MENÙ

STRADA

pasta, pizza & burger gourmet

Siamo a Civitavecchia e Rio de Janeito (Copacabana)

SOFT DRINK

Still mineral water 0.75	**2,5€**
Glass-bottle soft drink 0.33 (coca-cola, zero, 2 zero, fanta, sprite)	**3,5€**
Chinotto Neri 0.2	**4€**
Schweppers lemon 0.33	**4€**
Estathe iced tea 0.25 peach or lemon	**3€**

COCKTAIL LIST

CLASSIC

DISARONNO SOUR Amaretto DiSaronno, sugar syrup and lime	**8€**
WHISKY SOUR Whisky, sugar syrup, lemon juice and Angostura	**8€**
MOJITO Rum, brown sugar, mint and lime - ask for it in strawberry or passion fruit flavour	**8€**
LONG ISLAND ICE TEA Vodka, gin, triple sec, white rum, tequila, lemon and Coca-Cola	**9€**
MOSCOW MULE Vodka, ginger beer and lime juice - also available as London (gin) or Mexican (tequila)	**8€**
PINK SOUR Vodka (or gin), strawberry syrup, lemon juice and sugar syrup	**8€**
MARGARITA Tequila, triple sec and lime juice - ask for it in coconut or passion fruit flavour	**9€**
NEGRONI Campari, gin and red vermouth - also available in a Pink version	**8€**
HAZELNUT SOUR Hazelnut liqueur, lemon juice and sugar syrup	**8€**

TWIST ON SPRITZ

STRADA Prosecco, basil crushed with fresh lime, sugar syrup and secret ingredient	**8€**
APEROL Prosecco, Aperol and orange	**7€**
CAMPARI Prosecco, Campari and orange	**7€**
LIMONCELLO Prosecco, Limoncello and mint	**8€**
FRUIT Prosecco, Aperol and passion fruit or strawberry syrup	**8€**
HUGO Gamondi elderflower aperitif, Prosecco and mint	**8€**
PINK SPRITZ Gamondi Pink aperitif, Prosecco and soda	**9€**

VIRGIN

	7€
FRIDA Grenadine syrup, grapefruit syrup, pineapple juice, orange juice, lime and ginger ale	
EXPERIENCE Amaretto syrup, orange juice and lime juice	
VIRGIN MOJTO Lime, mint, brown sugar and lemon tonic	
MONKEY Banana pulp, lemon juice and ginger ale	
SANPELLEGRINO COCKTAIL	**4€**

GIN & TONIC SELECTION

Served with Schweppes tonic. choose your favourite

- *Mediterranean*
- *Lime*
- *White Peach*

TANQUERAY **12€**

Enhanced with Tanqueray's legendary botanicals for an elegant herbal taste and a floral finish. Prickly juniper, spicy coriander, aromatic angelica and liquorice make it a perfect London Dry

MARE PREMIUM **12€**

Spanish gin inspired by the Mediterranean, with iconic botanicals such as Italian basil, Greek thyme, Turkish rosemary and Arbequina olives. Characterised by an herbaceous and aromatic profile

HENDRIX PREMIUM **12€**

Scottish gin renowned for its unique and refreshing taste, characterised by unmistakable infusions of German cucumber and Bulgarian rose petals. It combines 11 botanicals, offering a floral, herbaceous and citrus profile.

ETSU JAPANESE **12€**

Distinguished by the balance of its botanicals and the water from Mount Taisetsu. Juniper berries, liquorice and angelica roots, coriander seeds and essences of Japanese Yuzu and bitter orange peel blend into a fresh, rounded gin

ROKU JAPANESE PREMIUM **12€**

With Sakura flowers and leaves, Yuzu peel, Sencha tea and Sansh pepper. Six Japanese botanicals grown across four seasons for an authentic craft gin

PORTOFINO PREMIUM **12€**

Italian gin that captures the essence of the Ligurian Riviera. With 21 botanicals, it offers a fresh, citrusy and Mediterranean taste. Strong notes of juniper and fresh lemon

NORDES ATLANTIC SUPER PREMIUM **13€**

Its alcoholic base is Albarinho wine. From Spain, with notes of eucalyptus, bay leaf, mint and delicate hints of white fruits. Fresh and balsamic taste

SABATINI PREMIUM **12€**

A London dry gin with a Tuscan spirit. A perfect union of flavours and aromas from 9 local botanicals. On the palate, juniper, wild fennel, lemon verbena and thyme stand out. Persistent and smooth

MONKEY 47 SUPER PREMIUM **13€**

47% alcohol for 47 herbs and spices, Black Forest water, double distillation and ageing in terracotta. A harmonious and bold flavour

BALENA PINK **12€**

Straight from Italian excellence, a botanical gin characterised by Tuscan juniper, coriander, cardamom and seawater, giving it a natural savouriness. From deep blue, it turns pink thanks to the Butterfly Pea flower reacting to the acidity of the tonic

STARTER

FRIED BUFFALO MOZZARELLA *(1,3,7)*

- Organic tomato passata and fresh basil **10€**
- Rocket, mortadella, stracciatella and pistachio pesto *(8)* **11€**
- Thyme-infused pumpkin cream, crispy guanciale and pecans **12€**
- Brie fondue and summer black truffle with porcini mushrooms **13€**

STRADA PARMIGIANA *(7,9)* **12€**

With basil Grana cheese and buffalo mozzarella

TRIO OF BRUSCHETTA *(1,7)* **7€**

- Piennolo cherry tomatoes
- Thyme-roasted pumpkin with herb-cured lardo
- 'Nduja from Spilinga and Puglian stracciatella

WINTER SHARING BOARD *(1,7,3,8)* *(RECOMMENDED FOR TWO PEOPLE)* **30€**

With prosciutto crudo, artisan capocollo, cured guanciale, country-style salami, truffle mortadella, roasted violet artichokes and sun-dried tomatoes from "Pastificio Gentile", a trio of olives, buffalo mozzarella knots, local cheeses, smoked caciotta with honey and tempura aubergine sticks. Our board is served with warm focaccia with rosemary-infused salt, a trio of pestos and fig mostarda.

MONTANARINE NAPOLI - ROMA (SERVING 2, FRIED PIZZA DOUGHT) *(1,7,8)* **8€**

- Organic tomato and Grana Padano with fresh basil
- Mortadella and pistachio pesto

OUR WARM FOCACCIA WITH ROSEMARY-INFUSED SALT

- Classic *(1)* **6€**
- With a Trio of Pestos:
basil pesto, sun-dried tomato pesto and Taggiasca olive pesto *(1,8,12)* **8€**
- With Garlic Butter *(1)* **7€**
- With cherry tomatoes and basil **8€**

STRADA MEATBALLS

- With Grandma's Sauce *(1,3,7,9)* **10€**
- With Cacio & Pepe sauce and truffle *(1,3,7)* **11€**
- With pistachio sauce and chopped pistachios *(1,3,7,8)* **11€**
- Carbonara-style with crispy guanciale *(1,3,7)* **11€**

BEEF TARTARE

- With thyme-roasted pumpkin, pecans, crispy speck, burrata and 'nduja oil *(7,8)*	**14€**
- With light Brie sauce, black truffle, toasted hazelnuts and carasau bread	**16€**
- Caramelised red onion, smoked burrata, confit cherry tomatoes, basil and carasau bread	**14€**

POLENTA DEL BOSCO *(7,9,12)* 12€

Fried polenta, wild boar stew, its cooking jus, Pecorino Romano cream, caramelised red onion and thyme

WINTER CAPRESE *(7,8)* 12€

Buffalo mozzarella knot, late-season radicchio, pears, orange, pecans and balsamic reduction

AUTUMN SAVOURY FLAN *(1,3,7)* 11€

Potato and pumpkin savoury flan with smoked provola, Parmigiano, thyme and Taleggio fondue

SALADS & POKÈ 14€

WINTER CHICKEN SALAD *(1,7,8,10,11)*
Mixed leaves, thyme-roasted pumpkin, hazelnuts, raw button mushrooms, rosemary croutons, Grana Padano shavings and griddled free-range chicken. Dressed with honey-mustard dressing.

RADICCHIO, PEAR & GORGONZOLA *(7,8)*
Mixed leaves, radicchio, pear, Gorgonzola, crispy speck, pecans and balsamic glaze.

WINTER SALAD WITH SMOKED SALMON, FENNEL & CITRUS *(4,8)*
Mixed leaves, smoked salmon, orange, fennel, toasted sliced almonds and Taggiasca olives. Dressed with lemon juice

GRILLED VEGETABLE & BURRATA SALAD *(7,10)*
Mixed leaves, grilled aubergines and courgettes, thyme-roasted pumpkin, oven-roasted black olives, cherry tomatoes and Puglian burrata. Served with vinaigrette

CHICKEN POKE *(7,11)*
Basmati rice, avocado, mango, carrots, edamame, sesame seeds, grilled chicken and yoghurt sauce

SALMON POKE *(3,4,10,11)*
Basmati rice, avocado, mango, carrots, edamame, sesame seeds, Norwegian salmon and honey mustard sauce.

SPICY CHICKEN POKE *(1,3,7,11)*
Basmati rice, crispy chicken breast, crispy onion, cherry tomatoes, avocado, sesame seeds, sweetcorn and spicy mayo.

WINTER EDITION POKE *(1,3,10,11)* **15€**
Basmati rice, roasted pumpkin, sweet potato fries, avocado, roasted artichokes from "Pastificio Gentile", beef tartare, sesame seeds and wholegrain mustard mayonnaise

BITES & FRIES

CHICKEN NUGGETS WITH CORNFLAKE CRUST* AND STRADA SECRET SAUCE (6PZ) *(1,3,7,6,9,10)*	**6€**
PORCHETTA NUGGETS* WITH HONEY MUSTARD (6PZ) *(1,3,10)*	**7€**
IBERIAN HAM CROQUETTES (4PZ) *(1,3,7)*	**7€**
COOKED HAM, MOZZARELLA BITES*	**7€**
WITH PISTACHIO PESTO (3PZ) *(1,3,7,8)*	**7€**
ONION TOWER *(1,3,6,7,10)* Two types of onion rings: beer battered and mozzarella filled served with strada sauce and bbq sauce	**8€**
CHICKEN POP CORN* WITH BACON MAYO *(1.3.6.9)*	**7€**
SUPPLÌ ON THE PHONE* (SERVING OF 2) *(1.7.9)*	**5€**
STUFFED COURGETTE FLOWERS* (SERVING 2) *(1.3,7.4)*	**5€**
"STRADA" POTATOES WITH INFUSED SALT	**5€**
SWEET POTATO FRIES & GUACAMOLE	**6€**
CHILLI & PAPRIKA TWIST FRIES *(1)*	**6€**
CLASSIC FRENCH FRIES *(1)*	**5€**
CACIO & PEPE CHIPS *(1.7)*	**7€**
TRUFFLE CACIO & PEPE FRIES *(1.7)*	**8€**
CHEDDAR AND GUANCIALE FRIES *(1.7)*	**7€**
PISTACHIO PESTO AND MORTADELLA FRIES *(1.7.8)*	**7€**

PASTA

Drying at low temperature according to the ancient "Cirillo" method of the "Gentile" Pasta factory in Gragnano, wich recostructs what happened over a hundred years ago on the streets of the Campania town, when the pasta was placed on wooden frames and exposed to the sun and coastal winds slowly drying the pasta.

MEZZE MANICHE ALLA CARBONARA *(1,3,7)*

- CLASSIC	**12€**
- PISTACHIO *(1,3,7,8)*	**15€**
- TRUFFLE	**17€**
- NDUJA	**14€**
- FRIED ARTICHOKES	**13€**

GRAGNANO SPAGHETTONI CACIO & PEPE *(1,7)*

- CLASSIC	**12€**
- TRUFFLE	**17€**
- PISTACHIO	**15€**
- FRIED ARTICHOKES	**13€**

MEZZE MANICHE ALL'AMATRICIANA 12€
(Tomato sauce, bacon, pecorino cheese) *(1,7)*

STRADA LASAGNETTA *(1,7,9,3)* 15€
Fresh egg pasta, slow-cooked traditional ragù,
delicate béchamel, mozzarella cheese and Grana Padano

STRADA TORTELLO* *(1,7,8,3)* 16€
Pumpkin tortello with sage-infused potato cream,
herb-cured lardo and toasted hazelnuts.

RIGATONE ALLA VACCINARA *(1,7,9,12)* 16€
Rigatone di Gragnano by "Pastificio Gentile", slow-braised oxtail in
its own sauce, celery, tomato and Pecorino Romano

NEAPOLITAN PASTA & POTATOES *(1,7,8,9)* 15€
Mixed-shape pasta by "Pastificio Gentile", potatoes, flat pancetta
and provola, with crumbled Neapolitan tarallo and Parmigiano grated to order.

SPAGHETTONI AJO, OJO & PEPERONCINO *(1,2,4,8)* 15€
With crumbled Neapolitan tarallo and red prawn tartare.
Available without tartare 13€

PAPPARDELLE DEL BOSCO *(1,3,7,9)* 16€
Egg pappardelle, white wild boar ragù, porcini mushrooms, Parmigiano and thyme

BURGER

THE WRONG BURGER *(1,7,8,11,10)* 16€
Strada blend beef burger 180 g, homemade basil pesto, rocket,
grilled aubergines, Puglian burrata and crispy guanciale
Served with bread only at the base and the only Burger
served with rosemary-flavored salted potatoes and honey mustard
You can request it with the cover part!

BBQ DOUBLE-DOUBLE *(1,3,6,7,9,11)* 17€
Double Strada blend beef burger, 100 g each, double cheddar, mixed leaves,
pickles, tomato, BBQ sauce, crispy guanciale and beer-battered onion rings*.
ADD GRILLED MUSHROOMS +1€
ADD BACON JAM +1€

STRACARBO SMASH *(1,3,7,11)* 16€
Double smash burger stuffed with guanciale, Carbonara cream, Pecorino
Romano sauce, melted Pecorino, grated Pecorino Romano and black pepper.
ADDITION OF BLACK SUMMER TRUFFLE +2.5€
ADDITION OF PISTACHIO PESTO +1.5€ *(1,3,8,11)*

STRANERANO *(1,3,7)* 16€
Double smash burger, Nerano sauce, fresh basil,
smoked Puglian burrata, lemon mayo and fried courgettes

CHICKEN BURGER *(1,3,7,11)* 15€
Free-range chicken breast in panko crust, rosemary-roasted
potatoes, crispy guanciale, smoked scamorza and black pepper mayo

PISTACCHIOSO *(1,8,7)* 16€
Strada blend beef burger 180 g, IGP Bologna mortadella, Puglian burrata,
pistachio pesto, Parmigiano fondue, rocket and chopped pistachios

SMASHED BURGER *(1,3,7,10)* 15€
American Potato Roll "MARTINS", double smash burger 100 g each,
cheddar and melted provola, artisan slow-cooked pulled pork,
Strada secret sauce, crispy guanciale and baby spinach.
TRIPLE BURGER +2€
SPICY VERSION WITH CALABRIAN 'NDUJA SAUCE +1

TRUFFLE SMASHED BURGER 2.0 *(1,7)* 17€
American Potato Roll "MARTINS", double smash burger 100 g each,
melted raclette, summer black truffle shavings and crispy onion.
SERVED ON CHEESE FONDUE AND MUSHROOMS
RECOMMENDED WITH STRADA TWIST PAPRIKA FRIES +€2

WINTER SMASHED BURGER *(1,7,8,11)* 16€
American Potato Roll "MARTINS", double smash burger 100 g each,
thyme-infused pumpkin cream, grilled late-season radicchio, melted
Taleggio, honey, toasted hazelnuts and flat pancetta.

SMOKY CHICKEN SMASHED BURGER *(1,7,9,10,11)* 15€
Double chicken-thigh smash burger 100 g each, paprika, Bacon jam, melted
smoked provola, BBQ sauce, crispy guanciale, baby spinach and crispy onion

PARMIGIANA BURGER *(1,7,11)* 16€
Strada blend beef burger 180 g, aubergine parmigiana with
buffalo mozzarella, Puglian stracciatella and basil Grana Padano.

ROMA SMASH *(1,3,7)* 15€
Sausage smash patty, sautéed chicory, Pecorino Romano cream,
caramelised red onion, melted smoked provola and chilli mayo.

ROMA SMASH *(1,6,9,11)* 15€
Double vegan smash patty, vegan mayo, vegan cheddar,
mixed leaves, tomato, cucumbers and caramelised red onion.

You can replace the classic fries with another
flavour of your choice for an additional €2.50.

MEAT

ARGENTINIAN ANGUS ENTRECOTE APPROX. 300G

- PLAIN	22€
- ROCKET, PACHINO & GRANA *(7)*	24€
- WITH TRUFFLE & PORCINI	26€

– LATE-SEASON RADICCHIO, GORGONZOLA,
HONEY & PINE NUTS TOASTED **24€**

OUR-STYLE CHICKEN & PEPPERS **15€**
Low-temperature cooked chicken stuffed with peppers and Pecorino Romano, served on rosemary chickpea cream. *(7)*
Served with homemade sweet and sour sauce

PORK RIBS *(1,9,5,8,12)* **14€**
Slow-cooked with honey BBQ sauce

LAMB & ARTICHOKES *(7)* **17€**
With crispy artichokes, caramelised red onion and sage-infused beurre blanc.

SIDE DISHES

SAUTEED CHICORY **5€**
GRILLED VEGETABLES **5€**
(aubergines, courgettes, roasted peppers, grilled late-season radicchio)
MIXED SALAD WITH CHERRY TOMATOES
& OVEN-ROASTED BLACK OLIVES **4€**

RED PIZZAS

Our pizzas are made with "Pietra" flour from Molino Quaglia; a stone ground flour. Our dough is left to leave slowly for at least 48 hours and cooked on a refractory stone to ensure the pizza is fragrant and light. We also use 100% italian fior di latte.

BUFALA DOP *(1,7)* **11€**
With Mutti tomato pulp, DOP buffalo mozzarella,
fresh basil and extra-virgin olive oil
ADDITION OF STRACCIATELLA PUGLIESE +€2

TONNO SUBITO *(1,7,4)* **14€**
With Mutti tomato pulp, fior di latte mozzarella, tuna fillets in olive oil,
caramelised red onion, oven-roasted black olives and burrata
ADDITION OF STRACCIATELLA PUGLIESE +€2

ALICE *(1,7,4)* **12€**
With Mutti tomato pulp, Sicilian anchovies, capers,
Taggiasca olives, garlic oil and oregano
REQUEST IT WITH THE ADDITION OF FIOR DI LATTE MOZZARELLA +€1
ADDITION OF PUGLIAN STRACCIATELLA +€2

CRUDO *(1,7)* **13€**
With Mutti tomato pulp, fior di latte mozzarella, rocket, prosciutto crudo and extra-virgin olive oi
ADDITION OF PUGLIAN STRACCIATELLA +2€

PESTIFERA *(1,7) (spicy)* **13€**
With Mutti tomato pulp, fior di latte mozzarella, 'nduja from Spilinga,
smoked provola, country-style salami, fresh basil and extra-virgin olive oil.

CAPRICCIOSA 2.0 *(1,7,3)* **15€**
With Mutti tomato pulp, fior di latte mozzarella, chargrilled cooked ham,
artisan salami, roasted violet artichokes from "Pastificio Gentile", black olive
powder, Taggiasca olives, button mushrooms and low-temperature cooked egg..

VEGETARIAN *(1,7)* **11€**
With organic tomato, fior di latte mozzarella, grilled aubergines and courgettes,
thyme-roasted pumpkin, roasted peppers, fresh basil and extra-virgin olive oil.
You can request the Vegan Version without mozzarella

WHITE PIZZAS

NERANO *(1,7)* **13€**
With courgette cream, fior di latte mozzarella, herb-cured lardo, smoked
Puglian burrata, fried courgettes, fresh basil and extra-virgin olive oil.

STRADA WINTER *(1,7,8)* **15€**
With fior di latte mozzarella, late-season radicchio, Taleggio,
Williams pear, speck, hazelnuts and truffle honey.

BOSCO D'INVERNO *(1,7)* **17€**
With fior di latte mozzarella, Brie and truffle fondue, porcini mushrooms,
summer black truffle shavings, fresh basil, rolled pancetta from
"Salumificio Santoro" and truffle-infused oil.

FORMAGGIOSA *(1,7)* **14€**
With fior di latte mozzarella, smoked scamorza, Gorgonzola,
fresh ricotta, lemon honey, fresh basil and extra-virgin olive oil.

SPECIAL PIZZAS

PISTACCHIOSA *(1,7,8)* **15€**
With fior di latte mozzarella, mortadella, pistachio pesto, chopped
pistachios, Puglian burrata, fresh basil and extra-virgin olive oil.

PIENNOLO *(1,7)* **14€**
With fior di latte mozzarella, Piennolo del Vesuvio cherry
tomatoes, oven-roasted black olives, Puglian stracciatella,
fresh basil and extra-virgin olive oil.

ZUCCA *(1,7)* **15€**
With fior di latte mozzarella, pumpkin cream, thyme-roasted
pumpkin, smoked provola, sausage and fresh basil.

CALZONE *(1,7)* **12€**
With organic tomato, fior di latte mozzarella, chargrilled
cooked ham, fresh basil and extra-virgin olive oil.

CACIO, PEPE, LIME E SHRIMPS *(1,2,7)* **18€**
With Cacio & Pepe cream, fior di latte mozzarella,
red prawn tartare and lime.

PIZZA BURGER *(1,7)*
With fior di latte mozzarella, beef smash, melted cheddar,

caramelised red onion, ketchup, cheddar sauce and fresh basil

FOR THE LITTLE ONES

HAPPY PASTA Pasta with tomato sauce or pasta with butter and parmesan + drink	**12€**
HAPPY PIZZA Mini margherita + fries + drink	**14€**
HAPPY BURGER Mini burger or ham & cheddar toast + fries + drink	**15€**
HAPPY NUGGETS 4 chicken nuggets + fries + drink	**12.5€**

ALLERGENI

① *Cereali contenente glutine*
② *Crostacei*
③ *Uova*
④ *Pesce*
⑤ *Arachidi*
⑥ *Soia*
⑦ *Latte e derivati*
⑧ *Frutta a guscio*
⑨ *Sedano*
⑩ *Senape*
⑪ *Sesamo*
⑫ *Anidride solforosa e solfiti*
⑬ *Lupini*
⑭ *Molluschi*