

THE ROMA PARTY PACKAGE

PARTY STARTERS

Served family-style

Includes both appetizers listed below

Bruschetta Crostini

Garlic toast topped with diced tomatoes, onion, basil, evoo, balsamic-glace, and grated parmesan

Calamari Fritti al Modena

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

SALAD COURSE

Insalata di Giardino

Spring mix lettuce, tomato, cucumber, and shredded carrots tossed in house-made balsamic vinaigrette

PASTA INTERMEZZO

Al dente pasta served family-style

Penne Pomodori

MAIN COURSE

Host to preselect three entrées from the five entrées listed below

Orders taken table-side | Entrées are plated with vegetable medley

Vitello al Francese

Batter-dipped veal scaloppini sautéed in a lemon butter sherry wine sauce

Pollo al Marsala

Boneless chicken sautéed with mushrooms in an Italian Marsala demi-glace sauce

Mahi-Mahi a La Strada

Pan-seared mahi-mahi filet in a lemon white wine sauce with grape tomatoes and capers

Parmigiano di Pollo

Boneless chicken breast fried in crispy panko bread crumbs with mozzarella & tomato sauce

Involtini Melanzane

Thin batter-dipped eggplant rolled and stuffed with ricotta, topped with mozzarella & tomato sauce

DESSERT & BEVERAGES

Menu includes assorted mini Italian pastries | You may bring your own occasion cake

Menu includes soft beverages, coffee and decaf | You may bring your own wine and beer

San Pellegrino Bottled Water, Espresso, and Cappuccino are all extra items, cost added to bill

ROMA PRICING

LUNCHEON PARTIES 6-DAYS **\$35 pp**

DINNER PARTIES SUN-THU **\$40 pp**

DINNER PARTIES FRIDAY **\$45 pp**

Sorry, the Roma menu is not offered on Saturday nights.

PARTY NOTES & INFO

- Luncheon parties in main room is available 12:00PM – 3:00PM, guarantee 20 guests, Sat & Sun guar 35 guests
- Luncheon parties in front room is available 12:00 PM – 3:00 PM, Weekdays, Sat, and Sun guarantee 20 guests
- Private dinner parties in main dining room available 6:30PM – 9:30PM guar 40 guests, Saturday guar 45 guests
- Private dinner parties in front dining room available 6:30PM – 9:30PM, guar 18 guests, Saturday guar 20 guests
- Dinner parties not meeting a private guest count are considered semi-private, room may be shared at our option
- Semi-private dinner parties on Saturday available 5:00PM–8:00PM -or- 8:00PM–11:00PM, guarantee 15 guests
- Semi-private dinner parties during the week (Not Sat) available from 6:30 PM – 9:30 PM, guarantee 15 guests
- \$200 deposit is required at booking – if party is canceled inside of 31 days of event, deposit is non-refundable
- Final guest count is due one-week prior to event date, this becomes your minimum guaranteed # for payment
- 6% tax & 20% tip are added to the check – receive a 5% discount (excluding tax and tip) if bill is paid in cash

La Strada

ITALIAN RESTAURANT | BYO



LaStradaitalian.com

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LA STRADA ITALIAN RESTAURANT BYO

In the Valley Court Yard Shoppes

2519 Huntingdon Pike

Near Red Lion Rd

Huntingdon Vly

PA 19006

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Prices and item descriptions are subject to change without notice

Party menus herein supersede all previous party menus

Consumption of raw or undercooked meat, poultry, fish, seafood, shellfish, and eggs may increase your risk of food-borne illnesses

OPEN 6 DAYS – CLOSED MONDAYS

THE SICILIA PARTY PACKAGE

PARTY STARTERS

Served family-style

Host to preselect two appetizers from the three appetizers listed below

Bruschetta Crostini

Garlic toast topped with diced tomatoes, onion, basil, evoo, balsamic-glace, and grated parmesan

Antipasto Italiano

Cured Italian meats, assorted cheeses, grilled eggplant, grilled zucchini, roasted peppers, and olives

Calamari Fritti al Modena

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

SALAD COURSE

Insalata di Giardino

Spring mix lettuce, tomato, cucumber, and shredded carrots tossed in house-made balsamic vinaigrette

PASTA INTERMEZZO

Al dente pasta served family-style

Rigatoni a la Vodka

MAIN COURSE

Host to preselect three entrées from the six entrées listed below

Orders taken table-side | Entrées are plated with vegetable medley

Pollo al Francese

Batter-dipped boneless chicken sautéed in a lemon butter sherry wine sauce

Vitello al Marsala

Veal scaloppini sautéed with mushrooms in an Italian Marsala demi-glace sauce

Mahi-Mahi a La Strada

Pan-seared mahi-mahi filet in a lemon white wine sauce with grape tomatoes & capers

Parmigiano di Pollo

Boneless chicken breast fried in crispy panko bread crumbs, mozzarella & tomato sauce

Salmone Balsamico

Grilled Alaskan salmon filet brushed with evoo & fresh herbs, finished with balsamic demi-glace

Siciliano di Pollo

Chicken sautéed with jumbo shrimp, artichokes, tomatoes, and capers, lite-marinara lemon white wine

DESSERT & BEVERAGES

Menu includes assorted mini Italian pastries | You may bring your own occasion cake

Menu includes soft beverages, coffee and decaf | You may bring your own wine and beer

San Pellegrino Bottled Water, Espresso, and Cappuccino are all extra items, cost added to bill

SICILIA PRICING

LUNCHEON PARTIES 6-DAYS	\$40 pp
DINNER PARTIES SUN-THU	\$45 pp
DINNER PARTIES FRIDAY	\$50 pp
DINNER PARTIES SATURDAY	\$55 pp

CHILDREN'S PARTY MENU

10-years old and younger

Chicken Tenders and Fries or Penne Pasta and Meatball

\$15 PER CHILD

THE VENEZIA PARTY PACKAGE

PARTY STARTERS

Served family-style

Host to preselect three appetizers from the five appetizers listed below

Caprese

Sliced tomato, fresh mozzarella, roasted red pepper, basil, evoo, and balsamic demi-glace

Zucchine Fritte

Zucchini wedges fried in panko bread crumbs sprinkled with grated parmesan, marinara sauce

Bruschetta Crostini

Garlic toast topped with diced tomatoes, onion, basil, evoo, balsamic-glace, and grated parmesan

Antipasto Italiano

Cured Italian meats, assorted cheeses, grilled eggplant, grilled zucchini, roasted peppers, and olives

Calamari Fritti al Modena

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

SALAD COURSE

Insalata di Caesar

Romaine tossed in old world Caesar dressing, topped with toasted croutons & shaved aged parmesan

PASTA INTERMEZZO

Al dente pasta served family-style

Host to preselect two pastas from the three pastas listed below

Penne Pomodori, Rigatoni a la Vodka, Cavatelli Broccoli

MAIN COURSE

Host to preselect four entrées from the seven entrées listed below

Orders taken table-side | Entrées are plated with vegetable medley

Parmigiano di Pollo

Boneless chicken breast fried in crispy panko bread crumbs, mozzarella & tomato sauce

Bistecca alla Brace

12-oz center-cut NY strip seasoned and grilled to perfection, served in its own natural juices

Salimbocca di Vitello

Sautéed veal scaloppini layered with prosciutto, spinach, and fontina in a white wine sage sauce

Vitello ai Granchio

Sautéed veal scaloppini & jumbo lump crab meat, in a lemon garlic butter caper white wine sauce

Salmone Balsamico

Grilled Alaskan salmon filet brushed with evoo and fresh herbs, finished with a balsamic demi-glace

Bronzino e Gamberetti

Pan-seared Mediterranean seabass filet garnished with jumbo shrimp, lemon butter white wine sauce

Pollo al Carciofi e Funghi

Chicken sautéed with artichokes, mushrooms, and tomatoes in a garlic white wine lemon scampi sauce

DESSERT & BEVERAGES

Menu includes assorted mini Italian pastries | You may bring your own occasion cake

Menu includes soft beverages, coffee and decaf | You may bring your own wine and beer

San Pellegrino Bottled Water, Espresso, and Cappuccino are all extra items, cost added to bill

VENEZIA PRICING

Sorry, the Venezia menu is not offered for luncheons.

DINNER PARTIES SUN-THU	\$50 pp
DINNER PARTIES FRIDAY	\$55 pp
DINNER PARTIES SATURDAY	\$60 pp