

LOCANDA VERDE

Crastini

Wild Mushroom <i>vermouth crema</i> 24	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i> 23	Burratini <i>pan con tomate</i> 21	Eggplant Calabrese <i>basil pesto</i> 20
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ANTIPASTI

Focaccia Napoletana	<i>tomato, fior di latte, sicilian oregano</i>	15
Panzanella	<i>heirloom tomatoes, honey vinaigrette</i>	28
The Green Caesar	<i>anchovy crouton crumble</i>	22
Insalata D'Andrea	<i>arugula, apple, almond, asiago</i>	24
Zerbinati Melon	<i>30-month prosciutto</i>	39
Big Eye Tuna	<i>caperberry tonnato</i>	28
Steak Tartare Piedmontese	<i>wagyu beef, hazelnut, black truffles</i>	33
Fritto Misto	<i>lemon from ravello</i>	27
Lamb Meatball Sliders	<i>caprino, cucumber pickles</i>	16

PRIMI

Cappelletti	<i>sungold sugo, vacche rosse</i>	34
Hand-Rolled Garganelli	<i>jersey corn, chanterelles, fiore sardo</i>	34
Hand-Cut Potato Gnocchi	<i>pesto genovese</i>	29
Black Shells Frutti di Mare	<i>rock shrimp, scallops, seppia, manila clams</i>	39
Spaghetti con Acciughe	<i>anchovy butter, savory bread crumbs</i>	30
Pappardelle	<i>lamb bolognese, ricotta & mint</i>	34
Cavatelli al 'Nduja	<i>rapini, peperoni cruschi, ricotta salata</i>	32
My Grandmother's Ravioli		33

SECONDI

Branzino alla Griglia	<i>salsa gialla, fennel relish</i>	42
Wild King Salmon	<i>romesco, romano beans</i>	49
Lamb Chops Scottadito	<i>chickpea panelle, calabrian chili yogurt</i>	59
AC's Fire-Roasted Garlic Chicken	<i>the half</i>	39
	<i>the whole bird</i>	78
NY Strip Steak	<i>summer squash, new potatoes, salsa verde</i>	64

CONTORNI

Frico Potatoes	<i>smashed, crisped & herbed</i>	15
Italian Broccoli	<i>overnight garlic & pepperoncini</i>	16
Stone-Ground Polenta 'Fries'		15

Chef & Owner Andrew Carmellini

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