup of the Day **\$3/\$6**

# |Pizza|

## Classic Cheese

Buffalo Mozzarella and Provolone Blend | 10 inch **\$9** • 14 inch **\$12** • 18 inch **\$16** • 12 inch Gluten Free **\$13**

**Toppings:** Pepperoni, Prosciutto, Sweet Sausage, Spicy Sausage, Meatballs, Chicken, Salami, Beef, Mushrooms, Red Onion, Roasted Red Pepper, Spinach, Broccolini, Tomatoes, Figs, Goat Cheese, Basil

slice **\$2.50** | 10 inch **\$1.25** | 14 inch **\$1.35** | 18 inch **\$2.25** | 12 inch Gluten-free Crust for \$2 Up-charge

### Caprese

Fresh Mozzarella, Pesto & Tomatoes |GF| **\$14**

### Stromboli

Buffalo Mozzarella, Roasted Red Peppers & Red Onion

Served with side salad or cup of soup **\$11**

### Calzone

Ricotta & Buffalo Mozzarella Served with side salad or cup of soup **\$11**

### Fig & Goat Cheese

Garlic Olive Oil base, Prosciutto, Goat Cheese, Sherry marinated Calimyrna Figs & fresh Basil |GF| **\$15**

### The Johnny 'AVE'rsano

Filled with Tomato Sauce, Cheese blend, Salami, Prosciutto, Sweet & Spicy Sausages, Peppers, Onions & Fresh Herbs **\$18**

### Wild Mushroom

Exotic Mushroom Blend, Italian Sausage (Hot or Mild), Roasted red Peppers, and fresh Basil |GF| **\$15**

### Four Seasons

Classic Cheese Pizza with Prosciutto, Spinach, Wild Mushrooms and Tomato |GF| **\$14**

# |Sauté|

All Sautéed dishes served with Chicken **\$18**

Scallops & Shrimp **\$20** or Veal Scallopini **\$21** |GF|

### Piccata

Egg-battered choice of protein sautéed with White Wine, Lemon, Tomato Sauce & capers. Served with Risotto & Vegetable del Giorno

### Marsala

Choice of Protein braised in Marsala, Mushroom Blend Demi-glace. Served with Potato del Giorno and Broccolini

### Saltimboca

Choice of protein in a Plum Tomato Demi-glace with Prosciutto, Sage & Fontina Cheese Served with Potatoes del Giorno & Spinach

### Chicken Scarpariello

Pan Seared Chicken & Italian Sausage in an Anaheim & Cherry Pepper, Tomato & Roasted Garlic White Wine Sauce Served with Bread Pudding & Braised Kale Flowers **\$20**

# |Grill|

### Pesce Del Giorno

Catch of the Day - Market Price

### Bistecca

Grilled Shoulder Tender, Potatoes del Giorno with sautéed Cippollini Onions, Kale Flowers, and fried Basil |GF| **\$22**

### Tuscan Duck

Seasoned Local Duck Breast, Tuscan Figs, Risotto del Giorno, Broccolini, Chianti Reduction & Basil |GF| **\$22**

### Pork Chop Gorgonzola

Heirloom Pork Chop, Anaheim Demi-glace served with Crumbled Gorgonzola, Potatoes del Giorno & Kale Flowers **\$24**

### Eggplant Spiedino

Grilled Eggplant & Tomato skewer with Buffalo Mozzarella & Basil Served with Linguini in a Black Pepper Pecorino Romano Sauce |GF| **\$18**

# |Sides|

Spinach **\$5** • Broccolini **\$5** • Sautéed Vegetables **\$4** • Potatoes **\$4**

Risotto **\$5** • Kale Flowers **\$5** • Savory Bread Pudding **\$4**

# |Pasta|

Add: Meatballs, Vegetarian Eggplant Meatballs, Sausage \$6

Chicken \$5 • Shrimp & Scallops \$9

Market Fish of the Day, Market Price

## Polpo en Salsa di Pomodoro

Baby Octopus & Mussels in a Zesty Tomato Fennel Sauce  
with Linguini Spiced Mild, Medium or Hot |GF| \$16/\$24

## Shrimp Scampi

Shrimp Sautéed in Lemon, Garlic, White Wine Sauce with  
Roasted Bell Pepper over Capellini |GF| \$13/\$18

## Lasagne

Trio of Ground Veal, Beef & Pork, Ricotta & Buffalo  
Mozzarella Cheeses, House Made Marinara  
or  
Mushroom Blend, Ricotta & Buffalo Mozzarella  
Caramelized Cipollini Onion, Sun-dried Tomato &  
Gorgonzola Cream Sauce \$16

## Tortellini alla Vodka

Cheese-Filled Tortellini in a Creamy Tomato Basil  
Vodka Sauce with Sautéed Spinach \$13/\$18

## Grilled Florentine Ravioli

Sherry Tomato Cream Sauce, Balsamic Reduction,  
Pecorino Cheese and Basil \$13/\$17

## Penne Bolognese

Trio of ground Veal, Beef & Pork, Mushroom Blend,  
Demi-glace and Plum Tomato Sauce |GF| \$13/\$18

## Gnudi della Casa

House made Ricotta Dumplings served in your choice  
of Sauce. |GF| \$14/\$18

*Fresh Sage Butter Sauce - Prosciutto, Broccolini,  
Roasted Garlic and White Wine sauce*

*Bolognese - Trio of ground Veal, Beef & Pork,  
Mushroom Blend, Demi-glace & Plum Tomato Sauce  
Primavera - Artichokes, Tomatoes, Seasonal Vegetables  
White Wine Garlic Plum Tomato Sauce*

# |Children's Menu|

## Tortellini Alfredo

Tortellini in a Parmesan Cream Sauce \$8

## Penne with Marinara and Meatballs

Easy to eat short Pasta with House made Meatballs \$7

## Three Meat Lasagne

Made fresh and a kid favorite \$7

## Personal Cheese Pizza

Our Pizza in a Kid Friendly Size \$7

## Ham and Swiss Cornetto

Thinly Sliced Ham and Swiss Cheese Wrapped in a Flaky Pastry \$7

## Veggie Pasta

Steamed Broccolini, Carrots and Squash over choice of pasta \$7

# |Beverages|

Coke, Sprite, Diet Coke, Ginger Ale \$1.75

Iced Tea \$2

Locally Roasted Coffee from Bean Werks \$2

Cappuccino \$4

Latte \$4

Espresso \$2.5

Double Espresso \$3

Aqua Panna or San Pellegrino \$3/\$6

Limonata or Aranciata \$3