

ALTA STRADA

CIBO E BEVE

RESTAURANT WEEK SUMMER MENU \$40

SELECT AN APPETIZER, ENTRÉE OR PIZZA & DESSERT

ANTIPASTI

TODAY'S BRUSCHETTA Chef's Daily Selection

NONNA'S CLASSIC MEATBALLS Whipped Ricotta, Tomato Basil Sauce

BURRATA Heirloom Tomatoes, Red Onion, Basil, Pesto Genovese Add \$6

CALAMARI FRITTI Cherry Peppers, Lemon, Calabrian Aioli Add \$5

CLASSIC SHRIMP SCAMPI Garlic, White Wine, Tomatoes, Fresh Herbs Add \$7

BABY KALE & ROMAINE CAESAR* Toasted Walnuts, Parmigiano, Garlicky Breadcrumbs

MIXED GREENS SALAD Cherry Tomatoes, Pickled Red Onions, Cucumbers

ALTA STRADA'S FAMOUS GARLIC BREAD Tomato Basil Dipping Sauce

ENTREES

add chicken, shrimp or meatballs +8, add salmon +12, add prosciutto +4

SPAGHETTI AOP Extra Virgin Olive Oil, Garlic, San Marzano Tomatoes

RIGATONI Bolognese Ragu, Parmigiano Add \$5

RAVIOLI CAPRESE Cacio Cavallo, Mozzarella, Virginia Tomatoes, Basil Add \$5

GIGLI PASTA Leek Fonduta, Roasted Garlic, Scallions, Summer Truffle Crema

PENNE ALLA VODKA Basil, Parmigiano

FEDELINI CACIO E PEPE Black Pepper, Pecorino

GIANT CHICKEN PARM San Marzano Tomatoes, Fresh Mozzarella, Grilled Broccolini Add \$8

PAN SEARED ATLANTIC* Sweet Corn Puree, Summer Vegetables Ragu Add \$7

EGGPLANT PARM Tomato, Basil, Mozzarella, Grilled Broccolini

PIZZA

MARGHERITA San Marzano Tomatoes, Mozzarella, Basil

BIANCA Ricotta, Mozzarella, Fontina, Parmigiano, Rosemary

\$2 TOPPINGS Arugula, Hot Peppers, Mushrooms, Olives, Onions, Extra Cheese

Anchovy, Grated Broccoli, Genoa Salami, Pepperoni, Prosciutto, Sausage, Soppressata

DESSERT

TIRAMISU Lady Fingers in Espresso, Mascarpone

CANNOLI with Vanilla Ricotta Filling

PANNA COTTA Roasted Figs, Fig Coulis

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform a server if a person in your party has a food allergy.