

# STRADA

RISTOBAR

## ANTIPASTI

- Burrata e Pomodoro Antico** 15  
 Imported burrata, local heirloom tomatoes, EVOO, balsamic reduction
- Cozze al Vapore in Crema di Vermentino con Crostini** 17  
 Prince Edward Island mussels, Tuscan Vermentino white wine cream sauce
- Funghi Ripieni di Caprino alle Erbe** 15  
 Baby bella mushrooms stuffed with local NC goat cheese, garden herbs, toasted seasoned crumbs, baked to perfection
- Crostini con Tapenade di Olive & Caprino** 15  
 Crushed Gaeta, Sicilian and Ligurian olives, garlic, herbs, toasted house ciabatta crostini, baked with local NC goat cheese
- Calamari all'Arrabbiata** 17  
 Domestic calamari, seasoned flour, flash fried, Calabrese chili
- Rosemary Focaccia Bread** 7  
 Served with a side of oil

## INSALATE

- Caprino Fritto** 17  
 Organic baby spinach, orange slices, candied pecans, fried goat cheese, blood orange vinaigrette
- Gorgonzola & Pere** 17  
 Mixed organic greens, candied walnuts, sliced pears, gorgonzola dolce, lemon vinaigrette
- Panzanella** 17  
 Radicchio mix, stale bread, cucumbers, red onions, garden tomatoes, garlic, fresh mozzarella, herbs, red wine vinegar dressing

Corking fee per bottle 25 · Cake Fee 25

No Modifications, Unless Omitting an Item

Automatic 20% Gratuity for Parties of 6 or More Adults

Consuming Raw, Undercooked Meat, Poultry, Seafood or Eggs May Increase Risk of Food Borne Illness

**PASTA**

<b>Cacio e Pepe</b> Garofalo organic pasta, Locatelli pecorino romano, black pepper	20
<b>Pappardelle al Ragu' di Cinghiale</b> Wild boar prepared Tuscan style with soffrito & herbs over house-made pappardelle	28
<b>Ravioli di Zucca e Zucchine</b> North Carolina farms zucchini & squash stuffed ravioli in a vegetable bechamel sauce	25
<b>Lasagna Bolognese</b> House made pasta sheets, beef & pork bolognese, bechamel and mozzarella	26
<b>Gnocchi Ciociari</b> Salsa di pomodoro (DOP San Marzano), Locatelli pecorino romano cheese	24
<b>Pasta alla Chitarra del Pescatore</b> Handmade chittara pasta with mussels, calamari and clams in a tomato brodetto	28

**MARIE MONTE**

<b>Risotto con Costolette di Manzo</b> CAB beef short ribs in a beef demi-glace over risotto	29
<b>Cotoletta di Maiale Toscana</b> 14 oz bone in pork chop in a pancetta, rosemary, red pepper wine marinade, grilled and served over polenta and asparagus	35
<b>Filetto Ripieno di Gorgonzola e Noci</b> 8 oz CAB Filet stuffed with gorgonzola and walnut over polenta and asparagus	54
<b>Pollo con Polenta e Tapenade</b> Organic baked airline chicken breast with our olive tapenade rub, over polenta and charred broccoli rabe	28
<b>Ippoglosso in Padella</b> Pan seared halibut, lemon, butter, and white wine with capers over risotto and asparagus	36
<b>Branzino Arrosto</b> Mediterranean Sea bass pan roasted in a Ligurian olive salsa verde	28

**CONTORNI**

<b>Risotto</b>	10
<b>Asparagus</b>	10
<b>Rapini (broccoli rabe)</b>	10
<b>Polenta</b>	10

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