

Restaurant Week

2025

Choose one from each course
\$40 per person

COURSE I

Burrata Tartufo GF0

fresh mozzarella with a creamy center, arugula, roasted red pepper, smoked sea salt, black truffle vinaigrette, rosemary crackers

Arancini GF

three fried mozzarella and risotto balls, sherry-tomato cream sauce, pecorino romano, balsamic reduction

Caesar Salad GF

chopped romaine hearts, house-made caesar dressing, parmesan crisps

COURSE II

Lasagna/Vegan Lasagna GF V

ground veal, beef, and pork, ricotta, provolone, mozzarella, plum tomato sauce OR gluten-free pasta, beyond meat bolognese, house-made almond ricotta, spinach, plum tomato sauce, vegan mozzarella

Mussels and Shrimp over Pasta GF0

spaghetti, white wine garlic sauce
spiced hot, medium or mild

Grilled Florentine Ravioli

spinach and ricotta ravioli, arugula, sherry-tomato cream sauce, balsamic reduction, pecorino romano

COURSE III

Gelato GF V

oat milk-based vegan dark chocolate prepared by our neighbors, asheville chocolate

Flourless Chocolate Torte GF

pure chocolate decadence topped with macerated strawberries

Tiramisu GF0

a traditional Cerrato family recipe, several generations in the making

gluten-free GF gluten-free option GF0 vegan V vegan option VO

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StradaAsheville.com
27 Broadway St
(828) 348-8448