



ITALIAN *Heritage* Festival

MENU

Appetizers

Eggplant Brushetta \$6
roasted eggplant and sweet cherry tomatoes
drizzle of balsamic glaze fresh basil

Prosciutto & Melone \$10 (3)
melon wrapped in prosciutto

Arancini \$9
3 arancini's which in Italian means 'little oranges', risotto, marinara and parmesan

Meatballs \$7.5 (3)skewers)
housemade marinara

Main

Porchetta \$13 (1/2 lbs)
boneless pork loin with a blend of aromatic herbs
and spices

Aglie e Olio \$9
spaghetti, tossed with fragrant garlic, pepper
flakes

Grilled Pork Chop \$10 (1)
organic pork grilled

Pasta Norma \$10
rigatoni, fried eggplant, crumbled ricotta salata, tomatoes
and basil oil

Frenched Chicken Drum Cacciatora \$11
chicken drumsticks in a vibrant tomato-based sauce

Arrostocini \$17 (6 skewers)
small skewers of grilled lamb, a quintessential
Abruzzo street food

Amatriciana \$10
penne, guanciale, red sauce, crushed red pepper

Sides

Rapini \$6
also known as broccoli rabe or broccolini

Roasted Pepper \$6
olive oil and a sprinkle of herbs

Dessert

Cannoli \$2.5
golden-brown shells, ricotta filling

Cream Puff \$3
pastry, creamy custard filling, powdered sugar

Tiramisu \$3 (slice)
housemate sponge cake, espresso coffee
mascarpone cream, cocoa

Ricotta Cake \$5 (square)
ricotta cheese, chocolate chips, raisins

Taste of Italy \$38

2 appetizers, 1 main, 1 side and all 4 desserts

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