

LOCANDA VERDE

CROSTINI

Sheep's Milk Ricotta sea salt & herbs 18
Blue Crab garlic cream, jalapeno, tomato compote 19

ANTIPASTI

Locanda Salad hazelnuts, pear, speck 18
Beetroot Carpaccio hazelnut vinaigrette, arugula, parmigiano 19
American Burrata broccoli rabe pesto & muffaletta 21
Steak Tartara Piemontese wagyu beef, hazelnuts, black truffle 24
Octopus alla Sarda salsa nera, market beans, oregano 22
Tripe alla Parmigiana soffritto & fried egg 19
Lamb Meatball Sliders caprino & pickled cucumbers 14

FESTA DI NATALE \$125 per person

Antipasti alla Locanda

a selection of favorites

Christmas Beef Roast

brussels sprouts w/ pancetta, vegetable lasagna, rustic potatoes
salsa verde, sugo arrosto

Panettone della Casa

nutella gelato, citrus crema

Christmas Cookies

PASTA

tutta la nostra pasta è fatta in casa

Pumpkin Tortelli sage, almonds, vin cotto 27
Squid Ink Linguini frutti di mare, soppressata, shishito 28
Malfadine Verde white veal bolognese & aged parmigiano 28
Orecchiette duck sausage, tuscan kale, purgatorio beans 28
Hand Cut Tagliatelle wild mushrooms & fontina 27
Paccheri sunday night ragu & provolone piccante 27
My Grandmother's Ravioli 27

SECONDI

Whole Roasted Dorade lemon, pine nuts, swiss chard 38
Pan Roasted Sea Scallops riso venere, caperberry, cippolini, golden raisin 39
Duck Arrosto kubocho, pepita gremolata, huckleberry jus 38
NY Strip Steak farm beyond eggplant, smoked ricotta, salsa rossa 50
Wood-Fired Garlic Chicken for Two 68

CONTORNI

Marble Potatoes scallion butter 11
Wood-Fired Carrots wild fennel & orange 11
Cauliflower anchovy vinaigrette & breadcrumbs 11

****menu items subject to change based on availability and seasonality****

Chef & Owner: Andrew Carmellini

Chef della Cucina: Luciano Duco