

# LOCANDA VERDE

## CROSTINI

Sheep's Milk Ricotta sea salt & herbs 19  
Red Kuri Squash candied walnut, apple, castelmagno 16  
Blue Crab garlic cream, jalapeno, tomato compote 18

## ANTIPASTI

Locanda Salad hazelnuts, pear, speck 19  
Beetroot Carpaccio pistachio vinaigrette, arugula, parmigiano 18  
American Burrata broccoli rabe pesto & muffaletta 23  
Prosciutto di San Daniele asian pear 22  
Steak Tartara Piemontese prime-aged wagyu beef, hazelnuts, black truffle 25  
Octopus alla Sarda salsa nera, market beans, oregano 22  
Tripe alla Parmigiana soffritto & fried egg 19  
Lamb Meatball Sliders caprino & pickled cucumbers 14

## TRUFFLEPALOOZA

*A Celebration of White Truffles from Alba*

Scrambled Egg Crostino brioche & parmigiano 48  
Ravioli Lunghi aceto balsamico tradizionale 63  
Risotto Bianco poultry jus 65

## BRINGIN' BARBARESCO BACK

Cantina Elvio 1996 Barbaresco *from double-magnum* 35

## PASTA

*tutta la nostra pasta è fatta in casa*

Pumpkin Tortelli sage, almonds, vin cotto 28  
Squid Ink Linguini frutti di mare, soppressata, shishito 30  
Malfadine Verde white veal bolognese & aged parmigiano 29  
Orecchiette duck sausage, tuscan kale, purgatorio beans 28  
Hand-Cut Tagliatelle wild mushrooms & fontina 28  
Paccheri sunday night ragu & provolone piccante 27  
My Grandmother's Ravioli 28

## SECONDI

Grilled Black Bass pepperonata, gigante beans, castelvetrano olives 38  
Pan-Roasted Sea Scallops riso venere, caperberry, cippolini, golden raisin 39  
Sicilian Style Cod chickpea, olive, "trapanese" 40  
Duck Arrosto kubocho, pepita gremolata, huckleberry jus 42  
Berkshire Pork Chop cabbage, wine sap apples, horseradish 38  
Dry-Aged NY Strip Steak farm beyond eggplant, smoked ricotta, salsa rossa 54  
AC's Fire-Roasted Garlic Chicken for Two 72

## CONTORNI

Marble Potatoes scallion butter 12  
Wood-Fired Carrots wild fennel & orange 12  
Cauliflower anchovy vinaigrette & breadcrumbs 12

Chef & Owner: Andrew Carmellini

Chef della Cucina: Luciano Duco