

# **FUNERAL REPAST MENU #1**

#### **APPETIZER**

### **Bruschetta Crostini**

Toasted Artisan Bread topped with diced Tomatoes, Onion, and fresh Basil | topped with Balsamic-glace & sprinkles of Parmesan

## SALAD COURSE Garden Salad

Chilled Spring Mix Lettuce, Grape Tomatoes, and Cucumbers Served with our house-made Balsamic Vinaigrette

#### MAIN COURSE

### Rigatoni a la Vodka

Rigatoni tossed in a Marinara Vodka Cream Sauce with diced Sundried and Plum Tomatoes (meatless) | served Complete

### Chicken Parmigiana

Fried Boneless Chicken Breast coated w/ Panko Bread Crumbs Finished with baked Mozzarella and Tomato sauce | with Penne

## **Eggplant Rollatini**

Thin slices of Eggplant, Batter-dipped & Fried | Stuffed with Ricotta Finished with baked Mozzarella and Tomato sauce | with Penne

### Tilapia Francese

Mild Mediterranean White Fish | Batter-dipped and sautéed in a delicate Lemon Butter Sherry Wine sauce | Vegetables & Potato

#### **DESSERT & BEVERAGES**

Host may bring Wine and Beer | (no corkage fee) Includes all Soft Beverages, Coffee and DeCaf San Pellegrino Sparkling Water is ala carte Espresso and Cappuccino are ala carte

#### **\$35.00** pp

Plus 6% tax & 20% gratuity | Additional gratuity at host's discretion

#### **Menu Additions**

Antipasto d'Italiano Appetizer | \$4 pp Fried Calamari Modena Appetizer | \$4 pp Classic Caesar in lieu of House Salad | \$3 pp Grilled Salmon Balsamico in lieu of Tilapia | \$4 pp Assorted Miniature Italian Pastries for dessert | \$4 pp

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

La Strada Italian Restaurant | BYO LaStradaltalian.Com | (215) 947-1818



## **FUNERAL REPAST MENU #2**

#### **APPETIZER**

#### **Bruschetta Crostini**

Toasted Artisan Bread topped with diced Tomatoes, Onion, and fresh Basil | topped with Balsamic-glace & sprinkles of Parmesan

### SALAD COURSE Garden Salad

Chilled Spring Mix Lettuce, Grape Tomatoes, and Cucumbers Served with our house-made Balsamic Vinaigrette

#### MAIN COURSE

### Rigatoni a la Vodka

Rigatoni tossed in a Marinara Vodka Cream Sauce with diced Sundried and Plum Tomatoes (meatless) | served Complete

### Chicken Parmigiana

Fried Boneless Chicken Breast coated w/ Panko Bread Crumbs Finished with baked Mozzarella and Tomato sauce | with Penne

### **Eggplant Rollatini**

Thin slices of Eggplant, Batter-dipped & Fried | Stuffed with Ricotta Finished with baked Mozzarella and Tomato sauce | with Penne

#### Salmone Balsamico

Fresh Center-cut Norwegian Salmon Fillet grilled to perfection and topped with a drizzle of Balsamic-glace | Vegetables & Potato

#### **DESSERT & BEVERAGES**

Includes Assorted Miniature Italian Pastries for Dessert Host may bring Wine and Beer | (no corkage fee) Includes all Soft Beverages, Coffee and DeCaf San Pellegrino Sparkling Water is ala carte Espresso and Cappuccino are ala carte

### **\$42.00** pp

Plus 6% tax & 20% gratuity | Additional gratuity at host's discretion

#### Menu Notes

\$150 deposit due when booking event Final payment due at conclusion of event Minimum payment quarantee of 25 people

Copyright © La Strada Italian Restaurant BYO | Effective May 7, 2023
Prices and descriptions are subject to change without notice
This menu supersedes all previous repast menus

2519 Huntingdon Pike | Huntingdon Valley PA 19006 LaStradaltalian.Com | (215) 947-1818