

“It is really the antipasti table menu that grabs headlines here” - Maria Olia

Described as “rustic Italian”, Alta Strada gives visitors a reason to make the trip to the quiet suburb of Wellesley. Pass through the door here and you could imagine yourself dining in a perfect Italian hill town. Owned by celebrity chef Michael Schlow—who is also behind the award-winning upscale Boston restaurants- Via Matta and Radius, Alta Strada is the casual younger sibling eatery serving up top-rated pizza, small plate cuisine, fresh pastas and grilled meats.

Neighborhood residents pack the tables to enjoy comforting Italian cuisine in a relaxed setting. It is really the antipasti table menu that grabs the headlines here. The antipasti are smartly priced—one choice for \$6, three choices for \$15, five for \$24. Small

prices mean you can order lots of different things and pass plates. Each of the antipasti is carefully crafted and intensely flavored- golden beets with shavings of Grana Padano, green beans with crispy prosciutto and jalapeno, an excellent eggplant caponata, Sicilian tuna with olives and peppers. Eaten with the table bread- a crusty rustic loaf with a slight sour flavor, you will find that everything you taste is so simple, yet so delicious.

If you still have room, try the homemade chocolate wafers with mascarpone cream- a playful take on the Oreo cookie-but way better! Service is attentive and unrushed. Italian-loving foodies will want to check out the lower level Market stocked with lots of interesting alimentari.



Independent Review of Alta Strada by Maria Olia, travel writer and the author of the *Little Black of Boston*. @thebostonguide
The iStopOver Magazine



“My goal with Alta Strada was to help create the ultimate neighborhood restaurant, one that felt like it had been part of the community for a long time, but was still bright, and fresh, and very current. A place that was a little stripped down, uncluttered, but served great food in a relaxed, completely easy-going environment.”

Michael Schlow
Owner/Chef

LATE SUMMER’S BOUNTY RECIPE

Panzanella

1/2 loaf hearty peasant bread, cubed and toasted lightly with EVOO

2-3 farm ripe tomatoes, large dice
1 cucumber, medium dice
1/2 red onion, thinly sliced
2-3 tbs capers or chopped olives

Toss toasted bread cubes with tomatoes, cucumbers, sliced red onion, basil and capers.

Whisk all ingredients for vinaigrette in a small bowl. Pour over bread and tomato mixture. Season with salt and pepper.

Use this recipe as a base - add other vegetables you may have from your garden (or a well meaning neighbor).



Vinaigrette

1 tsp garlic
1/2 tsp Dijon
3 tbs red wine vinegar
1/2 cup EVOO
salt & pepper to taste

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ANDARE (TO GO)

92 Central Street Wellesley



ALTA STRADA ANDARE

ALTA SUMMER PICNICS

Picnic Basket for 2: Choice of 3 Antipasti, Choice of Sandwiches, Mascaporeos, Pelligrino for 2 - \$45

Picnic Basket for 4: Choice of 3 Antipasti, Choice of Sandwiches, Mascaporeos, Cookies, Pelligrino for 4 - \$80

Market and Pizzeria hours:
Monday-Sunday, 11-9
P: 781-489-2050

Take Me Home

Monday



Chicken Milanese

A boneless chicken breast, pounded thinly and dredged in our house breadcrumbs and pan fried.

Tuesday

Grilled Scottish Salmon

Scottish salmon, filleted in house, grilled to medium rare with thyme and lemon.

Wednesday

Stuffed Pepper

Roasted yellow peppers stuffed with risotto, beef and sauteed vegetables.



Thursday

Mamma Zecca's Eggplant

Peeled, shaved eggplant dredged in flour and crisped in oil, then layered with our homemade tomato sauce, mozzarella and parmigiano reggiano.

Friday

Chicken with Lemon Caper Sauce

Boneless breast of chicken pounded thinly and dipped in flour, eggs and milk with fresh herbs, then pan fried until lightly golden. Lemon caper sauce available separately.

THE ALTA HOT SUMMER ESCAPE

The minute you bite into crisp crostini laden with creamy sage scented ricotta, the day will wind down to just you and a friend (or three), the summer, and a bit of Italian indulgence, followed by a sourdough baguette filled with your favorite sandwich, capped off with chocolatey marscaporeos and quenching Pellegrino.

Select your favorite antipasti items which are made fresh daily and are best served at room temperature or slightly cool, perfect for a picnic.

Choose any two sandwiches from our menu.

Alta Strada supplies everything you need, even the picnic basket!

Just last summer you were on a trail which included Etruscan ruins and olive groves in the reddish hued hills of Tuscany. You smile fondly about an afternoon spent relaxing in il Camp in Siena. While everyone else was admiring the view from the Torre del Mangia, your mind was mulling dinner options.

Wait, it's Wellesley, on a Wednesday night in summer. You are still mulling dinner options.

Call us - we'll have your picnic basket waiting when you arrive!



Market and Pizzeria Menu

ANDARE (TO GO)

*We make every effort to support our local organic farmers and food artisans.
New items are regularly added to our market and they do not appear on this menu.*

in the case, just in case...

	Small	Large
Eggplant Caponata	5	10
White Beans with Rosemary and Red Onion	4	8
Broccoli Rabe	5	10
Sicilian Tuna Salad with Olives and Peppers	7	15
Marinated Olives with Orange Zest, Rosemary and Mustard Seed	7	15
White Bean Spread	4	8
Roasted Beets	5	10
Green Beans with Prosciutto	4	8
Roasted Cauliflower	5	10

salads

Famous Chopped Salad (honey balsamic or lemon thyme dressing)	9	17
The Family Salad (honey balsamic or lemon thyme dressing)	7	15
The Classic Caesar	8	16

pastas

Italian Macaroni and Cheese	8	15
Ravioli with Tomato and Basil	8	21
Baked Penne with Tomato Basil and Mozzarella	8	15
Add Meatballs or Sausage	4	8

new york style pizza

Plain Cheese		16
Margherita		16
Prosciutto and Arugula		19
Bianca		16

additional Toppings \$1 each:

Mushrooms	Capers
Spicy Sausage	Roasted Peppers
Black Olive	Onion
Anchovies	Broccoli Rabe
Meatballs	Pepperoni

Market and Pizzeria Menu

ANDARE (TO GO)

	Small	Large
old fashioned sub sandwiches The Alta Strada Way		
<i>choice of lettuce, tomato, onion, chopped pickles, hot peppers, oil & vinegar, mustard and mayonnaise</i>		
Mamma Zecca's Eggplant Parm		7
Jersey Cheese Steak Bomb		8
Italian 'Social Club'		8
Ham & Cheese		7
Porchetta, Hot Cappicola, and Broccoli Rabe		9
Sicilian Tuna		8
Meatball Parm		8
Oven Roasted Turkey Breast		7
Italian BLT		6
Chicken Parmigiano		7
dinner		
Chicken Milanese		9
Grilled Salmon		10
Chicken with Lemon Caper Sauce		9
Stuffed Pepper		8
Mamma Zecca's Eggplant		12
desserts		
Cookies		1.75/ea
Biscotti		5.50
Panna Cotta (plain or with seasonal fruit topping)		6
Mascarporeoes		5

Asterisk items* contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.