

La Strada Dolce e Caffè

243 E Merrill St 48009-6108 · +12484800492 · Updated: Jan 14, 2026

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DINNER MENU 27

TRE COLORE	\$15.00
Arugula, Radicchio, Endive, EVOO-lemon, Parmigiano Reggiano	
BARBABIETOLE	\$16.00
Carpaccio Beets, Arugula, Toasted Almonds, Pistachios, EVOO	
CEASAR	\$18.00
Romaine Hearts, Tomato, Parmigiano Basket, Crisp Smoked Prosciutto	
SPAGHETTI alla CHITARRA POMODORO E BASILICO	\$30.00
San Marzano Tomato, Shallots, Basil, EVOO	
TAGLIATELLE alla BOLOGNESE	\$35.00
Tomato San Marzano, Meat Ragu	
GNOCCHI al PESTO di RUGOLA	\$30.00
Arugula Pesto, Toasted Almonds, Parmigiano Reggiano	
GNOCCHI alla SORRENTINA	\$33.00
Tomato San Marzano, Fresh Basil, Mozzarella di Bufala	
GNOCCHI al TARTUFO NERO	\$40.00
Bufala Butter, Fresh Sage, Parmigiano Reggiano, Black Truffle	
RIGATONI alla PAPALINA	\$35.00
Prosciutto, Peas, Forest Mushrooms, Shallots, Cream of Robiola	
RIGATONI alla VODKA	\$35.00
Pancetta, Prosciutto, Vodka, Tomato-Cream	
STROZZAPRETI EMILIANA	\$40.00
Bolognese, Porcini Mushrooms, Mascarpone Cheese, Black Truffle	
LASAGNA al FORNO	\$37.00
Bolognese, Balsamella, 4 Cheese Blend	
PASTA alla ALFREDO SCORFA x 2	\$75.00
Table Side Prepared on Parmigiano Reggiano Wheel Add fresh truffles in season	
PARMIGIANA EGGPLANT	\$30.00
Tomato Basil, Mozzarella, Parmigiano Reggiano	

VEAL FUNGHETTO	\$45.00
Provimi Veal, Mushrooms, Peperoncino, White Wine, Porcini Tortelloni	
SALTIMBOCA ALA ROMANA	\$45.00
Provimi Veal, Parma Prosciutto, Spinach, White Wine Butter Sage	
CHICKEN LIMONE	\$35.00
Airline, Artichokes, Caper Berries, White Wine Lemon Butter, Raviolo	
CHICKEN CAPRICCIOSA	\$35.00
Airline, Mushrooms, Peas, Mozzarella, Fragrant Tomato, Raviolo	
WAGYU BRAISED SHORT RIB	\$55.00
Red Wine, Creamy Polenta	
BRAISED LAMB SHANK	\$55.00
Colorado, Red Wine, Gremolata, Creamy Potato	
VEAL CHOP MILANESE	\$85.00
16-oz Provimi, Arugula-Cherry Tomato Salad	
VEAL CHOP PARMIGIANA	\$85.00
16-oz Provimi, Tomato Sauce, Mozzarella, Raviolo	
DRY AGED WAGYU Bone in NY STEAK	\$150.00
24-oz, Forest Mushrooms, Cognac Sauce	
FISH OF THE DAY	
The Finest Daily Selection of Fish around the World	
SPINACH	\$13.00
FOREST MUSHROOMS	\$15.00
CREAMY POLENTA	\$11.00
AGED CHEESES 8	
TALEGGIO DOP	\$15.00
Lombardian Aromatic, Semi-Soft Cow’s Milk	
PARMIGIANO REGGIANO DOP “RED COW”	\$23.00
36 Months Aged	
CACIO DI BOSCO	\$23.00
Truffle Sheep & Cow Milk	
PECORINO TOSCANO DOP	\$18.00
6 Months Aged Sheep’s Milk	
ASIAGO VECCHIO DOP	\$18.00
16 Months Lazio Aged Cow’s Milk	

MONTEGRAPPA DOP	\$18.00
8 Months Venetian Aged Semi Soft Cow's Milk	
CACCIOCavallo DOP	\$21.00
36 Months Sicilian Cave- Aged Cow's Milk	
PASKI SIR	\$18.00
12 Months Croatian Aged Sheep's Milk	

DRY CURED MEATS 7

MORTADELLA PISTACCHIO	\$12.00
SALAME PIACENTINA DOP	\$15.00
COPPA PIACENTINA DOP	\$15.00
SPECK ALTO ALDIGE	\$15.00
Smoked Prosciutto	
PROSCIUTO DI PARMA BLACK LABEL DOP	\$21.00
CULATELLO	\$35.00
12 Months Aged UpperCut Portion of Hind Leg	
IBERICO DE BELLOTA	\$55.00
Spain, 100% Acorn-Fed Iberico Ham	

FRUITS & VEGETABLES 3

OLIVES	\$12.00
Cerignola Olives, Celery, Orange Zest, EVOO	
CAPONATA	\$18.00
Sicilian Eggplant Salad, Sweet & Sour	
PEPPERONI ARROSTITI	\$16.00
Roasted Peppers, Sliced Garlic, Basil, EVOO	

ANTIPASTO LA STRADA STYLE 1

ANTIPASTO LA STRADA STYLE	\$35.00
Aged & Fresh Cheeses, Cured Meats, Roasted Vegetables, Marcona Almonds, Jam & Honey	

APPETIZERS 8

BRUSCHETTA	\$18.00
Heirloom Tomato, Garlic, Basil, Parmigiano Reggiano, EVOO	
MOZZARELLA DI BUFALA	\$19.00
Bufala Mozzarella, Heirloom Tomato, Basil Sauce, 12-yr Balsamic	

BURRATA PUGLIESE	\$21.00
Creamy Mozzarella, Julienne Zucchini, Pistachio Pesto, 12-yr Balsamic	
STRACCIATELLA	\$25.00
Cream of Burrata, Heirloom Tomato, Arugula, Speck, Melon Ball	
CARPACCIO DI FILETTO	\$25.00
EVOO, Lemon, Arugula, Parmigiano Reggiano, Toasted Pine Nuts	
VEAL MEATBALLS	\$21.00
Tomato Sauce, Shaved Parmigiano Reggiano	
SHRIMP CREMOSI	\$25.00
Breaded Large Shrimp (2), Cream of Lemon, Garlic Balsamella	
ZUPPA DI CALAMARI	\$21.00
Boston Loligo, EVOO, Spicy Tomato	