

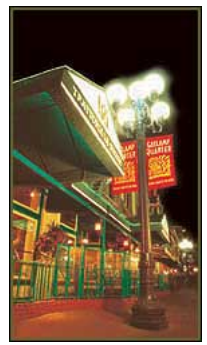


702 Fifth Avenue  
San Diego, CA 92101

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open 7 days
- ◆ Lunch
  - ◆ Daily from 11:00am
- ◆ Dinner
  - ◆ Sun-Thurs 4:00pm-11:00pm
  - ◆ Fri-Sat 4:00pm-1:00am
- ◆ Private Dining Room for Parties from 25 to 41 guests
- ◆ Semi-Private Dining Options for Parties from 16 to 200 guests
- ◆ Valet Parking available
- ◆ Dress Code: Business Casual



- ◆ Best of the Best Five Star Diamond Award – American Academy of Restaurant & Hospitality Sciences
- ◆ Insegna del Ristorante Italiano – Presented by the President of Italy
- ◆ Premio Caterina De' Medici
- ◆ Best Italian Dinner – Metropolitan Magazine
- ◆ Landmark Award-Best Street Animation – Gaslamp Quarter Association
- ◆ Lamplighter Award-Best Patio Dining – Gaslamp Quarter Association

The tradition began in 1991 when brothers Carlo and Antonio Giovannini paired with Roberto Bernardoni and opened Trattoria La Strada, utilizing their collective knowledge of running exclusive fine dining restaurants. They combined fifty years of culinary experience to design an elegant and upscale interior and to develop an authentic Tuscan menu.

Trattoria La Strada has, since its origin been identified as the finest authentic Italian restaurant in the Gaslamp District of San Diego. Surrounded by both Horton Plaza and the San Diego Convention Center, the restaurant proved to be an instant success and quickly distinguished itself for its unique Northern Italian cuisine and innovative decor, making one's dining experience a memorable one.

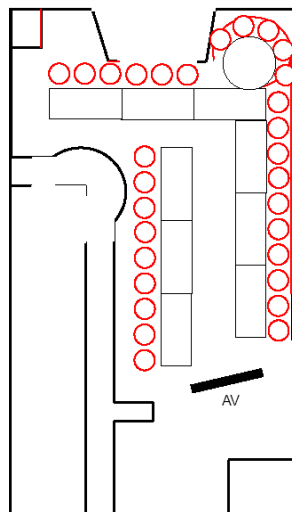
La Strada has become a favorite of San Diego's locals as tourists to the downtown area who enjoy fine food and excellent service. Since its inception, the cuisine has evolved to its present high standard of quality, consistency and innovation.

Our menu is based on authentic Tuscan tradition updated by the unique culinary design of our chef, Mr. Bernardoni. European service by a knowledgeable staff, historic location, beautiful decor, and great food, make dining at Trattoria La Strada a "gastronomic experience".

## Group Accommodations

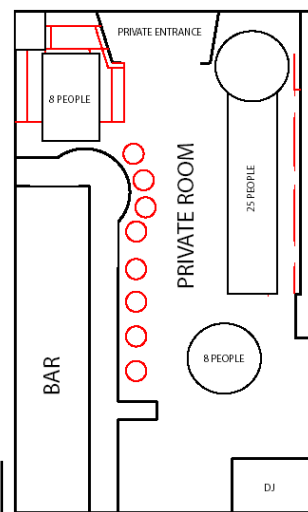


**Private Room  
(Bar Lounge)**



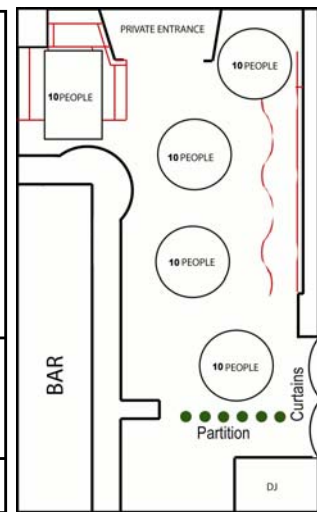
**Seating Option 1**

30 guests max w/ AV



**Seating Option 2**

Up to 50 guests



**Seating Option 3**

Up to 50 guests

Our Bar Lounge is available for Private Parties. This Private Room has a separate entrance with its own bar and patio. There are several seating options to accommodate your guests.

*\$1,200 Food & Beverage Minimum, plus Tax and 20% Service Charge – Sunday through Thursday*  
*\$2,500 Food & Beverage Minimum, plus Tax and 20% Service Charge – Friday & Saturday*



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## Group Menus

### MENU SELECTION ONE

#### APPETIZER

##### **Bruschetta Toscana**

*Italian Toast topped with Chopped Tomato,  
Fresh Basil, Garlic and Extra Virgin olive Oil*

#### ENTRÉES

*Choice of*

##### **Gnocchi Alla Fiorentina**

*Homemade Potato Dumplings in a Spicy Tomato Sauce  
with Mushrooms and a Touch of Cream*

##### **Petto di Pollo al Limone**

*Chicken Breast with White Wine and Lemon in a Creamy Sauce*

##### **Ravioli Rossini**

*Homemade Ravioli Stuffed with Ricotta Cheese and Spinach  
in a Creamy Tomato Sauce*

#### DOLCI

##### **Piatto Di Dolcezze**

*An Assortment of our Freshly Baked Desserts*

#### COFFEE

Regular Coffee or Tea

**\$35.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE**

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

### MENU SELECTION TWO

#### APPETIZERS

##### **Piatto Di Vegetali**

*Mixed Grilled Vegetables  
served with Tuscan Bread & Fresh Mozzarella Cheese*

##### **Bruschetta Toscana**

*Italian Toast topped with Chopped Tomato,  
Fresh Basil, Garlic and Extra Virgin olive Oil*

#### SALAD

##### **Divina Cesare**

*Classic Caesar Salad in a Light Dressing Sprinkled  
with Shaved Parmigiano Cheese*

#### ENTRÉES

*Choice of*

##### **Ravioli Rossini**

*Homemade Ravioli Stuffed with Ricotta Cheese and Spinach  
in a Creamy Tomato Sauce*

##### **Petto di Pollo al Limone**

*Chicken Breast with White Wine and Lemon in a Creamy Sauce*

##### **Gnocchi Gorgonzola E Rucola**

*Homemade Potato Dumplings,  
in a Fresh Creamy Gorgonzola and Rucola Sauce*

##### **Salmone In Salsa Di Rosmarino**

*Salmon Filet Baked with Shallots, Rosemary, White Wine  
served on a Bed of Sautéed Spinach*

##### **Penne Pirata**

*Tube Shaped Pasta Sautéed with Shrimp and Clams  
in a Light Creamy Garlic Sauce*

##### **Pollo Alla Parmigiana**

*A Whole Chicken Breast Breaded, Deep Fried and Cooked in Tomato  
Sauce and Topped with Melted Mozzarella Cheese, served with Pasta*

#### DOLCI

##### **Piatto Di Dolcezze**

*An Assortment of our Freshly Baked Desserts*

#### COFFEE

Regular Coffee, Cappuccino, or Espresso

**\$50.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE**

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## Group Menus

### MENU SELECTION THREE

#### APPETIZERS

##### Antipasto Toscano

*A Mix of Cold Cuts, Pecorino Cheese, Olives and Bruschetta*

##### Bruschetta Toscana

*Italian Toast topped with Chopped Tomato,  
Fresh Basil, Garlic and Extra Virgin olive Oil*

#### SALAD

##### La Toscanella

*Hearts of Palm, Radicchio, Arugula,  
Mozzarella Cheese and Extra Virgin Olive Oil*

#### ENTRÉES

*Choice of*

##### Tortelli Il Magnifico

*Homemade Tortelli Stuffed with Veal Ragout  
in a Light Cream Sauce with Ham and Sweet Green Peas*

##### Pollo Toscano

*Tender Chicken Breast Rolled with Asparagus, Fontina Cheese, and  
Parma Prosciutto, Sautéed in a White Wine & Porcini Mushrooms Sauce*

##### Gnocchi Gorgonzola E Rucola

*Homemade Potato Dumplings,  
in a Fresh Creamy Gorgonzola and Rucola Sauce*

##### Salmone In Salsa Di Rosmarino

*Salmon Filet Baked with Shallots, Rosemary, White Wine  
served on a Bed of Sautéed Spinach*

##### Penne Pirata

*Tube Shaped Pasta Sautéed with Shrimp and Clams  
in a Light Creamy Garlic Sauce*

##### Scaloppina Ai Funghi Porcini

*Veal Scaloppine Sautéed with Garlic, Extra Virgin Olive Oil, Porcini  
Mushrooms, White Wine and Herbs served with Vegetables of the Day*

#### DOLCI

##### Piatto Di Dolcezza

*An Assortment of our Freshly Baked Desserts*

#### COFFEE

Regular Coffee, Cappuccino, or Espresso

\$60.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

### MENU SELECTION FOUR

#### APPETIZERS

##### Piatto Di Vegetali

*Mixed Grilled Vegetables  
served with Tuscan Bread and Fresh Mozzarella Cheese*

##### Calamari e Gamberetti

*Deep Fried Calamari and Shrimp*

#### SALAD

##### La Toscanella

*Hearts of Palm, Radicchio, Arugula,  
Mozzarella Cheese and Extra Virgin Olive Oil*

#### PASTA

##### Ravioli Rossini

*Homemade Ravioli Stuffed with Ricotta Cheese and Spinach*

#### ENTRÉES

*Choice of*

##### Pollo Toscano

*Tender Chicken Breast Rolled with Asparagus, Fontina Cheese, and  
Parma Prosciutto, Sautéed in a White Wine & Porcini Mushrooms Sauce*

##### Gnocchi Gorgonzola E Rucola

*Homemade Potato Dumplings,  
in a Fresh Creamy Gorgonzola and Rucola Sauce*

##### Salmone In Salsa Di Rosmarino

*Salmon Filet Baked with Shallots, Rosemary, White Wine  
served on a Bed of Sautéed Spinach*

##### Aragosta Con Linguine

*Half Lobster Sautéed in a Spicy Marinara Sauce and White Wine  
served on a Bed of Linguine Pasta*

##### Ossobuco Di Vitello

*Veal Shank Braised with Vegetables and Baked with Tomato and  
red Wine served over Saffron Arborio*

#### DOLCI

##### Piatto Di Dolcezza

*An Assortment of our Freshly Baked Desserts*

#### COFFEE

Regular Coffee, Cappuccino, or Espresso

\$70.00 PER PERSON,  
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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## Event Information

### Attendance Guarantees

In arranging private functions, the final attendance must be specified 48 hours in advance. The number specified at the time will be considered a final guarantee and all preparation and charges will be made accordingly.

### Services Charges and State Tax

The restaurant applies a mandatory 20% service charge, which is taxable by California state tax law regulation 1803 and annotation 550.0780.

### Cancellation

We require five (5) business days from the scheduled event for banquet cancellations. For buyouts, we require fifteen (15) days from the scheduled event for banquet cancellation. Once the confirmation agreement is executed, cancellation made after these terms will result in forfeiture of deposit or full minimum guarantee charge per person after tax and gratuity. Written cancellation must be faxed or emailed to the attention of the banquet coordinator that booked the party or to the attention of the General Manager.

### Written Contractual Conditions

Both parties in written form must agree upon any and all contractual condition. No verbal agreements will be considered binding.

### EME Rewards

**EME Appreciation Program** – Trattoria La Strada offers you a \$100 Gift Certificate for every \$2,000 in Food & Beverage expenditure back for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Trattoria La Strada.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

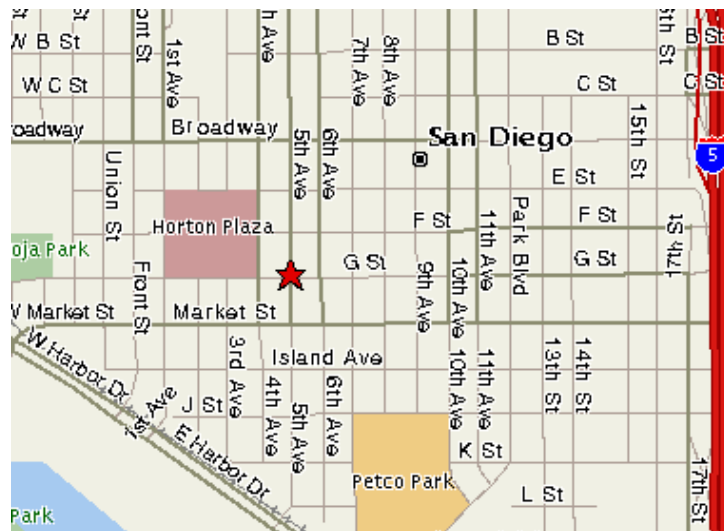
See the Rewards page on the EME website for more details.

*\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice*

### Parking

Valet Parking is available for guests for \$10.00 per car Non-Game Weekday Nights. Non-Game Weekend Night is \$12.00 per car. Please call for Game Day Valet pricing. (Valet Parking Pricing Subject to Change).

## Map & Directions



### **FROM 805 NORTH OR SOUTH / (SKIP THE FIRST TWO POINTS) FROM 94 EAST**

- ◆ Take the CA-94 West.
- ◆ Continue on CA-94 West until it turns into F Street.
- ◆ Turn Left on to 4<sup>th</sup> Avenue.
- ◆ Turn Left on to G Street.

### **FROM 5 NORTH**

- ◆ Take 6<sup>th</sup> Avenue exit.
- ◆ Turn Left onto 6<sup>th</sup> Avenue.
- ◆ Turn Right on to Market Street.
- ◆ Turn Right on to 5<sup>th</sup> Avenue.

### **FROM 5 SOUTH**

- ◆ Take the Front Street exit.
- ◆ Turn Left on to G Street.
- ◆ Turn Left on to 5<sup>th</sup> Avenue.

### **FROM 163 SOUTH**

- ◆ Follow 163 until it becomes 10<sup>th</sup> Avenue and continue along.
- ◆ Turn Right on Market Street.
- ◆ Turn Right on 5<sup>th</sup> Avenue.



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## Regular Dinner Menu\*

### ANTIPASTI / APPETIZERS

#### Bruschetta Toscana \$7.95

*Grilled Tuscan Bread Topped  
with Chopped Tomato, Fresh Basil and Fresh Garlic*

#### Polenta alla Valdostana \$13.25

*Polenta Pillow Stuffed with Ham and Fontina Cheese  
Topped with Porcini Mushroom & Fresh Gorgonzola Cheese Sauce*

#### Rollini di Melanzane Farciti con Caprino \$13.95

*Eggplant Rolls Filled with Goat Cheese,  
Ricotta Cheese, Mint, Sun Dried Tomatoes  
Served on a Bed of Warm Fresh Tomatoes in a Basil Sauce*

#### Seppie in Inzimonio \$15.95

*Baby Calamari Sautéed with Swiss Chard, Spinach,  
Garlic, and a Touch of Spicy Tomato Sauce*

#### Gamberoni in Salsa Bianca \$16.95

*Large Mexican Shrimp Sautéed with Extra Virgin Olive Oil,  
Garlic, Crushed Red Pepper, and Parsley  
Flambéed with Vodka in a White Wine Sauce & a Touch of Cream*

#### Calamaretti e Gamberetti Fritti \$16.95

*Fried Fresh Calamari and Shrimp,  
Served with Spicy Tomato Sauce on the Side*

#### Tortine di Granchio \$15.95

*King Crab Cakes Served in a Yellow and Red Bell Pepper Sauce*

#### Prosciutto di Parma con Pere e Gorgonzola \$15.95

*Imported Prosciutto Di Parma  
with Fresh Sliced Pear and Gorgonzola Cheese*

#### Piatto di Vegetali Tiepidi con Bruschetta e Nodini \$14.95

*Mixed Grilled Vegetables,  
Served with Tuscan Bread and Fresh Mozzarella Cheese*

#### Antipasto Toscano \$16.95

*A Selection of Cold Cuts, Pecorino Cheese, Olives and Bruschetta*

#### Portobello In Agrodolce \$15.95

*Baked Portobello Mushroom Served in a White Wine,  
Onions, Herbs and Balsamic Vinegar Sauce  
Over a Bed of Arugula and Crumbled Goat Cheese*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### CARPACCIO

#### Carpaccio di Bue ai Carciofi e Grana \$14.95

*Thinly Sliced Raw Filet Mignon  
Topped with Artichoke Hearts and Sliced Parmesan Cheese*

#### Carpaccio al Gorgonzola e Rucola \$14.95

*Thinly Sliced Raw Filet Mignon  
Topped with Capers, Parmesan and Italian Soft Gorgonzola Cheese  
and Arugula with a Light Sprinkle of Truffle Oil*

#### Salmone Affumicato con Pane Toscano \$15.95

*Thinly Sliced Smoked Salmon, Mixed Baby Greens and Capers  
Served with Grilled Tuscan Bread*

#### Carpaccio di Tonno con Pere Tartufate \$15.95

*Thinly Sliced Fresh Ahi Tuna Marinated in Lemon Juice and  
Spices Topped with Arucola, and Baby Truffle Stuffed "Dwarf  
Peaches" Dressed with Truffle Scented Extra Virgin Olive Oil*

### LE INSALATA E ZUPPA

#### Fantasia di Lattughette \$7.95

*Baby Mixed Greens, Sliced Tomatoes  
and Croutons in an Italian Vinaigrette Dressing*

#### Divina Cesare \$8.95

*Classic Caesar Salad in a Light Dressing,  
Sprinkled with Parmesan Cheese*

Add Chicken \$3.00 or Shrimp \$5.00

#### Primavera \$8.95

*Mixed Greens, Carrots, Cucumber, Tomatoes,  
Green Onions with Balsamic Vinegar Dressing*

#### Pomodoro e Mozzarella \$12.95

*Fresh Mozzarella, Sliced Tomatoes, Basil & Extra Virgin Olive Oil*

#### Insalata Patrizia \$11.95

*Hearts of Palm, Avocado, Arugula,  
Mozzarella Cheese and Shaved Parmigian Cheese*

#### Insalata di Pere al Curry \$13.95

*Mix Greens, Sun Dried Tomatoes, Curry Sautéed Pears, Walnuts  
and Gorgonzola Cheese in a Light Tomato Vinaigrette Dressing*

#### Insalata Di Tonno Alla Griglia \$14.95

*Marinated Seared Ahi Tuna, Sliced and Served over Mix Greens,  
Lettuce, and Watercress, in a Mustard Dressing*

#### Insalata Augustus \$14.95

*Fresh Belgium Endive, Corn, Hearts of Palm, Shrimp, Crab Meat,  
and Avocado in an Orange-Citrus Mind Dressing*

#### Minestrone di Verdure \$7.50

*Vegetable Soup*

#### Zuppa Del Giorno \$Marketprice

*Please Ask Your Waiter for Our Chef's Special Soup of the Day*

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## Regular Dinner Menu\*

### PRIMI

**Fettuccine Pomodoro E Basilico \$13.95**

*Homemade Fettuccine Pasta Tossed with Fresh Tomato Sauce, Basil, Garlic and Extra Virgin Olive Oil*

**Penne Alla Carretierra \$13.95**

*Tube Shaped Pasta Sautéed with Garlic, Parsley, Hot Chili Pepper, Tomato Sauce, and Extra Virgin Olive Oil*

**Polpettine di Filetto e Spaghetti \$21.95**

*Beef Filet Meatballs Served on a Bed of Spaghetti Pasta in a Light Spicy Marinara Sauce with Onions, Basil, and Grated Parmesan Cheese*

**Gnocchi Alla Fiorentina \$18.95**

*Homemade Potato Dumplings in a Pink Tomato and Cream Sauce, with Mushrooms, and a Touch of Chili Pepper*

**Farfalline Al Pollo E Broccoli \$17.95**

*Bowtie Pasta, Grilled Chicken Tenderloin Slices, Broccoli, Sun Dried Tomatoes and Shallots in a Cream Sauce*

**Ravioli Rossini \$18.95**

*Homemade Ravioli Filled with Ricotta Cheese and Spinach in a Creamy Tomato Sauce*

**Ravioli Al Gorgonzola \$18.95**

*Homemade Ravioli Filled with Ricotta Cheese and Spinach in a Creamy Italian Gorgonzola Sauce*

**Spaghetti Alla Bolognese \$16.95**

*Spaghetti Pasta with Meat Ragout Bolognese Style*

**Tortelli Il Magnifico \$18.95**

*Homemade Tortelli, Grilled with Veal Ragout, in a Light Cream Sauce with Ham and Sweet Green Peas*

**Fettuccine Ai Funghi \$17.95**

*Homemade Fettuccine with Shitake and Porcini Mushrooms, Garlic, Parsley and Extra Virgin Olive Oil*

**Farfalline Al Salmone \$17.95**

*Bowtie Pasta, with Smoked Salmon, Shallot, Parsley, in a Light Cream Sauce with Caviar*

**Linguine Alle Vongole Veraci \$17.95**

*Linguine Pasta with Fresh Manila Clams, in Light White Wine Sauce with Fresh Garlic and Parsley*

**Penne Pirata \$18.95**

*Tube Shaped Pasta Sautéed with Shrimp and Clams in a Light Creamy Garlic Sauce*

**Capellini In Barca \$20.95**

*Angel Hair Pasta Tossed with Clams, Mussels, Shrimp and Scallops in a White Wine and Tomato Sauce*

**Mezzelune Aragosta E Zucchini \$23.95**

*Homemade Ravioli Filled with Lobster Meat, Shrimp, Zucchini, and Ricotta Cheese in a White Chopped Lobster Meat & Vegetables Sauce*

**Penne Portofino \$24.95**

*Fresh Water Jumbo Prawns Flambéed with Vodka, Garlic and a Touch of Red Pepper in a Creamy Tomato Sauce Served with Penne Pasta*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SECONDI

*All entrees are served with fresh vegetables*

**Petto Di Pollo Al Limone \$20.95**

*Chicken Breast Sautéed in White Wine Served in a Lemon Cream Sauce*

**Petto Di Pollo Alla Parmigiana \$20.95**

*Pan-Fried Chicken Breast Topped and Baked with Mozzarella Cheese and Tomato Sauce*

**Pollo Toscano \$23.95**

*Rolled Chicken Breast Stuffed with Asparagus, Fontina Cheese, and Parma Prosciutto Served in a White Wine Mushroom Sauce*

**Pollo Alla Diavola \$21.95**

*Boneless Chicken Leg and Thigh Marinated in Extra Virgin Olive Oil, Herbs, and Crushed Pepper. Grilled and Served with Roasted Cherry Tomatoes and Oven Roasted Potatoes*

**Scaloppine Di Vitella Ai Funghi Porcini \$32.95**

*Veal Medallion Sautéed in White Wine, Garlic, Extra Virgin Olive Oil Shitake, and Porcini Mushrooms*

**Saltimbocca Alla Romana \$30.95**

*Veal Medallions Topped with Prosciutto, Sage and Fontina Cheese in a White Wine Reduction*

**Ossobuco Di Vitello \$37.95**

*Braised Veal Shank Served on a Bed of Saffron Risotto*

**Gamberoni Alla Griglia \$31.95**

*Fresh Water Jumbo Prawns Marinated and Grilled Topped with an Extra Virgin Olive Oil Based Herb Sauce Served with Fresh Grilled Vegetables*

**Salmone Fresco Al Rosmarino \$27.95**

*Fresh Atlantic Salmon Filet Baked in a White Wine, Thyme, Shallots, and Rosemary Sauce Served over a Bed of Sautéed Spinach*

**Tonna Alla Griglia \$31.95**

*Grilled Fresh Abi Tuna Finished with a Citrus, Capers Fresh Tomato, and Mint Sauce. Served with a Side of Grilled Asparagus and Roasted Potatoes*

**Fazzoletti Di Salmone \$27.95**

*Fresh Atlantic Salmon Filet Marinated in Lemons, Wrapped in Homemade Pasta Sheets with Basil, Steamed, and Served with Fresh Grape Tomatoes, Sautéed in a Basil Pesto Sauce, then Topped with a Lobster Béchamel Sauce*

**Tagliata Con Rucola \$35.95**

*Filet Mignon Grilled to Perfection, Sliced and Served over a Bed of Arucola, Flavored with Dijon Mustard. Accompanied with a Gorgonzola Sauce on the Side*

**Filetto Ciao San Diego \$35.95**

*Grilled Filet Mignon Wrapped with Italian Cured Pancetta and Bay Leaves Flambéed with Cognac, Sautéed in a Light Cream Sauce, Served with Bowtie Pasta with a Porcini Mushroom Sauce*

**Filetto Al Chianti \$34.95**

*Filet Mignon Sautéed with Red Wine and Balsamic Vinegar Sauce*

**New York Alla Griglia \$31.95**

*Angus Certified New York Steak Marinated Florentine Style and Grilled to Perfection*

**Bistecca Alla Fiorentina \$39.95**

*Grilled 22 oz. Angus Pride Porterhouse Steak Served with a Side of Carnaroli Risotto in Porcini Mushrooms Sauce*

**Ribeye Alla Griglia \$31.95**

*Angus Certified Grilled 20oz Rib Eye Steak Marinated Florentine Style*

**Costolette Di Agnello Al Rosmarino \$30.95**

*Grilled Lamb Chops Marinated in Extra Virgin Olive Oil, Garlic, Rosemary*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE