ANTIPASTI
Baby Arugula Salad: Shaved Mushrooms, Truffle, parmesan, Olive Oil
Romaine Hearts: Caesar Dressing, Garlicky Bread crumbs, Shaved Parmesan
Nonna’s Meatballs: Whipped Ricotta, Pomodoro Sauce
Grilled Broccolini: Pickled Fresno Chili, Grapes, Toasted Pine Nuts, Pecorino
Grilled Octopus: Calabrian Chili Aioli, Chickpeas, Olives, Grilled Lemon, Parsley | + $2
Tiger Prawn Scampi: Calabrian Chili, Garlic, Cherry Tomato, Lemon, Grilled Bread | + $5
Creamy Burrata: Marinated Heirloom Tomatoes, Roasted Garlic-Green Chili Pesto | + $2

ENTREES
Penne alla Vodka
Spaghetti Cacio e Pepe
“AOP”: Garlic, EVOO, San Marzano Tomato
Orecchiette: Blistered Cherry Tomatoes, Summer Corn, Wilted Greens
Pasta all’Amatriciana: Guanciale, Onion, Tomato, Rosemary, Pecorino
Tagliatelle: Wild Mushrooms, Truffle, Butter, Parmesan
Baked Ziti: “Sunday Sauce”, Fontina, Parmesan
Spaghetti Gulf Shrimp: Calabrian Chilies, Tomato, Parsley | + $3
Chicken Milanese or Parmigiano | + $5
Zucchini and Eggplant Parmigiano: San Marzano Tomato Mozzarella
Risotto “Cacio e Pepe”: Roasted Summer Vegetables, Hazelnut, Pecorino
Lamb Chops: Crispy Rosemary Potatoes, Broccoli Rabe, Carmalized Onion, Salsa Verde | + $10
ADD Meatballs, Chicken or Shrimp To Any Pasta | + $7

PIZZA
Margherita: San Marzano Tomato, Fresh Mozzarella, Basil
Bianca: Ricotta, Mozzarella, Parmigiano, Fresh Rosemary
$2 TOPPINGS Arugula, Hot Peppers, Mushrooms, Olives, Onions, Anchovy, Pepperoni, Sausage

DESSERT
Citrus Ricotta Cannoli
Classic Tiramisu
Gelato or Sorbetto (2 scoops)

FOR THE TABLE
Alta Strada’s Famous Garlic Bread: Spicy Tomato Dipping Sauce | + $10

A 5% fair-wage charge has been added to every check to ensure that our staff members are paid in accordance with the Initiative 82 requirements. This charge offsets the increased costs borne by the restaurant and is not part of the tip pool.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server of any dietary restrictions.