



Pranzo

ANTIPASTO & PIZZA

Bruschetta La Strada...\$6.95

toasted bread / Roma tomatoes / roasted garlic / basil / shaved parmesan cheese

Calamari Fritti...\$9.95 / \$14.95

squid / floured / deep-fried

Sampler Antipasto...\$13.95

bruschetta / mozzarella caprese / calamari fritti

Carpaccio...\$10.95

cured beef / capers / arugula / extra virgin olive oil / parmesan cheese

Mozzarella Caprese...\$8.95 / \$12.95

sliced tomato / basil / olive oil / fior di latte / balsamic vinaigrette reduction

Antipasto Italiano...\$15.95

prosciutto di Parma / salame / mortadella / marinated mushrooms / cheese / grapes

Cozze o Vongole al

Vapore...\$17.95

steamed mussels or clams / garlic / light tomato / white wine

Pizza di Carne...\$13.95

tomato / basil / mozzarella / salame / mini-meatballs

Pizza Margherita...\$11.95

tomato / basil / mozzarella

ZUPPA & INSALATE

Zuppa del Giorno o

Minestrone...\$4.95 / \$6.95

minestrone or soup of the day

Insalata La Strada

...\$4.95 / \$6.95

mixed greens / carrots / cherry tomatoes

Caesar Salad...\$8.95

add chicken...\$12.95

add grilled prawns...\$16.95

romaine lettuce / croutons / home-made Caesar dressing

Scallop Salad...\$19.95

seared scallops / lettuce / caramelized walnuts / house dressing

Greek Salad...\$8.95

lettuce / red onions / cucumbers / feta cheese / olives / cherry tomatoes / peperoncini / light vinaigrette

Insalata di Spinaci...\$8.95

add blackened or seared salmon...\$11.95

spinach / red onions / raspberry vinaigrette

Beet Salad...\$10.95

beets / caramelized walnuts / red onions / raisins / toasted sunflower seeds / feta cheese / home-made balsamic reduction

Insalata con Carne...\$17.95

angus steak slices / lettuce / chopped tomatoes / peperoncini / red onions / blue cheese crumbles / side of blue cheese dressing

Insalata con Gamberi...\$15.95

grilled prawns / lettuce / marinated chopped tomatoes / red onion / hearts of palm / balsamic vinaigrette

Crab Louie...\$19.95

substitute prawns...\$17.95

dungeness crab or prawns / lettuce / hard-boiled egg / tomatoes / bacon-crumble / home-made thousand island dressing

PANINI *includes choice of french fries or side salad*

Grilled Chicken...\$13.95

tartar sauce / lettuce / tomato / mozzarella / focaccia

La Strada Club...\$14.95

turkey / bacon / lettuce / tomato / avocado / paprika aioli / wheat bread

Panino Italiano...\$15.95

mortadella / prosciutto / salami / lettuce / tomato / pickles / tartar sauce

Montecristo...\$15.95

swiss cheese / ham / mustard / mayonnaise / egg covered Texas Toast / maple syrup

La Strada Cheeseburger...\$13.95

angus beef / mozzarella / lettuce / tomato / sautéed onions / home-made thousand island / french roll

Angus Rib-Eye Panino...\$18.95

6 oz. steak / sautéed onions / mozzarella / lettuce / tomato / tartar sauce / french roll

Dungeness Crab

Panino...\$19.95

tomato / mozzarella / tartar sauce / red onion / garlic / focaccia

PRIMI PIATTI *add cup of soup or house salad for \$4.95*

Veggie Frittata...\$12.95

zucchini / mushrooms / spinach / spring onions / garlic / parmesan cheese

Meat Frittata...\$14.95

Italian sausage / basil / chopped tomatoes / garlic / artichoke hearts / parmesan cheese

Capellini Pomodoro...\$14.95

tomatoes / basil / roasted garlic

Fettuccine La Strada...\$16.25

cream / butter / mushrooms / sun-dried tomatoes

Home-made Gnocchi...\$16.95

choice of sauce:

pesto, meat, alfredo, or tomato

Cappellini Primavera...\$16.95

chicken / spinach / artichoke hearts / roasted bell peppers / white wine / garlic / touch of cream

Lasagna...\$18.95

angus beef

Meat Ravioli...\$16.95

choice of sauce:

pesto, meat, alfredo, or tomato

Spaghetti & Meatballs...\$15.95

angus meatballs / tomato sauce / basil / garlic

Cannelloni...\$15.95

veal / crepes / spinach / mozzarella / ricotta cheese / aurora sauce

Linguine Carbonara...\$18.95

prosciutto / onions / cream / egg yolk

Linguine Cozze o

Vongole...\$19.95

mussels or clams / white wine garlic or tomato basil

Risotto Tutto Mare...\$20.95

mussels / clams / calamari / prawns / white wine / garlic

choice of red or white wine sauce

ENTREÉS *add cup of soup or house salad for \$4.95*

Eggplant Parmigiana...\$14.95

marinara / mozzarella / basil

Pollo Marsala...\$16.95

marsala wine / mushrooms

Petto di Pollo...\$16.95

sun-dried tomatoes / artichokes / spring onions / white wine

Pollo Saltimbocca...\$16.95

chicken breast / prosciutto / sage / mozzarella / kalamata olives / mushrooms / brown sauce

Veal Piccata or Marsala...\$18.95

white wine / lemon / butter / capers or mushrooms / Marsala wine

Veal La Strada...\$18.95

veal / eggplant / mozzarella / light marinara sauce

Salsiccia alla Peperonata...\$18.95

molinari sausage / roasted bell peppers / garlic / tomato sauce

Grilled Angus Rib-Eye...\$32.95

herb butter / french fries

Scampi...\$19.95

white wine / lemon / herbs

Calamari Steak...\$19.95

white wine / lemon / butter

Petrale alla Fiorentina...\$23.95

baked sole / bed of spinach / white wine / lemon / butter

Salmone...\$23.95

lemon dill or piccata sauce

EXTRAS

Chicken Breast...\$3.5

Italian Sausage...\$2.95

Creamy Polenta...\$4.95

Side of Pasta...\$5.95

Scallops...\$4.75 each

Prawns...\$1.75 each

Mixed Vegetables...\$4.95

• garlic olive oil • Alfredo • marinara • meat sauce • pesto

Meatball...\$1.95 each

Garlic Fries...\$3.95

Sautéed Spinach...\$5.95

Garlic Bread...\$4.95

Complimentary Corkage (excludes banquets or advertised special events). All credit cards accepted. Not responsible for lost or stolen items.



SAN PABLO - *Established 1996*


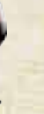

2215 Church Lane | San Pablo, CA 94806 | (510) 237-9047
www.LaStradaSanPablo.com / www.Facebook.com/LaStradaSanPablo

Wine / Vino

WHITE WINES

	 6 oz	 8 oz	
Chateau St. Jean Chardonnay <i>Sonoma</i>	\$9	\$12	\$34
Vista Point Chardonnay <i>California</i>	\$6	\$8	\$23
Black Stallion Sauvignon Blanc <i>Napa Valley</i>	\$9.50	\$12.50	\$36
Bella Sera Pinot Grigio <i>Italia</i>	\$7	\$9.25	\$28
Beringer White Zinfandel <i>Napa</i>	\$6	\$8	\$24
<i>Sparkling</i>			
Kendall-Jackson Vintner's Reserve Riesling <i>Monterey County</i>			\$29
Candoni Prosecco (split) <i>Italia</i>	\$9		
Mumm Cuvee Brut <i>Napa</i>	\$12		\$38
Candoni Moscato <i>Italia</i>	\$9	\$12	\$34

RED WINES

	 6 oz	 8 oz	
Copper Ridge Merlot <i>California</i>	\$6	\$8	\$23
Fetzer Merlot <i>California</i>	\$6.75	\$8.75	\$26
Coppola 'Diamond' Merlot <i>Rutherford</i>			\$34
Charles Krug Merlot <i>Napa</i>			\$38
Vista Point Cabernet Sauvignon <i>California</i>	\$6	\$8	\$23
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon <i>Sonoma</i>	\$10	\$13.50	\$38
Louis Martini Reserve Cabernet Sauvignon <i>Napa</i>			\$48
Black Stallion Cabernet Sauvignon <i>Napa</i>			\$49
Gabbiano Chianti Classico <i>Toscany</i>	\$9	\$12	\$34
Da Vinci Chianti Riserva <i>Toscany</i>			\$43
Machiavelli Chianti Classico Riserva <i>Toscany</i>			\$48
Cesari Amarone della Valpolicella Il Bosco <i>Italy</i>			\$79
Villa Antinori Toscana <i>Firenze</i>			\$46
Murphy-Goode Pinot Noir <i>California</i>	\$9	\$12	\$32
Rancho Zabaco Zinfandel <i>Dry Creek Valley</i>			\$32



Dolci / Dessert

Tiramisu...\$7

Lady fingers, layered with espresso, Grand Marnier brandy, mascarpone cheese, and sprinkled with cocoa powder.

Affogato al Caffè...\$7

Espresso poured over two scoops of vanilla gelato and topped with whipped cream.

Chocolate Cake: Gluten Free Flourless...\$7

Belgian semi-sweet chocolate, butter, cocoa powder & vanilla. Deliciously rich, smooth, moist & creamy.

Bread Pudding \$8

Authentic New Orleans style bread pudding. Served warm with a scoop of vanilla ice-cream.

Tartufo di Chocolate...\$7

Zabaglione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder.

Crème Brûlée...\$7

Creamy custard topped with caramelized sugar.

Mini Key Lime Cheesecake...\$8

NY cheesecake with a splash of key lime, topped with lime marmalade, on a graham cracker crust base.

Pera con Gelato...\$8

Bosco poached pear in port wine filled with vanilla ice-cream, drizzled with Ghirardelli chocolate syrup.

Triple Chocolate Cake \$8

A chocolate layered cake with three chocolate mousses (milk, dark, and ivory), covered in tiny marbled chocolate shavings.

Spumoni or Vanilla Ice-cream...\$5

Two scoops of spumoni or vanilla ice-cream.