

# LOCANDA VERDE

## *Crastini*

Fava Bean <i>prosciutto, pecorino di fossa</i> 24	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i> 25	Tuscan Liver Mousse <i>vincotto</i> 18	Eggplant Calabrese <i>basil pesto</i> 21
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## ANTIPASTI

Gabagool & Grana	22
Focaccia Napoletana <i>tomato, fior di latte, sicilian oregano</i>	15
The Green Caesar <i>anchovy crouton crumble</i>	25
Insalata D'Andrea <i>arugula, apple, almond, asiago</i>	26
Carpaccio of Beets <i>gorgonzola, clementine, pistachio</i>	24
Big Eye Tuna <i>caperberry tonnato</i>	30
Steak Tartare Piedmontese <i>wagyu beef, hazelnut, black truffles</i>	35
Fritto Misto <i>lemon from ravello</i>	28
Lamb Meatball Sliders <i>caprino, cucumber pickles</i>	16

## PRIMI

Spring Pea Cappelletti <i>alla romana</i>	35
Hand-Cut Potato Gnocchi <i>pesto genovese</i>	33
Tagliatelle <i>asparagus, egg yolk, pecorino</i>	34
Lumache Frutti di Mare <i>rock shrimp, manila clams</i>	39
Spaghetti con Acciughe <i>anchovy butter, savory bread crumbs</i>	30
Pappardelle <i>lamb bolognese, ricotta &amp; mint</i>	35
My Grandmother's Ravioli	34

## SECONDI

Eggplant Parmigiana <i>stracciatella, basil</i>	34
Atlantic Halibut al Vapore	55
Whole Grilled Orata <i>salsa gialla, fennel relish</i>	52
Pork Chop Lorenzo <i>pepper sauce, polenta</i>	54
AC's Fire-Roasted Garlic Chicken <i>the half</i>	42
<i>the whole bird</i>	82
Lamb Chop Scottadito <i>chickpea panelle, calabrian chili yogurt</i>	59
Prime NY Strip Steak <i>sicilian trapanese, salsa verde</i>	72

## CONTORNI

Broccolini <i>overnight garlic &amp; peperoncini</i>	18
Frico Potatoes <i>smashed, crisped &amp; herbed</i>	17
Baby Carrots <i>sicilian pistachio</i>	18
Stone-Ground Polenta 'Fries'	17

*Chef & Owner Andrew Carmellini*

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