

ANTIPASTI

HOMEMADE RICOTTA 11 with Olive Oil, Sage, Hot Chilis, and Crostini

SHRIMP COCKTAIL 16

BRUSCHETTA DEL GIORNO 14 Chef's daily selection on grilled bread

CRISPY MEATBALLS 18 with a Spicy Tomato Basil Sauce

PROSCIUTTO DI PARMA 16 with Fig Jam Crostini

CREAMY BURRATA 18 with Roasted Beets & Pistachios

SHRIMP SCAMPI 18 with Calabrian Chilis, Lemon & Toasted Bread

> FRIED CALAMARI 16 with Spicy Marinara

TUSCAN CABBAGE SOUP 14 CRUNCHY EGGPLANT 13

SALADS

CLASSIC CAESAR SALAD 13 THE ITALIAN "WEDGE" 15

KALE & BUTTERNUT SALAD 14 with Almonds, Pecorino & Balsamic Vinaigrette

BABY ARUGULA SALAD 13 with Zucchini, Fennel, Shaved Parm & Lemon

PASTA

SPAGHETTI AOP 19 with San Marzano Tomatoes, Garlic & Parsley

TAGLIATELLE 26 with our Famous Bolognese Sauce

MALTAGLIATI 28 with Spicy Pork Ragu & Herbed Ricotta

MUSHROOM MEZZELUNA 26 with More Mushrooms, Truffle, & Parmigiano

RIGATONI 26 with Sausage, Peas, Tomato & Cream

CHITARRA 31 with Spicy Shrimp, Fresh Peas & Tomato

RAVIOLI 26

with Butternut Squash, Zucchini, Prosciutto, Pepitas & Parm

Gluten free pasta available upon request.

DIZZA

MARGHERITA 15

with San Marzano Tomatoes. Mozzarella & Basil

BIANCA 16

with Homemade Ricotta, Mozzarella & Parmigiano

SAUSAGE, RABE & CHERRY PEPPERS 17

FUNGHI 17

with Roasted Wild Mushrooms, Truffle & Parm

PROSCIUTTO & ARUGULA 18

ENTREES

A.S. GIANT CHICKEN PARM 28

GRILLED TROUT 38

with Creamy Ploenta & Broccoli Rabe

CRISPY CHICKEN UNDER A BRICK 34

with Fingerling Potatoes, Sauteed Spinach, **Lemon & Capers**

PAN SEARED SALMON* 36

with Chickpeas, Carrots, Tomatoes & Salsa Verde

VEAL PORTERHOUSE* 44

with Carrots, Green Beans & Potato Puree

ZUPPA DI PESCE 42

with Plenty of Grilled Bread

SIDES

TRUFFLE & PARMIGIANO FRIES 8

ROASTED BRUSSELS SPROUTS 11 with Sage & Prosciutto

SAUTEED WILD MUSHROOMS 10

GRILLED ASPARAGUS 11

CREAMY POTATO PUREE 9

ROASTED CAULIFLOWER 10 with Panko

ROASTED POTATOES 8

with Rosemary

STEAKHOUSE

All of our meat is hand selected by Savenor's Butcher in Boston, Massachusetts.

GRILLED FILET MIGNON* 48

PRIME SIRLOIN* 42

BONE-IN RIB EYE* 46

DOUBLE CUT PORK CHOP* 38

"Giambotta" style with Sausage & Hot Peppers

THE ALTA STRADA BURGER* 19

with Pancetta & Red Onion Jam, Pecorino, Fontina, and Spicy Tomato Aioli

Looking to host your next private event? Please contact KMcsharry@SchlowRG.com

Follow us on social media @AltaStradaFox

Ask us about our upcoming wine events!