

ROMA MENU PACKAGE

Roma menu is only available for weekday lunch parties

PARTY STARTER

Bruschetta Crostini

SALAD COURSE

Garden Salad with Balsamic Vinaigrette

MAIN COURSE

entrée order taken table-side at event

Pollo di Parmigiano with Penne

Rigatoni a la Vodka served complete

Stuffed Eggplant Rollatini with Penne

BEVERAGES

Includes Soft Beverage & Coffee – Byo Invited

ROMA PRICE

Weekday Lunch Parties

\$25 p/p

MILAN MENU PACKAGE

PARTY STARTERS

Bruschetta Crostini

Fried Zucchini Sticks

SALAD COURSE

Garden Salad with Balsamic Vinaigrette

MAIN COURSE

entrée order taken table-side at event

Pollo di Parmigiano with Penne

Stuffed Eggplant Rollatini with Penne

Salmone e Piselli con Farfalle a la Vodka

Sliced salmon filet pan-sautéed with garlic & peas served over bowties in vodka sauce

BEVERAGES

Includes Soft Beverage & Coffee – Byo Invited

MILAN PRICES

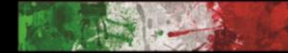
Weekday Lunch Parties \$30 p/p

Sat & Sun Lunch Parties \$35 p/p

Dinner Parties @ \$40 per person

La Strada

ITALIAN RESTAURANT | BYO



Party

PACKAGES

lastradaitalian.com

215-947-1818

LA STRADA ITALIAN RESTAURANT BYO

Located In the Valley Court Yard

At 2519 Huntingdon Pike

Near Red Lion Rd

Huntingdon Valley PA 19006

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Menus herein supersede all previous menu packages

Prices are subject to change without notice

Consumption of raw or undercooked meats, veal, poultry, fish, seafood, or eggs may increase your risk of food borne illnesses

VENICE MENU PACKAGE

PARTY STARTERS

Antipasto Italiano

Cured italian meats and cheese, grilled eggplant, zucchini, roasted red pepper, and olives

Bruschetta Crostini

Tomato, onion, basil atop seasoned garlic toast with balsamic demi-glace & grated parmesan

Calamari Fritti al Modena

Crispy fried squid tossed in tangy sweet 'n sour sauce finished with swirls of balsamic demi-glace

SALAD COURSE

Classic Caesar

Hearts of romaine tossed in old world caesar dressing, garlic croutons & shaved aged parmesan

PASTA COURSE

Penne al Filetto di Pomodoro

Traditional rustic and hearty sauce prepared from the filets of italian plum tomatoes

MAIN COURSE

entrée order taken table-side at event – served with vegetables

Vitello al Marsala

Sautéed veal cutlets with mushrooms served in a marsala wine demi-glace sauce

Scelta di Parmigiano

Choice of breaded chicken breast or veal cutlet topped with mozzarella and tomato sauce

Terre e Mare (land & sea)

Sautéed chicken breast with jumbo shrimp & mushrooms served in a champagne cream sauce

Salmon Balsamico

Pan-grilled salmon fillet rubbed with fresh herbs & x-v olive oil, drizzled with balsamic demi-glace

BEVERAGES

Includes Soft Beverage & Coffee – Byo Invited

VENICE PRICES

Weekday Lunch Parties \$35 p/p

Sat & Sun Lunch Parties \$40 p/p

Dinner Parties @ \$50 per person

CHILDREN'S MENU

Choice of one entrée for children 10-years old and younger

Cheese Ravioli

Spaghetti & Meatball

Chicken Tenders & Fries

Lunch \$15 – Dinner \$18

NAPLES MENU PACKAGE

PARTY STARTERS

Antipasto Italiano

Cured italian meats and cheese, grilled eggplant, zucchini, roasted red pepper, and olives

Bruschetta Crostini

Tomato, onion, basil atop seasoned garlic toast with balsamic demi-glace & grated parmesan

Calamari Fritti al Modena

Crispy fried squid tossed in tangy sweet 'n sour sauce finished with swirls of balsamic demi-glace

SALAD COURSE

Roasted Beet Salad

Baby arugula, roasted beets, tomato, sliced red onion, gorgonzola crumbles, & red wine vinaigrette

PASTA COURSE

Rigatoni a la Vodka

Crushed plum tomatoes, sun-dried tomatoes, garlic, shallots, & vodka, in a lite-cream sauce

MAIN COURSE

entrée order taken table-side at event – served with vegetables

Bistecca a la Griglia

Pan-grilled ny strip steak seasoned to perfection and served in its own natural juices

Scelta di Parmigiano

Choice of breaded chicken breast or veal cutlet topped with mozzarella and tomato sauce

Bronzino e Gamberetti

Pan-seared mediterranean sea bass filet with jumbo shrimp in a lemon butter white wine sauce

Vitello di La Strada

Sautéed veal, layered with lump crabmeat, roasted peppers, & mozzarella, white wine lemon sauce

BEVERAGES

Includes Soft Beverage & Coffee – Byo Invited

NAPLES PRICES

Weekday Lunch Parties \$45 p/p

Sat & Sun Lunch Parties \$50 p/p

Dinner Parties @ \$60 per person

NOTES

- Party dates & times based on availability – Party packages are for groups of 15+ people
- Private room party minimums: front dining room 20 people – main dining room 40 people
- Private parties not meeting the minimum room count are open to semi-private room status
- Pellegrino imported bottled water, espresso, cappuccino are additional & will be added to bill
- Final headcount is due 5 days prior to event which becomes your minimum payment guarantee
- You may bring in your own occasion cake (no serving fee), or you may purchase our fine desserts
- All prices are subject to 6% tax & 20% tip – 5% discount offered if bill is paid in cash, excl tax and tip
- \$100 non-refundable deposit is required at time of booking – Balance is due at conclusion of the event