

APPETIZERS

	CASH/CREDIT
BAKED CLAMS.....	16/16.56 HALF 21/ 21.74 DOZEN
FRIED CALAMARI.....	20/20.70
SHRIMP COCKTAIL (5 JUMBO SHRIMP)	27/27.95
COCONUT SHRIMP	21/21.74
STUFFED ARTICHOKE	16/16.56
EGGPLANT ROLLATINI	12/12.42
HOT ANTIPASTO.....	32/33.12/FOR TWO
BURRATA MOZZARELLA	17/17.60
MOZZARELLA EN CARROZZA	13/13.46
MOZZARELLA STICKS	11/11.39
CHICKEN FINGERS.....	11/11.39
FRENCH FRIES	7/7.25
GRILLED PULPO LEG (SERVED IN GARLIC & OIL CANNELLI BEANS)	22/22.77

SALAD

FRESH MOZZARELLA.....	17/17.60
COLD ANTIPASTO SALAD	22/22.77
ROMAINE LETTUCE TOPPED WITH TOMATO, HAM, SUNDRIED TOMATO, SAUTEED MUSHROOMS, HOT & SWEET SOPRESSATA, SALAMI, OLIVES, GIARDINIARA, STUFFED HOT PEPPERS, PROVOLONE, SHARP PECORINO ROMANO, SWEET PEPPER STRIP & ROASTED PEPPERS	
CAESAR SALAD.....	11/11.39
ROMAINE LETTUCE TOSSED WITH HOMEMADE CROUTONS, TOPPED WITH GRATED PARMESAN CHEESE	
COBB SALAD	16/16.56
MESCLUN GREENS TOPPED WITH TOMATO, BACON, HARD BOILED EGG, AVOCADO & CHICKEN WITH BALSAMIC VINAIGRETTE	
HOUSE SALAD	11/11.39
BED OF GREENS TOPPED WITH OLIVES, RED ONIONS, TOMATO & CUCUMBER	
PEAR SALAD	16/16.56
MESCLUN GREENS, TOPPED WITH POACHED PEARS, GORGONZOLA CHEESE & ROASTED SUGARED WALNUTS, WITH RASPBERRY VINAIGRETTE	
MANDARINI SALAD	16/16.56
MESCLUN GREENS TOPPED WITH MANDARINI ORANGES, CRAISINS, SUGARED WALNUTS, RED ONIONS & GORGONZOLA CHEESE, WITH RASPBERRY VINAIGRETTE	
BEET SALAD	17/17.60

SOUP

STRACCIATELLI ALLA ROMANA	REGULAR 8/8.28 LARGE 12/12.42
CHEESE TORTELLINI	REGULAR 8/8.28 LARGE 12/12.42
CHICKEN & VEGETABLE NOODLE.....	REGULAR 8/8.28 LARGE 12/12.42
PASTA E FAGIOLI.....	REGULAR 8/8.28 LARGE 12/12.42
ESCAROLE & BEAN	REGULAR 9/9.32 LARGE 13/13.46

SIDE ORDERS

MEATBALLS OR SAUSAGE (2)	8/8.28
BROCCOLI RABE (SAUTEED IN GARLIC & OIL)	12/12.42
SPINACH OR BROCCOLI (SAUTEED IN GARLIC & OIL).....	11/11.39
GRILLED OR FRIED CHICKEN	8/8.28
GARLIC KNOTS.....	1.75/1.81 EA.
GARLIC BREAD	5/5.18 W/CHEESE 7/7.25

WRAPS

CHOICE OF: WHOLE WHEAT, WHITE, TOMATO BASIL, SPINACH HERB OR GARLIC HERB	
CHICKEN CAESAR.....	13/13.46
GRILLED CHICKEN, ROMAINE LETTUCE, HOMEMADE CROUTONS, GRATED PARMESAN & CAESAR DRESSING	
FRESH MOZZARELLA	12/12.42
FRESH MOZZARELLA, TOMATO, RED ONIONS & FRESH BASIL	
GARDEN	12/12.42
FRESH MUSHROOMS, CUCUMBERS, TOMATO, RED ONIONS, ROASTED RED PEPPERS & MIXED GREENS	
MEDITERRANEAN	12/12.42
SPINACH, AVOCADO, FETA CHEESE, CUCUMBERS, TOMATO & BLACK OLIVES	
BUFFALO CHICKEN (FRIED OR GRILLED)	13/13.46
HOT & SPICY WITH BLUE CHEESE & MOZZARELLA	

CIABATTA

CHICKEN CAESAR.....	15/15.53
GRILLED CHICKEN, ROMAINE LETTUCE & CREAMY CAESAR DRESSING	
COPPOLA	15/15.53
GRILLED OR FRIED CHICKEN, FRESH MOZZARELLA & ROASTED RED PEPPERS	
LA STRADA	14/14.49
FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO & BASIL	
NIERO	19/19.67
GRILLED SLICED STEAK WITH FRESH MOZZARELLA, TOMATO & MIXED GREENS	
CAVALIERE	14/14.49
FRESH MOZZARELLA, TOMATO & ROASTED PEPPERS	
SCALISE	15/15.53
BROCCOLI RABE, SAUSAGE, CHICKEN (FRIED OR GRILLED) & MOZZARELLA	

HOT HEROS

CHICKEN PARMESAN	13/13.46
CHICKEN BROCCOLI RABE ROASTED PEPPERS FRESH MOZZARELLA	15/15.53
CHICKEN BUFFALO STYLE	14/14.49
CHICKEN FRIED OR GRILLED WITH ROMAINE TOMATO & MAYO.....	12/12.42
EGGPLANT PARMESAN	13/13.46
EGGPLANT ROLLATINI.....	14/14.49
MEATBALL PARMESAN	13/13.46
POTATO, EGGS & MOZZARELLA	13/13.46
SAUSAGE PARMESAN	13/13.46
SAUSAGE, PEPPERS & ONIONS.....	13/13.46
SAUSAGE, BROCCOLI RABE & ROASTED RED PEPPERS.....	15/15.53
SHRIMP PARMESAN.....	17/17.60
VEAL PARMESAN	17/17.60

PASTA

ALFREDO	19/19.67
A RICH SAUCE OF CREAM, PARMESAN CHEESE & A TOUCH OF BUTTER	
ALLA VODKA	19/19.67
AN ORIGINAL MADE OF TOMATO, CREAM, PARMESAN CHEESE & PROSCIUTTO	
BOLOGNESE.....	20/20.70
A CREAMY PINK MEAT SAUCE	
BROCCOLI RABE.....	22/22.77
BROCCOLI RABE SAUTEED WITH GARLIC & OIL (ADD SAUSAGE).....	3/3.11
CARBONARA.....	20/20.70
A LIGHT CREAM SAUCE WITH ONIONS, PROSCIUTTO, PEAS & PARMESAN CHEESE	
CAVATELLI	21/21.74
GRILLED VEGETABLES IN A POMODORO SAUCE, TOPPED WITH DICED FRESH MOZZARELLA CHEESE	
GNOCCHI IN PESTO	22/22.77
CREAMY BASIL SAUCE WITH GRILLED CHICKEN	

LINGUINE WITH CLAM SAUCE	23/23.81
FRESH CLAMS WITH YOUR CHOICE OF RED OR WHITE CLAM SAUCE	
LOBSTER RAVIOLI.....	26/26.91
LOBSTER STUFFED RAVIOLI IN A CREAMY BASIL PESTO, WITH GRILLED SHRIMP	
PRIMAVERA	21/21.74
CRISPY VEGETABLES SERVED IN YOUR CHOICE OF GARLIC & OIL OR POMODORO SAUCE	
PUTTANESCA	21/21.74
OLIVES, CAPERS, MUSHROOMS, ONIONS & BASIL IN MARINARA SAUCE	
STUFFED RIGATONI BOLOGNESE	23/23.81
STUFFED WITH RICOTTA CHEESE, IN A CREAMY PINK BOLOGNESE SAUCE	
BAKED ZITI	19/19.67
BAKED LASAGNE	20/20.70
BAKED RAVIOLI (WITH MELTED MOZZARELLA) OR PLAIN.....	19/19.67
BAKED STUFFED SHELLS.....	19/19.67
BAKED MANICOTTI.....	19/19.67
SPAGETTI & MEATBALLS.....	19/19.67

CHICKEN

ALL ENTREES SERVED WITH MIXED VEGETABLES & YOUR CHOICE OF PASTA OR ROASTED POTATO

CHICKEN BRUSCHETTA	22/22.77
CHICKEN CUTLETS, FRIED OR GRILLED, TOPPED WITH A BLEND OF DICED TOMATO, FRESH MOZZARELLA, BASIL, ONIONS, DRIZZLED WITH BALSAMIC GLAZE	
CHICKEN FRANCESE	24/24.84
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE	
CHICKEN MARSALA	24/24.84
MADE WITH MARSALA WINE, FRESH MUSHROOMS & SHALLOTS	
CHICKEN PARMESAN	23/23.81
FRIED, GRILLED CUTLETS, TOPPED WITH POMODORO SAUCE & MELTED MOZZARELLA CHEESE	
CHICKEN PICCATA	26/26.91
CHICKEN SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS	
CHICKEN SORRENTINO.....	26/26.91
SAUTEED CHICKEN, TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA, IN A BROWN GRAVY WITH A TOUCH OF POMODORO	
CHICKEN CUSCINETTI	26/26.91
SAUTEED CHICKEN TOPPED WITH PROSCIUTTO & MELTED PROVOLONE IN A BRADY DEMI GLAZE	
CHICKEN PRINCIPESSA	26/26.91
SAUTEED CHICKEN, IN A LIGHT POMODORO SAUCE TOPPED WITH ASPARAGUS & MELTED MOZZARELLA CHEESE	
CHICKEN GORGONZOLA.....	28/28.98
LA STRADA’S OWN FRANCESE STYLE CHICKEN TOPPED WITH SAUTEED SPINACH, MUSHROOMS & PROSCIUTTO IN A MELTED MOZZARELLA & GORGONZOLA SAUCE	
CHICKEN TUSCANA	29/30.02
SLICED BONELESS CHICKEN BREAST IN A CREAMY GARLIC WHITE WINE SAUCE, WITH SUNDRIED TOMATO & SPINACH SERVED OVER FRESH PAPPARDELLE	
PARMESAN ENCRUSTED CHICKEN	26/26.91
SAUTEED IN A CREAM OF TOMATO & BASIL SAUCE	

VEAL

VEAL BRUSCHETTA	28/28.98
FRIED OR GRILLED CUTLETS, TOPPED DICED TOMATO, MOZZARELLA CHEESE, BASIL, DRIZZLED BALSAMIC GLAZE	
VEAL FRANCESE	28/28.98
SERVED IN A WHITE WINE & LEMON BUTTER SAUCE	
VEAL MARSALA	28/28.98
MADE WITH MARSALA WINE, FRESH MUSHROOMS & SHALLOTS	
VEAL PARMESAN	28/28.98
FRIED OR GRILLED CUTLETS, TOPPED WITH POMODORO SAUCE & MELTED MOZZARELLA CHEESE	
VEAL PICCATA	29/30.02
TENDER MEDALLIONS, SAUTEED IN A WHITE WINE LEMON CAPER SAUCE WITH ARTICHOKE HEARTS	
VEAL SORRENTINO	29/30.02
SAUTEED & TOPPED WITH PROSCIUTTO, EGGPLANT & FRESH MOZZARELLA IN A BROWN GRAVY WITH A TOUCH OF POMODORO	

FISH

ALL ENTREES SERVED WITH MIXED VEGETABLES &
YOUR CHOICE OF PASTA OR ROASTED POTATO

FILET OF SOLE	27/27.95
YOUR CHOICE OF GRILLED, BROILED OR FRANCESE	
CALAMARI PESCATORE FRA DIAVOLO	29/30.02
A MEDLEY OF SCALLOPS, CALAMARI, MUSSELS & CLAMS IN A SPICY TOMATO SAUCE	
FRESH SALMON	28/28.98
YOUR CHOICE OF OREGANATA, BRUSCHETTA OR PISTACHIO ENCRUSTED	
FRUTTI DI MARE	58/60.03
SAUTEED SCUNGILLI, CALAMARI, SCALLOPS, CLAMS, SHRIMP, MUSSELS & AN (8OZ) LOBSTER TAIL OVER YOUR CHOICE OF PASTA	
SHRIMP SCAMPI.....	28/28.9828/28.98
SAUTEED IN A LEMON BUTTER SAUCE WITH A HINT OF GARLIC	
STUFFED SHRIMP (5 JUMBO)	34/35.19
STUFFED WITH CRAB MEAT	
SHRIMP PARMESAN	28/28.98
SERVED IN POMODORO SAUCE WITH MELTED MOZZARELLA	
MUSSELS RED & WHITE	17/17.60

EGGPLANT

ALL ENTREES SERVED WITH MIXED VEGETABLES &
YOUR CHOICE OF PASTA OR ROASTED POTATO

EGGPLANT PARMESAN.....	24/24.84
EGGPLANT LIGHTLY FLOURED & FRIED, TOPPED WITH POMODORO SAUCE & MOZZARELLA CHEESE	
EGGPLANT ROLLATINI	24/24.84
EGGPLANT LIGHTLY FLOURED & FRIED, STUFFED WITH RICOTTA CHEESE, FRESH MOZZARELLA & PARMESAN CHEESE, TOPPED WITH POMODORO SAUCE & MELTED MOZZARELLA CHEESE	

BEEF

BONELESS RIBEYE (APPROX 20 OZ.)	38/39.33
SKIRT STEAK	34/35.19
BROILED & TOPPED WITH SAUTEED CHERRY PEPPERS, ONIONS, MUSHROOMS & SERVED WITH MASHED POTATO & MIXED VEGETABLES	
BONELESS SHORT RIBS	32/33.12
SERVED IN A BROWN GRAVY, WITH GRILLED ASPARAGUS & POTATO CROQUETTE	
BROILED BABY LAMB CHOPS	40/41.40
IN A BALSAMIC VINEGAR REDUCTION SERVED OVER BROCCOLI RABE	

WOOD FIRED BRICK OVEN PIZZA

ALL PIZZAS ARE WOOD FIRED & MADE WITH QUALITY INGREDIENTS.
DUE TO THE NATURE OF OUR WOOD-BURNING OVEN, PIZZAS ARE SERVED
WHEN READY & WELL DONE.

THERE ARE MANY AREAS WITH CHAR MARKS ON TOP & BOTTOM. THIS
CANNOT BE CONTROLLED. IF YOU WANT LIGHTLY DONE, LET US KNOW.
ALL PIES ARE COMPLIMENTED WITH FRESH BASIL
AND
IMPORTED PECORINO ROMANO

	12" (6 SLICES)	18" (8 SLICES)
MARGHERITA FRESH MOZZARELLA & PLUM TOMATO SAUCE.....	18/18.63	25/25.88
MEATBALL & RICOTTO	22/22.77	28/28.98
CLUB HOUSE ROAD	23/23.81	29/30.02
FRESH MOZZARELLA, PLUM TOMATO, SWEET-ITALIAN SAUSAGE, ROASTED RED PEPPERS & PORTABELLO MUSHROOMS		
WHITE PIE RICOTTA & SPINACH	22/22.77	29/30.02
ORTOLANA.....	21/21.74	27/27.95
ZUCHINI, CARROTS, STRING BEANS, BROCCOLLI & EGGPLANT SERVED IN YOUR CHOICE OF GARLIC & OIL OR POMODORO SAUCE		
KIRKWOOD	23/23.81	29/30.02
ITALIAN SAUSAGE, PROSCIUTTO, GORGONZOLA CHEESE, TOMATO SAUCE & OREGANO		
QUATTRO FORMAGGIO.....	23/23.81	29/30.02
WHITE PIE-FRESH BASIL, RICOTTA, FRESH MOZZARELLA CHEESE, BLUE CHEESE & PROVOLONE		
CAPRICCIOSA	24/24.84	30/31.05
BLACK & GREEN OLIVES, MUSHROOMS, ARTICHOKEs, PROSCIUTTO, SAUSAGE, FRESH MOZZARELLA CHEESE, PLUM TOMATO SAUCE		
BUFFALO CHICKEN	24/24.84	30/31.05
HOT & SPICY CHICKEN, GORGONZOLA, MOZZARELLA, LIGHT PINK SAUCE & BLUE CHEESE DRESSING		
VESUVIO	24/24.84	30/31.05
BROCCOLI RABE, HOT CHERRY PEPPERS, SAUSAGE, FRESH MOZZARELLA CHEESE & TOMATO SAUCE		
QUATTRO STAGIONI	24/24.84	30/31.05
ARTICHOKES, BLACK & GREEN OLIVES, PROSCIUTTO, MUSHROOMS, FRESH MOZZARELLA CHEESE & PLUM TOMATO SAUCE.		
THE STREET (LA STRADA)	29/30.02	35/36.23
PEPPERONI, MEATBALLS, SWEET CRUMBLED SAUSAGE, FRIED CHICKEN, EGGPLANT, ROASTED PEPPERS, RED ONIONS, MUSHROOMS, MOZZARELLA & PLUM TOMATO		

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