

Restaurant Week 2024

\$40 per person*

choose one per course:

Course I

Burrata Tartufo

Fresh Mozzarella with a Creamy Center, Smoked Sea Salt, Roasted Red Pepper, Arugula and Black Truffle Vinaigrette, Rosemary Crackers (GF) (V)

Arancini

Fried Mozzarella & Risotto balls served with Sherry Tomato Cream Sauce, Pecorino Romano & Balsamic Reduction (GF)

Crema di Zucca

Creamy Butternut Squash soup with Pancetta Crisp and Garlic Ciabatta (GF)

Course II

Lasagna OR Vegan Lasagna (GF) (VG)

Veal, Beef & Pork, Ricotta, Provolone & Mozzarella,
OR Almond Ricotta and Beyond bolognese with our house Marinara

Shrimp Pappardelle

House-made Basil Spinach Pappardelle pasta tossed in Spicy Plum
Tomato sauce with white Wine and sauteed Shrimp (GF)

Grilled Florentine Ravioli

Spinach & Ricotta blend Ravioli on a bed of Arugula with Sherry
Tomato Cream Sauce, Balsamic Reduction & Pecorino Romano

Course III

Vegan Chocolate Gelato

Oat Milk based, prepared by our neighbors Asheville Chocolate (GF) (VG)

Chocolate Torte

Pure Chocolate decadence topped with macerated Berries (GF)

Tiramisu

A traditional Cerrato Family recipe. Several generations in the making.

A house favorite! (GF)

STRADA
ITALIANO

*Gratuity Not Included

(VG) vegan (V) vegetarian (GF) gluten-free (GF) gluten-free option