

LOCANDA VERDE

Crastini

Pea & Fava
sorrento lemon
16

Sardinian Sheep's Milk Ricotta
truffle honey, grilled orange toast
23

Blue Crab
garlic crema, jalapeño
28

From the Bakery

Chef Deb's Signature Pastry Basket 27
selection of pastries with butter and homemade jam

Butter Croissant	7	Banana Walnut Muffin (<i>vegan</i>)	6
Chocolate Croissant	7	Coconut Coffee Cake (<i>gf</i>)	6
Orange-Currant-Pignoli Scone	6	Passion Fruit Bomboloni	7

ANTIPASTI

Fresh Seasonal Fruits 16

Gabagool & Grana 22

The Green Caesar, *anchovy crouton crumble* 22

Insalata D'Andrea, *arugula, apple, almond, asiago* 24

Carpaccio of Beets, gorgonzola & sicilian pistachio 24

Big Eye Tuna, *caperberry tonnato* 28Steak Tartare Piedmontese, *wagyu beef, hazelnut, black truffle* 33Fritto Misto, *lemon from ravello* 27Lamb Meatball Sliders, *caprino, cucumber pickles* 16

Toasted Almond Granola, *organic yogurt & berries* 19

PRIMI

Spring Pea Cappelletti, *alla romana* 34Fusilli Giganti, *basil pesto, stracciatella, pine nuts* 29Chitarra Nero, *hot buttered crab, chili calabrese, bottarga* 38Pappardelle, *lamb bolognese, ricotta & mint* 34

My Grandmother's Ravioli 33

COLAZIONE

Frittata Caprese, *roasted tomato, buffalo mozzarella, basil* 25

‘Scampi and Grits,’ organic polenta & sunny side up eggs 32

Soft-Scrambled Farm Egg Crostino, *leeks, mushrooms, speck* 27Lemon Ricotta Pancakes, *blueberries & meyer lemon curd* 24Toasted Buttermilk Waffle, *strawberries, mascarpone crema* 24Shaved Porchetta Sandwich, *grilled onions & provolone picante* 28Steak and Eggs, *black angus hanger, fried eggs, salsa verde* 40AC's Fire-Roasted Garlic Chicken, *the half* 39 *the whole bird* 78

Cantarni

Bacon
applewood smoked
14

Sausage
italian breakfast
14

Potatoes Rustica
crispy parmesan
15

Avocado
half of a whole
7

Chef & Owner Andrew Carmellini

Pasticciera Deborah Racicot

Chef della Cucina Tyler Montana