



Asheville Restaurant Week
brunch menu

Choose Three for \$20

*Choose one item from each section below
Not served with any regularly included sides*

Main Course

- Eggs Benedict ⊗
- Shrimp N' Grits ⊗
- Vegan Lox ⊗ v
- Caprese Omelette ⊗ v/g
- Fig and Goat Cheese Omelette ⊗
- Breakfast Poutine ⊗

Sides

- Fresh Fruit ⊗ v
- Stone Ground Grits ⊗ v/g
- Pecanwood Smoked Bacon ⊗
- Turkey Sausage ⊗
- Buttermilk Biscuit v/g
- Maple Onion Waffle Fries ⊗ v/g

Il Dolce

- Tiramisu Crepes ⊗ v/g
- Nutella Stuffed French Toast v/g
- One Pancake served with berries, chocolate chips or whipped cream ⊗ v

STRADA
ITALIANO



Includes Iced Tea or Soda with Free Refills

v Vegan or Option Available' v/g Vegetarian ⊗ Gluten Free or Option Available



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ASHEVILLE RESTAURANT WEEK

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Three Course Meal \$35



APPETIZER

Arancini

Two breaded and fried Mozzarella and Risotto balls served with Sauce del Giorno

Tuscan Figs

Duo of Basil-whipped Goat Cheese stuffed Calimyrna Figs wrapped in Prosciutto served with Arugula and Chianti reduction

Calamari Fritti

Golden crisp Calamari served with zesty Plum Tomato Sauce

Caesar Salad

Chopped Romaine hearts with house-made Caesar dressing and Parmesan Crisp

Roasted Tomato Burrata

Fresh Mozzarella with a creamy center served with oven roasted Sage and Rosemary Tomatoes and Crostini

ENTREE

Scampi con Spaghetti

Shrimp sauteed in delicate white wine sauce with Lemon, roasted Garlic and Roasted Red Peppers over fresh house-made Spaghetti
\$2 Gluten Free Pasta Substitution

Grilled Salmon Carciofino *

Grilled Atlantic Salmon topped with oven roasted Artichoke hearts, Tomatoes and Castelvetrano Olives served with Risotto del Giorno and Brussels fritti

Immune Boost

House-made Turmeric Ginger fettuccine with immune boosting Vegetables including cherry Tomato, exotic Mushroom blend, Garlic, Broccoli, roasted Red Peppers, Spinach, Dill, fresh Citrus and Bone Broth topped with toasted Pine Nuts

*vegan option available with gluten free spaghetti and ginger turmeric broth

Vegan Lasagna

Gluten free Lasagna sheets, Beyond Meat Bolognese, house-made Almond Ricotta and House Marinara

Short Rib Bolognese

Choice of house-made Spaghetti or Ziti with braised Beef Short Rib, ground Veal, Beef and Pork, sauteed Mushrooms, Veal Demi-Glace, 3-Wine blend and Plum Tomato sauce (GF pasta +\$2)

DESSERT

Tiramisu


A Cerrato family traditional recipe several generations in the making, a house favorite!

Mini Cannoli


Two thin, crispy cookie shells served with traditional cannoli filling

Flourless Chocolate Torte

Pure chocolate decadence

 Vegan or Option Available

 Vegetarian

 Gluten Free or Option Available

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness