

Asheville RESTAURANT WEEK MENU

Two-Course Lunch for \$15

Pair a lunch entrée with one appetizer **or** one dessert. Includes soft drink.

APPETIZER

TRI COLOR SALAD

Mustard Greens, Endive, Boiled Quail Egg, Red Onion, Grape Tomato and Pistachio with Caesar Vinaigrette

TUSCAN FIGS

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction 

GRILLED CAESAR SALAD

Grilled Romaine Hearts with house-made Caesar Dressing, Anchovy and Crouton 

TUSCAN FORMAGGIO SOUP

Caramelized Onion, Sherry, Beef Broth and Provolone

ENTRÉE

CALZONE WITH TWO TOPPINGS

Toppings: Pepperoni, Prosciutto, Sausage (sweet or spicy), Meatballs, Chicken, Salami, Beef, Mushrooms, Grilled Red Onions, Green Peppers, Spinach, Broccolini, Tomatoes, Figs, Goat Cheese, Pesto, Feta, Basil.


GRILLED FLORENTINE RAVIOLI

Spinach Raviolis, grilled and served on top of Sherry Tomato Cream Sauce, Arugula, Balsamic Reduction, Basil and Pecorino Romano Cheese

MEAT LASAGNA

Ground Veal Beef and Pork with Ricotta and house Marinara

GANDOLFINI HOAGIE

Your choice heated or cold. Pistachio Mortadella, Soppressata, Salami, Ham and Mozzarella with Roasted Red Peppers, Red Wine Herb Vinaigrette, Lettuce, Tomato and Onion on Strada Bakehouse Hoagie 

DESSERT

TIRAMISU

Our beloved Classic - Light and Cloud-like 

MINI CANNOLI

Two thin, crispy Cookie Shells served with traditional Cannoli filling 

STRADA CHEESECAKE

Ask our server about our current selection

Asheville RESTAURANT WEEK MENU

Three-Course Meal for \$30

Choose one appetizer, one entrée and one dessert. Includes soft drink.

APPETIZER

ARANCINI

Two battered, fried Mozzarella and Risotto Balls with Sauce del Giorno 

TUSCAN FIGS

Duo of Basil whipped Goat Cheese stuffed Figs wrapped in Prosciutto, Arugula and Chianti Reduction 

CALAMARI FRITTI

Golden crisp Calamari and Lemon served with zesty Plum Tomato Sauce 

GRILLED CAESAR SALAD

Grilled Romaine hearts with house-made Caesar Dressing, Anchovy and Crouton 

ENTRÉE

SCAMPI CON CAPELLINI*

Shrimp sautéed in Lemon, Garlic, White Wine Sauce with Roasted Bell Pepper over Capellini 


TUSCAN DUCK & FIG*

4.5 oz. Seasoned Local Duck Breast, Tuscan Figs, Risotto del Giorno, Broccolini, Chianti Reduction and Basil 

CHICKEN SCARPARELLO*

A slightly smaller version of our pan seared Chicken and Italian Sausage in Green and Cherry Pepper, Tomato and Roasted Garlic White Wine Sauce served with Bread Pudding & Braised Kale Flowers

GRILLED PORK LOIN GORGONZOLA

Bacon wrapped Pork Loin in Gorgonzola Cream Sauce with Sundried Tomatoes and Cippolini Onions served with Potato del Giorno and sautéed Broccolini 

DESSERT

TIRAMISU

Our Beloved Classic - light and cloud-like 

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Two thin, crispy Cookie shells served with traditional Cannoli filling 

STRADA CHEESECAKE

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