

LOCANDA VERDE

FROM THE BAKERY

Butter Croissant	7
Chocolate Croissant	7
Cacio e Pepe Scone	6
Carrot Cake Muffin (vegan)	6
Pistachio Coffee Cake (gf)	8
Espresso-Caramel Bomboloni	7
Pastry Misti	<i>a selection of pastries served with butter & jam</i> 27

ANTIPASTI

Fresh Seasonal Fruits	18
Sardinian Sheep’s Milk Ricotta	<i>truffle honey, grilled orange toast</i> 25
The Green Caesar	<i>anchovy crouton crumble</i> 25
Insalata D’Andrea	<i>arugula, apple, almonds, asiago</i> 26
Big Eye Tuna	<i>caperberry tonnato</i> 30
Zerbinati Melon	<i>36-month prosciutto</i> 37
Steak Tartare Piedmontese	<i>wagyu beef, hazelnut, black truffle</i> 35
Lamb Meatball Sliders	<i>caprino, cucumber pickles</i> 16

PRIMI

Spaghetti al Limone	<i>pecorino romano, basil</i> 31
Fusilli Giganti	<i>basil pesto, stracciatella, pine nuts</i> 32
Garganelli	<i>duck ragu, vacche rosse</i> 37
Pappardelle	<i>lamb bolognese, ricotta & mint</i> 35
My Grandmother’s Ravioli	34

COLAZIONE

Lemon Ricotta Pancakes	<i>blueberries & meyer lemon curd</i> 25
Brown Butter Waffle	<i>strawberries, whipped mascarpone</i> 24
Soft-Scrambled Eggs	<i>smoked salmon, caprino, grissini, trout caviar</i> 33
The Egg Sandwich	<i>breakfast sausage, fontina, focaccia bun</i> 25
Frittata Caprese	<i>roasted tomatoes, buffalo mozzarella, basil</i> 25
Crispy Eggplant Hero	<i>tomato, stracciatella, calabrian aioli</i> 26
Porchetta Sandwich	<i>sharp provolone, harissa, balsamic onions</i> 28
“Scampi & Grits”	<i>organic polenta & sunny side up eggs</i> 32
Steak and Eggs	<i>black angus hanger, fried eggs, salsa verde</i> 49
AC’s Fire-Roasted Garlic Chicken	42

CONTORNI

Smoked Bacon	14
Pork Sausage	14
Potatoes Rustica	15
Half Avocado	7
Fresh Berries	14

Chef & Owner Andrew Carmellini Executive Chef Tyler Montana

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness