

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

PANINI	Porchetta	16
	Slow roasted and seasoned pork belly, salsa verde, and stracciatella, on an artisan ciabatta, served with hand cut fries	
	Manzo Italiano	16
	CAB chip beef marinated and braised in a pizzaiola sauce, on artisan ciabatta, served with hand cut fries	
PANINI	Prosciutto Caprese	15
	Prosciutto di Parma, imported fresh mozzarella, heirloom tomatoes, arugula, EVOO, balsamic reduction, on artisan ciabatta, served with hand cut fries	
	Mortadella	14
	Imported mortadella di Bologna, stracciatella, salsa verde on an artisan ciabatta bread with hand cut fries	
PANINI	Margherita Tradizionale	15
	DOP San Marzano tomatoes, fresh mozzarella, EVOO, fresh basil	
	Funghi e Tartufo	18
	Baby bellas, stracciatella, truffle oil	
PANINI	Arugula e Prosciutto	17
	Arugula, prosciutto di Parma, marmalade di fichi, burrata, EVOO	
	Salsiccia Calabrese	17
	Sausage crumbles, Calabrian chili pepper infused DOP San Marzano, fresh mozzarella	
CONTORNI	Risotto	10
	Asparagus	10
	Rapini (broccoli rabe)	10
	Polenta	10

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