

LOCANDA VERDE

Crastini

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Burattini
pan con tomate
24

Sardinian Sheep's Milk Ricotta
sea salt, oregano
25

Tuscan Liver Mousse
vincotto
18

Eggplant Calabrese
basil pesto
21

ANTIPASTI

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Gabagool & Grana 22

Focaccia Napoletana *tomato, fior di latte, sicilian oregano* 15

The Green Caesar *anchovy crouton crumble* 25

Insalata D'Andrea *arugula, apple, almond, asiago* 26

Carpaccio of Beets *gorgonzola, clementine, pistachio* 24

Big Eye Tuna *caperberry tonnato* 30

Steak Tartare Piedmontese *wagyu beef, hazelnut, black truffles* 35

Fritto Misto *lemon from ravello* 28

Lamb Meatball Sliders *caprino, cucumber pickles* 16

PRIMI

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Pumpkin Ravioli *sage, amaretti, mostarda di cremona* 35

Black Shells Frutti di Mare *rock shrimp, scallops, seppia, manila clams* 39

Spaghetti con Acciughe *anchovy butter, savory bread crumbs* 30

Pappardelle *lamb bolognese, ricotta & mint* 35

Bucatini all'Amatriciana 33

My Grandmother's Ravioli 34

SECONDI

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Atlantic Halibut alla Ghiotta 52

Branzino Arrabbiata *salsa gialla, fennel relish* 45

Pork Chop Lorenzo *pepper sauce, polenta* 50

AC's Fire-Roasted Garlic Chicken *the half* 42 *the whole bird* 82

Prime NY Strip Steak *sicilian trapanese, salsa verde* 72

CONTORNI

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Caulilini alla Grotta 18

Frico Potatoes *smashed, crisped & herbed* 17

Roasted Brussels Sprouts *guanciale, agrodolce* 18

Chef & Owner Andrew Carmellini

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