ANTIPASTI
Organic Romaine Hearts: Caesar Dressing, Garlicky Breadcrumbs, Shaved Parm
Baby Greens, Snap Peas, Radish, Asparagus, Fresh Herb Vinaigrette
Grilled Octopus, Chickpeas, Black Olives, Pickled Fresnos, Red Onions, Smoked Paprika Aioli | + 4
Nonna’s Slow-Cooked Meatballs: Whipped Ricotta, Pomodoro Sauce
Tiger Prawn Scampi: Calabrian Chili, Garlic, Cherry Tomato, Lemon, Grilled Bread | + 5
Creamy Burrata: Marinated Heirloom Tomatoes, Roasted Garlic-Green Chili Pesto | + 2

PASTA & ENTREES
Spaghetti AOP, San Marzano Tomatoes, Garlic, EVOO, Hot Pepper, Parsley
Tagliatelle, Wild Mushrooms, Truffle, Butter, Parm
Penne “alla Vodka”
Rigatoni, Lamb Sausage, Peas, Tomato, Cream, Hot Peppers | + 4
Spaghetti “Cacio e Pepe”, Pecorino, Cracked Black Pepper
Ricotta Cavatelli, Braised Artichokes, Crispy Pancetta, Pine Nuts, Pesto, Parmigiano
Fedelini, Gulf Shrimp, Calabrian Chiles, Tomato, Parsley, Breadcrumbs | + 5
Chicken Milanese or Parmigiano | + 5
Tender Short Rib, Toasted Fregola, Summer Vegetables, Aged Balsamico | + 9
Zucchini and Eggplant Parmigiano, San Marzano Tomato, Mozzarella
Grilled Lamb Chops “Scotadito”, Summer Corn, Rosemary, Garlic, Crispy Potatoes | + 10
ADD Meatballs, Chicken or Shrimp To Any Pasta | + 7
ADD Prosciutto | + 10

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

MAKE A DESSERT STORM BY ADDING
Warm Bomboloni, Nutella and Mixed Berry Dipping Sauces | + 12
Vanilla Bean Cheesecake, Dark Chocolate Brownie & Budino, Luxardo Cherries | + 14

Summer Restaurant Week
Dinner 8/28-9/10
Choose an Antipasti, Pasta or Entree and Dessert
$40 Per Person + Tax + Gratuity
Some items contain an upcharge

For the Table
Alta Strada’s Famous Garlic Bread: Spicy Tomato Dipping Sauce | + 10
Crispy Calamari, Hot Peppers, Parsley, Lemon Aioli | + 18

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.