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 *a selection of pastries served with butter & jam* 27

ANTIPASTI

Fresh Seasonal Fruits 18
Sardinian Sheep's Milk Ricotta *truffle honey, grilled orange toast* 25
Carpaccio of Beets *gorgonzola, clementine, pistachio* 27
The Green Caesar *anchovy crouton crumble* 25
Big Eye Tuna *caperberry tonnato* 30
Steak Tartare Piedmontese *wagyu beef, hazelnut, black truffle* 35
Lamb Meatball Sliders *caprino, cucumber pickles* 16

PRIMI

Fusilli Giganti *basil pesto, stracciatella, pine nuts* 32
Pumpkin Ravioli *sage, amaretti, mostarda di cremona* 35
Garganelli *duck ragu alla veneziana* 37
My Grandmother's Ravioli 34

COLAZIONE

Lemon Ricotta Pancakes *blueberries & meyer lemon curd* 25
Brown Butter Waffle *strawberries, whipped mascarpone* 24
Soft-Scrambled Eggs *smoked salmon, caprino, grissini, trout caviar* 33
Frittata Caprese *roasted tomatoes, buffalo mozzarella, basil* 25
Crispy Eggplant Hero *tomato, stracciatella, calabrian aioli* 26
Porchetta Sandwich *sharp provolone, harissa, balsamic onions* 28
"Scampi & Grits" *organic polenta & sunny side up eggs* 32
Ora King Salmon *heirloom potato, lemon piccata sauce* 49
Steak and Eggs *black angus hanger, fried eggs, salsa verde* 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