

---

## ANTIPASTI

---

**CHARCUTERIE SAMPLER** 14  
prosciutto, mortadella, finocchiona,  
bresaola & speck tirolese  
\*add fior di latte mozzarella 5

**ITALIAN D.O.P. CHEESE PLATE** 12  
four imported cheeses selected by the chef  
(please ask your server for today's selection),  
served with pineapple chutney

**BRUSCHETTE** 11.95  
olives, artichokes, mushrooms, fontina,  
mozzarella, marinated tomato, and  
caponata relish

**FRESH BUFALA MOZZARELLA** 12  
sicilian caponata relish, oregano flat bread

**TOTANI AL SALTO** 11  
fresh monterey bay calamari, sautéed with  
garlic, tomatoes, chile flakes, oregano,  
and peas

**GRILLED SCALLOPS & PRAWNS** 11  
warm barley, sweet peppers and green peas

**KOBE BEEF CARPACCIO** 17.95  
lemon dressing, capers, onion confettura,  
shaved grana

**GOLDEN-FRIED CALAMARI** 19.25  
crispy asparagus, lemon-mint, calabria  
peppers & spicy tomato sauce

---

## SALADS

---

**HEART OF ROMAINE SALAD** 10  
garlic-anchovy dressing, grana cheese,  
crostini

**HOUSE SALAD** 11.95  
organic baby greens, cabernet vinaigrette

---

## THIN CRUST PIZZA

---

**MARGHERITA** 19.5  
basil, mozzarella cheese, tomato sauce

**SPICY SAUSAGE** 21.5  
house-made sausage, artichokes, mozzarella  
cheese, tomato sauce

**WILD MUSHROOMS & FONTINA** 21.5  
truffle oil, val d'aosta fontina cheese,  
tomato sauce

**VEGETARIAN** 21.5  
grilled zucchini, eggplant, roma tomatoes,  
caramelized onions, artichoke hearts,  
mozzarella cheese, tomato sauce

**PORCHETTA** 21.5  
roasted pork loin, onions, rosemary,  
mozzarella, tomato sauce

**SCHIACCIATA** 22.5  
parma prosciutto, stracciatella cheese,  
arugula salad

## PASTA & RISOTTO

---

**CASONSEI ALLA BERGAMASCA** 17  
house-made sausage ravioli, amaretti,  
brown butter, pork guanciale

**EGG FETTUCCINE +  
BOLOGNESE** 18  
house-made pasta, meat ragu, tomato  
sauce, shaved pecorino cheese

**BUCKWHEAT PAPPARDELLE +  
ROASTED CHICKEN & VEGETABLES** 18  
sun-dried tomato tapenade, cream sauce

**PACCHERI PASTA + MEAT SAUCE** 18  
lamb ragu, stracciatella, parmesan cheese

**GNOCCHI + BRAISED MASAMI PORK** 17  
sangiovese wine ragu, pecorino toscana

**BUTTERNUT SQUASH RAVIOLI** 17  
wild mushrooms, sage tomato sauce, grana  
padano cheese

**SPAGHETTI FRUTTI DI MARE** 27.95  
clams, mussels, calamari, scallops, prawns,  
tomato sauce

**RISOTTO + MIXED VEGETABLES &  
SCAMORZA CHEESE** 18  
parmesan basket, carnaroli rice

**RISOTTO + SONOMA QUAIL** 21  
wild mushrooms, carnaroli rice, swiss chard

## FISH & MEAT

---

**PETRALE SOLE BAKED IN PARCHMENT** 24  
fregola, tomato, fresh basil, olives and capers

**GRILLED SALMON PANTESCA** 24  
oven roasted spring vegetables, pesto sauce

**SAUTÉED SALMON** 25  
roasted potatoes, grilled vegetables, shallots,  
grapes, prosecco butter sauce

**CHICKEN ALLA DIAVOLA** 26.95  
half semi-boneless spicy chicken, grilled  
vegetables

**GRILLED LAMB CHOPS** 29  
asparagus, arugula, pecorino fresco,  
eggplant, 'aceto balsamico'

### side dishes

Mixed Vegetables 8

Fior Di Latte Mozzarella 5

LA STRADA RISTORANTE  
335 UNIVERSITY AVENUE  
PALO ALTO 650.324.8300  
[www.lastradapaloalto.com](http://www.lastradapaloalto.com)

