

SOFT DRINK

- Soft drink 0.33 (coca cola, coca cola zero, coca cola doppio zero fanta, sprite) **3,5€**
- Chinotto nerì 0.2 **4€**
- Ice tea lemon or peach 'Estalthe' 0.25 **3€**

BEERS

- ON DRAFT**
Light beer "Ichusa"
4.8% VOL - ITALIA **0.2 4€ \ 0,4 6€ \ 1 10€**
- Red beer "Moretti"
7.2% VOL - ITALIA **0.2 5€ \ 0,4 7€ \ 1 10€**
- Lager "Agustiner"
5.6% VOL - GERMANIA **0.2 4€ \ 0,4 6€ \ 1 10€**

TRADITIONAL BEER

- Ichusa non filtrata 0.33 **4€**
- Messina Cristallini di Sale 0.33 **4€**
- Peroni "Capri" al limone 0.33 **5€**

ARTISANAL BEERS IN A CAN

0.33 - 7€

- Into the White**
Blanche 4.8%
Profumo agrumato, fresca e citrica
- Scusate il Ritardo**
Double Ipa 7.5%
Con sensori di frutta tropicale, caramello, cereali e miele
- Gelato 41**
Sessio Ipa 7%
Con profumi tropicali, speziati e floreali
- Maddeké**
Indian Pale Ale 7%
Ramata dal sapore amaro con schiuma compatta e persistente
- Zia Mimma**
Bock scura 6.5%
Inspirata alla tradizione tedesca, color mogano, al naso pane ai cereali e uva passa
- Frau Zwickl**
Keller 5.5%
Birra a bassa fermentazione, di sapore dolce amaro. Sensori di crosta di pane, miele e note erbacee e floreali
- Mezzo Fatto**
Session Neipa 4%
Dalle fragranze dei luppoli americani un sapore che ricorda i frutti tropicali come mango e passion fruit
- Tutto Fatto**
Double Ipa 8%
Sapore intenso dominato dalle fragranze di uva fragola, bacche di sambuca, pesca, lytchee e papaya
- Amen**
American Ipa 5.8%
Carattere agrumato con pompelmo rosa e arancia vaniglia, cui si affianca una sottile vena tropicale di ananas e papaya
- Rage**
West Coast Ipa 7%
Intensi aromi resinasi e frutti tropicali. Spiccano note di lychee, guava e uva americana matura
- Pesci in Faccia**
American Ipa 6,8%
Dal profilo tropicale equilibrato ad una parte più agrumata grazie alla presenza dei luppoli Amarillo e del Citra Cryo.
- Osanna**
Weissbiers 5%
Note fruttate, che ricordano la banana e la vaniglia con un suggerimento speziato.

COCKTAIL LIST

- CLASSIC**
- APEROL SPRITZ **7€**
- CAMPARI SPRITZ **7€**
- LIMONCELO SPRTZ **8€**
- DISARONNO SOUR **8€**
Amaretto Disaronno, lime and sugar syrup
- MOSCOW MULE **8€**
Vodka, lime, ginger beer
- NEGRONI **8€**
Gomondi bitter, Gin, red Vermouth
- LONG ISLAND ICE TEA **9€**
Vodka, Gin, triple sec, white Rum, Tequila, lemon and coca cola
- MOJITO **8€**
Rhum, cane sugar, mint and lime and soda
- AMERICANO **8€**
Campari, red Vermouth and soda
- TWIST ON CLASSIC**
- SETE DI SPRTZ **8€**
Sete25, Gomondi bitter, lychee pulp and prosecco
- STRADA SPRITZ **8€**
Gomondi aperitif, mint, lime, white chocolate, syrup and prosecco
- FRIDA MULE **8€**
Ludus, green tea, lime juice and ginger beer
- STRADA SOUR **8€**
Gin, Sete25, mulled wine and lemon juice
- SIGNATURE COCKTAIL** **9€**
- KWY FIZZ
Gin, estratto di kiwy bio, limone, soda e menta
- CHILLI SOUR
Vodka, estratto di habanero, succo di limone ODK
- VIVA LA VIDA
Gin, liquore sambuco, polpa passion fruit, polpa mango, wasabi, lime e basilico
- VIRGIN** **7€**
- VIA DEL CORSO
Sciroppo alle rose, Cordial Bitter ODK, limone e succo d'arancia
- RAMBLA
Sciroppo thè verde, vin brulé e succo di limone ODK
- ROUTE 66
Sciroppo amaretto, succo d'arancia, lime
- VIRGIN MOJITO
Lime, menta, zucchero di canna e tonica limone
- SAN PELLEGRINO **4€**
- GINTONERIA**
(Served with "Malafermina" Classic Tonic Water or Pink Grapefruit Tonic water)
- GIN MARE **10€**
- TANQUERAY
- HENDRIKS
- BULLDOG
- MIL GIN (MEDITERRANEO)
- ETSU JAPANESE **12€**
- CRAFTERS AROMATIC FLOWERS
- SABATINI GIN - GIN SECCO BOTANICO TOSCANO

STARTER

- FRIED BUFFALO MOZZARELLA** (1,7,8,9) **10€**
- Organic tomato sauce and fresh basil
- Rocket Salad, Mortadella, Stracciatella, and Pistachio Pesto (8)
- Brie fondue and black summer truffle with porcini mushrooms **12€**
- Cream of pumpkin flavored with thyme and fresh pistachios **12€**
- EGGPLANT PARMIGIANA** (7,9) **12€**
With basil Parmesan and buffalo mozzarella
- TRIO OF BRUSCHETTA** (1,7) **7€**
- Piennolo cherry tomatoes
- Baked pumpkin with thyme and lard
- Nduja di Spilinga and Stracciatella Pugliese
- LARGE WINTER PLATTER** (1,7,8,9) **30€**
(RECOMMENDED FOR TWO PEOPLE)
With Prosciutto Crudo, Artisanal Capocollo "Salumificio Santoro", seasoned guanciale, homemade salami, rolled pancetta, roasted purple artichokes and sun-dried tomatoes "Pastificio Gentile", Trio of Olives, Mozzarella Balls, Local Cheeses, Smoked Casciotta Cheese with honey and fried eggplant meatballs. Our platter is served with warm focaccia with rosemary-flavored salt rosemary, accompanied by a trio of pestos and fig mostarda.
- SCARPETTA FRITTA** **8€**
Crispy fried pizza served over "Pastificio Gentile" tomato sauce, Grana cheese, and fresh basil. Born to be dipped, enjoyed, and finished strictly with a "scarpetta." The Italian way of mopping up sauce with bread
- MONTANARINE NAPOLI - ROMA** **8€**
(SERVING 2, FRIED PIZZA DOUGHT) (1,7,8,9)
- Pecorino cheese sauce, black pepper, Pecorino Romano DOP, and Summer Black Truffle
- Carbo sauce, Crispy Guanciale, Pecorino Romano DOP and Black Pepper
- OUR WARM FOCACCIA WITH ROSEMARY-FLAVORED SALT ROSEMARY**
- Classic (7) **6€**
- With Trio of Pestos **8€**
(Basil Pesto, Sun-Dried Tomato Pesto and Taggiasca Olive Pesto) (1,8,12)
- With Garlic Butter (7) **7€**
- STRADA MEATBALLS**
- With Grandma's Sauce (1,8,7,9) **10€**
- Cacio & Pepe and Truffle Sauce (1,8,7) **12€**
- With sauce and chopped pistachios (1,8,7,9) **10€**
- Carbonara with crispy guanciale (1,8,7) **10€**
- BEEF TARTARE**
With roasted pumpkin with thyme, chestnuts, and pecorino fondue (7,9) **14€**
- with Truffle and Truffle Honey **16€**
- early Radish Marinated in Balsamic Vinegar, Amarena Cherry, and salted ricotta **14€**
- WINTER CAPRESE** **12€**
Buffalo Mozzarella, Late Radish, Pears, Orange, Pecans, and Balsamic Vinegar Reduction
- ROMAN-STYLE TRIPE** **6€**
With Mini, Pecorino Romano Cheese, and Neapolitan Tarallo Crumble
- MINI BAO** **8€**
Mini Bao" With Pulled Pork, Caramelized Onion, and Chimichurri Sauce

SALADS & POKÈ 14€

- CHICKEN & MUSHROOM SALAD** (1,7,10) **14€**
Mixed greens, pears, gorgonzola, walnuts, and grilled chicken.
Mushrooms Raw champignons. Dressed with vinaigrette sauce
- CAPOCCOLLO SALAD** (1,7,10)
Mixed greens, roasted artichokes "Pastificio Gentile", Artisanal Capocollo, Grana cheese shavings, bread croutons and truffle honey
- WINTER SALAD WITH SMOKED SALMON, FENNEL, AND CITRUS FRUIT** (4,7,10)
Mixed greens, smoked salmon, orange, fennel, sliced toasted almonds and Taggiasca Olives. Dressed with Lemon Juice
- GRILLED VEGETABLE SALAD**
With BURRATA CHEESE (7)
- Mixed greens, grilled eggplant and zucchini, oven-roasted pumpkin with thyme, baked black olives, cherry tomatoes, and Burratina. Served with vinaigrette sauce
- CHICKEN POKÈ** (8,7,11)
Bosmati rice, avocado, mango, carrots, edamame, sesame seeds, Grilled Chicken and Yogurt Sauce
- SALMON POKÈ** (4,11,10)
Bosmati rice, avocado, mango, carrots, edamame, sesame seeds, Norwegian salmon, and honey mustard sauce
- SPICY CHICKEN POKÈ** (1,8,7,11)
Bosmati rice, crispy chicken breast, crispy onion, Cherry Tomatoes, Avocado, Sesame Seeds, Corn, and Spicy Mayo
- POKÈ WINTER EDITION** (1,8,7,11) **15€**
Bosmati rice, roasted pumpkin, fried sweet potatoes, avocado, Roasted Artichokes "Pastificio Gentile", Beef Tartare, Sesame Seeds and Chimichurri Sauce

APPETIZERS & FRIES

- CHICKEN NUGGETS WITH CORNFLOAKS*** **7€**
WITH SECRET "STRADA" SAUCE (6PZ) (1,3,7,8,9,10,11)
- IBERICO HAM CROQUETTES (4PZ)** (1,7,4) **7€**
- NUGGETS OF COOKED HAM, MOZZARELLA* AND PISTACHIO PESTO (8PZ)** (1,8,7,8) **7€**
- ONION TOWER** (1,8,7,10) **8€**
Two types of onion rings: beer battered and mozzarella filled served with strada sauce and bbq sauce
- CHICKEN POP CORN* WITH BACON MAYO** (1,8,7,9) **7€**
- SUPPLI ON THE PHONE* (SERVING OF 2)** (1,7,9) **5€**
- ZUCCHINI FLOWERS* (SERVING 2)** (1,7,4) **5€**
- "STRADA" POTATOES WITH ROSEMARY-FLAVOURED SALT** **5€**
- SWEET POTATOES AND GUACAMOLE** (7) **6€**
- CLASSIC FRENCH FRIES** (7) **5€**
- CACIO & PEPE CHIPS** (1,7) **7€**
- CHEESE & PEPPER CHIPS WITH TRUFFLE** (1,7) **8€**
- CHEDDAR AND GUANCIALE FRIES** (1,7) **7€**
- PISTACHIO PESTO AND MORTADELLA FRIES** (1,7,8) **8€**

PASTA

- Drying at low temperature according to the ancient "Ciriillo" method of the "Gentile" Pasta factory in Groggano, wich recomprates what happened over a hundred years ago on the streets of the Campania town, when the pasta was placed on wooden frames and exposed to the sun and coastal winds slowly drying the pasta.
- MEZZE MANICHE ALLA CARBONARA** (1,8,7) **12€**
- CLASSIC **12€**
- PISTACHIO (1,8,7,8) **15€**
- TRUFFLE **17€**
- NDUJA **14€**
- FRIED ARTICHOKE **13€**
- SPAGHETTONI CHEESE&PEPPER ROMAN STYLE** (1,7) **12€**
- CLASSIC **12€**
- TRUFFLE **17€**
- PISTACHIO **15€**
- FRIED ARTICHOKE **13€**
- MEZZE MANICHE ALL'AMATRICIANA** **12€**
(Tomato sauce, bacon, pecorino cheese) (1,7)
- BLACK PIG AND PROVOLONE DEL MONACO** **16€**
DUMPLING* (1,7)
With Parmesan and Chestnut Fondue, Three tomato cream
- PUMPKIN GNOCCHI** (1,7,8,9) **16€**
Tossed with hazelnut butter and sage, oven-roasted pumpkin with thyme, amaretto cookies, and Guanciale Powder
- PASTA AND POTATOES NEAPOLITAN STYLE** (1,8,7,9) **15€**
Mixed Pasta "Pastificio Gentile", potatoes, pancetta and provola cheese with crumbled Neapolitan tarallo and freshly grated Parmesan cheese
- SPAGHETTONI WITH GARLIC, OLIVE OIL AND CHILI FLAKES** **15€**
With crumbled tarallo Neapolitano and red shrimp tartare
- Available in the version without tartare €13**
- TAGLIATELLE WITH PORCINI MUSHROOMS** (1,2,4,7) **16€**
Tossed with White truffle butter, porcini mushrooms, parsley, and summer black truffle

BURGER

- THE WRONG BURGER** (1,7,8,11,10) **16€**
180g beef burger, homemade basil pesto Made, rocket salad, grilled eggplant, Burratina Pugliese cheese, and crispy guanciale.
Served with bread only at the base and the only Burger served with rosemary flavored salted potatoes and honey mustard
You can request it with the cover part!
- BBQ DOUBLE-DOUBLE** (1,8,7,11) **17€**
Double 100g Manafassona beef burger, double cheddar, mixed greens, gherkins, tomato, BBQ sauce, crispy pork cheek, and onion rings fried in batter with Beer
- ADD GRILLED MUSHROOMS +€1**
- STRACCARO** (1,8,7,11) **16€**
180g Irish Angus burger, CarboCrema, cacio&pepe sauce, crispy guanciale, fried egg, shavings of pecorino romano cheese and fresh spinach.
ADDITION OF BLACK SUMMER TRUFFLE +2.5€
ADDITION OF PISTACHIO PESTO +1.5€ (1,8,7,11)
- STRANERANO** (1,8,7,11) **16€**
180g "Miscela Strada" beef burger, Nerano sauce, basil, smoked burratina pugliese cheese, and fried zucchini.
- CHICKEN BURGER** (1,8,7,11,8) **15€**
Local Chicken Breast with Panko Crust, Rosemary Oven-Roasted Potatoes with Rosemary, Crispy Guanciale, Smoked Scamorza and Black Pepper Mayo
- PISTACCHIOSO** (1,8,7,11) **16€**
180g "Miscela Strada" beef burger, Bologna mortadella, Burratina Pugliese cheese, pistachio pesto, Parmesan fondue, rocket salad, and chopped pistachios.
- SMASHED BURGER** (1,8,7) **15€**
American potato roll "MARTINS", double smash hamburger 100g each, Cheddar and Provola cheese, Pulled Pork cooked at low temperature, secret sauce, Crispy Guanciale and Fresh Baby Spinach
- REQUEST IT WITH TRIPLE BURGER +2€**
REQUEST IT IN THE SPICY VERSION WITH CALABRESE NDUJA SAUCE +€1
- TRUFFLE SMASHED BURGER** (1,7) **17€**
American Potato Roll "MARTINS", Double Smash Burger 100g each, Truffle Mayo, Fresh Spinach, Black Truffle Shavings, and Crispy Onions.€
- WINTER SMASHED BURGER** **16€**
American Potato Roll "MARTINS", Double Smash Burger 100g each, Thyme-Flavored Pumpkin Cream, Grilled Early Radish, Melted Gorgonzola, Honey, Roasted Chestnuts and pancetta.
- SMOKY CHICKEN SMASHED BURGER**
Double Smash Burger with 100g chicken thighs each, paprika, melted smoked provola cheese, BBQ sauce, crispy guanciale, fresh baby spinach and crispy onion.
- PARMIGIANA BURGER** **16€**
180g "Miscela Strada" beef burger, eggplant parmigiana with buffalo mozzarella, stracciatella from Puglia and basil grana cheese.
- VEGGIE SMASHED BURGER** (1,6,11,9) **15€**
Double Veg Smash Hamburger, Vegan Mayo, Vegan Cheddar, mixed greens, tomato, cucumber, caramelized red onion
You can replace the classic french fries with a different flavor of your choice with an additional €2.5

MEAT

- ARGENTINIAN ANGUS ENTRECOTE APPROX. 300G**
- PLAIN **22€**
- ROCKET SALAD, CHERRY TOMATOES, AND PARMESAN CHEESE (7) **24€**
- TRUFFLE & PORCINI MUSHROOMS **26€**
- EARLY RADISH, GORGONZOLA, HONEY, AND TOASTED PINE NUTS **24€**
- AUTUMN CHICKEN **15€**
Tender chicken cooked sous-vide, asil oil served on roasted pepper cream with crispy artichokes and a drizzle of basil oil. (7)
- PORK RIBS** (1,9,5,8,12) **14€**
Cooked at low temperature, with honey BBQ sauce

SIDE DISHES

- SAUTEED BROCCOLI** **4€**
- GRILLED VEGETABLES** **5€**
- (EGGPLANT, ZUCCHINI, ROASTED PEPPERS, GRILLED EARLY RADISH)**
- MIXED SALAD WITH CHERRY TOMATOES AND BLACK OLIVES** **4€**

RED PIZZAS

- Our pizzas are made with "Pietra" flour from Molino Quaglia; a stone ground flour. Our dough is left to leave slowly for at least 48 hours and cooked on a refractory stone to ensure the pizza is fragrant and light. We also use 100% Italian fior di latte.
- BUFALA DOP** (1,7) **12€**
With Mutti tomato pulp, DOP buffalo mozzarella, fresh basil, and extra virgin olive oil
- ADDITION OF STRACCIATELLA PUGLIESE +€2**
- TONNO SUBITO** (1,7,4) **14€**
With Mutti tomato pulp, Fior di Latte cheese, tuna fillets in oil, caramelized red onion, oven-roasted black olives, and burratina
- ADDITION OF STRACCIATELLA PUGLIESE +€2**
- ALICE** (1,7,4) **12€**
With Mutti tomato pulp, Celera anchovies, capers, Taggiasca olives, garlic oil, and oregano
- REQUEST IT WITH THE ADDITION OF FIOR DI LATTE MOZZARELLA +€1**
ADDITION OF STRACCIATELLA PUGLIESE +€2
- PARMA** (1,7) **14€**
With Mutti tomato pulp, Fior di Latte cheese, Rocket salad, prosciutto, extra virgin olive oil.
- ADDITION OF STRACCIATELLA PUGLIESE +2€** **12€**
- PESTIFERA** (1,7) (spicy) **15€**
With Mutti tomato pulp, Fior di Latte cheese, Rocket salad, prosciutto, extra virgin olive oil.
- CAPRICCIOSA 2.0** (1,7,8,9) **15€**
- WINTER WOODS** (1,7) **17€**
With Fior di Latte cheese, Brie and truffle fondue, Porcini mushrooms and black summer truffle shavings, fresh basil, pancetta rolled pancetta from Salumificio Santoro and truffle-flavored oil.
- FORMAGGIOSA** (1,7) **14€**
With Fior Di Latte, Smoked Scamorza, Gorgonzola, Raw Ricotta, Lemon Honey, Fresh Basil, and Extra Virgin Olive Oil.

SPECIAL PIZZAS

- PISTACCHIOSA** (1,7,8,9) **15€**
With Fior Di Latte cheese, Mortadella, Pistachio Pesto, Pistachio, Burratina Pugliese, fresh basil, and extra virgin olive oil.
- PIENNULO** (1,7) **14€**
With Fior di Latte cheese, Vesuvio Piennolo cherry tomatoes, Stracciatella pugliese, Fresh Basil, and Extra Virgin Olive Oil.
- ZUKKA** (1,7,9) **15€**
With Fior di Latte cheese, thyme-flavored pumpkin cream, oven-baked pumpkin, slow-cooked pulled pork, caramelized red onion and roasted pumpkin seeds
- CALZONE SUPER PISTACHIO** **15€**
With Fior di Latte cheese, Mortadella di Bologna, pistachio pesto and granella, stracciatella pugliese, and whole pistachios
- CALZONE** (1,7) **12€**
With organic tomato, mozzarella, wood-fired ham, fresh basil, and extra virgin olive oil.

FOR THE LITTLE ONES

- HAPPY PASTA** **12€**
Pasta with tomato sauce or pasta with butter and parmesan + drink
- HAPPY PIZZA** **14€**
Mini margherita + fries + drink
- HAPPY BURGER** **14€**
Mini burger or Hot dog + fries + drink
- HAPPY NUGGETS** **12.5€**
4 chicken nuggets + fries + drink

SERVIZIO 2€