

LOCANDA VERDE

Crostini

Crostini del Giorno	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i>	Jersey Corn <i>pecorino, guanciale</i>	Tuscan Liver Mousse <i>vincotto</i>
MP	25	24	18

ANTIPASTI

Gabagool & Grana	22
Focaccia Napoletana	<i>tomato, fior di latte, sicilian oregano</i> 15
Insalata Caprese D.O.P.	31
The Green Caesar	<i>anchovy crouton crumble</i> 25
Insalata D'Andrea	<i>arugula, apple, almond, asiago</i> 26
Fritto Misto	<i>lemon from ravello</i> 29
Big Eye Tuna	<i>caperberry tonnato</i> 30
Zerbinati Melon	<i>36-month prosciutto</i> 37
Steak Tartare Piemontese	<i>wagyu beef, hazelnut, black truffles</i> 35
Lamb Meatball Sliders	<i>caprino, cucumber pickles</i> 16

PRIMI

Goat Cheese Casoncelli	<i>sungold sugo</i> 35
Hand-Cut Potato Gnocchi	<i>pesto genovese</i> 33
Spaghetti al Limone	<i>pecorino romano, basil</i> 31
Risotto con Gamberi	<i>ruby red shrimp, roasted tomato</i> 37
Lobster Vesuvio	<i>chili & garlic</i> 64
Pappardelle	<i>lamb bolognese, ricotta & mint</i> 35
My Grandmother's Ravioli	34

SECONDI

Eggplant Parmigiana	<i>stracciatella, basil</i> 34
Black Sea Bass	<i>alla vongole, new potatoes, spinach</i> 51
Mixed Seafood Grill	<i>salsa gialla, pepper relish</i> 56
Dry-Aged Duck Breast	<i>cherry mostarda, farro verde</i> 54
Lamb Chop Scottadito	<i>chickpea panelle, calabrian chili yogurt</i> 59
Prime NY Strip Steak	<i>parmigiano reggiano, heirloom tomatoes</i> 72

TO SHARE

AC's Fire-Roasted Garlic Chicken	<i>the half</i> 42	<i>the whole bird</i> 82
35-Day Dry-Aged Bistecca alla Fiorentina	<i>house sauces</i> 220	

CONTORNI

Stone-Ground Polenta 'Fries'	16
Frico Potatoes	<i>smashed, crisped & herbed</i> 17
Italian Broccoli	<i>overnight garlic & peperoncini</i> 17
Jimmy Nardello Peppers	<i>provolone picante</i> 18