

LOCANDA VERDE

GUSTI

Bloody Mary Della Casa italian hot peppers, mortadella 14

Frizzante Fresco rum, apple-fennel shrub, soda water 14

Bicicletta campari, vino bianco, soda 14

Sloe Gin Fizz classico 14

COLD-PRESSED JUICES

Tre Stelle, pomegranate, valencia orange, blood orange 10

Verde, spinach, kale, cucumber, pear, apple, orange 10

PASTRY MISTI DEL GIORNO 15

sour cherry jam scone 4

lemon bombolini 4

chocolate banana bread 4

hazelnut croissant 4

ANTIPASTI

Crostino of the Day 9

Homemade Granola with organic yogurt and berries 14

Insalata D'Andrea with apple, fennel, marcona almonds and asiago 16

Steak Tartara Piemontese with wagyu beef, hazelnuts and black truffle 22

Sheep's Milk Ricotta with truffle honey and burnt orange toast 15

Prosciutto and Salumi Misti with giardiniera 19

COLAZIONI

Organic Oatmeal with stewed fruits and almonds 12

Zucchini Frittata with roasted tomato, goat cheese and basil 18

Soft Scrambled Farm Egg Crostino with leeks, mushrooms and speck 20

Uovo Modenese with cotechino hash, spinach and tomato hollandaise 22

Wood-Fired Uovo Al Forno with borlotti beans, mozzarella and black tuscan kale 19

"Scampi and Grits" with organic polenta, tomato, sausage and sunnyside eggs 24

Crispy Whole Grain Waffle with roasted apples and marsala crema 18

Lemon Ricotta Pancakes with blueberries and meyer lemon curd 17

Hazelnut-Crusted French Toast with citrus and mint 18

8 Hour Tripe and fried eggs 16

We use organic eggs from Feather Ridge Farms in Elizaville, NY

SECONDI

Girandole Friuliano with savoy cabbage, smoked prosciutto and fiore sardo 20

Pumpkin Agnolotti with brown butter, sage, amaretti and aged balsamic 19

Breakfast Stromboli with poached eggs, fennel sausage, spinach and stracciatella 19

Broccoli Rabe Sausage Grinder with spicy peperonata and ricotta 17

Shaved Porchetta Sandwich with grilled onions and provolone 18

Fire-Roasted Garlic Chicken 28

CONTORNI

Crispy Smoked Bacon 8

Homemade Pork Sausage 8

Crispy Garlic Potatoes 8

Fresh Fruit Insalata 14

Chef & Owner: Andrew Carmellini