

ALTA STRADA

CIBO E BEVE

WINTER RESTAURANT WEEK DINNER

Choose an Antipasti, Entree or Pizza, and a 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

ANTIPASTI

Romaine Hearts, Caesar Dressing, Garlicky Breadcrumbs, Shaved Parm
Baby Arugula Salad, Shaved Mushrooms, Truffle, Pecorino
Nonna's Meatballs, Whipped Ricotta, Pomodoro Sauce
Grilled Octopus, Chickpeas, Olives, Red Pepper, Calabrian Chili Aioli +\$3
Fagioli con Salsicca, Slow Cooked Cannellini Beans, Smoked Tomato, Fennel Sausage
Wild Mushrooms "al Forno", Warm Mozzarella, Truffle, Thyme, Crushed Hazelnuts
Tiger Prawn Scampi Bruschetta, Garlic, White Wine, Tomato, Fresh Herbs +\$5

ENTREES

Penne alla Vodka
Spaghetti "AOP", Garlic, EVOO, San Marzano Tomato
Spaghetti Cacio e Pepe
Tagliolini al Fungo, Wild Mushrooms, Black Truffle, Parmigiano
Butternut Squash Tortelli, Brown Butter Sage, Walnuts, Ricotta Salata +\$3
Pappardelle con Cinghiale, Braised Wild Boar, Warm Spices, Pecorino +\$3
Chicken Milanese or Chicken Parm +\$5
Local Rockfish "Piccata", Potato Puree, Sauteed Baby Kale, Lemon, Capers +\$7
Pork Chop Giambotta, Fire Roasted Eggplant, Peewee Potatoes, Cherry Pepper, Fresh Herbs +\$7
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 FOR THE TABLE

Bomboloni: Seasonal Jam, Hazelnut Crema +12

DESSERTS

Tiramisu: Lady Fingers in Espresso, Mascarpone
Cannoli: Vanilla Ricotta Filling
Gelato and Sorbet

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.

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