

LOCANDA VERDE

Crostini

Crostini del Giorno	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i>	Wild Mushroom <i>vermouth crema</i>	Tuscan Liver Mousse <i>vincotto</i>
MP	25	24	18

ANTIPASTI

Focaccia Napoletana	<i>tomato, fior di latte, sicilian oregano</i>	15
Dressed Radicchio Leaf	<i>dates, robiola</i>	26
The Green Caesar	<i>anchovy crouton crumble</i>	25
Carpaccio of Beets	<i>gorgonzola, clementine, pistachio</i>	27
Steak Tartare Piedmontese	<i>wagyu beef, hazelnut, black truffles</i>	35
Big Eye Tuna	<i>caperberry tonnato</i>	30
Seafood Crostone "Guazzetto"		27
Lamb Meatball Sliders	<i>caprino, cucumber pickles</i>	16

PRIMI

Pumpkin Ravioli	<i>sage, amaretti, mostarda di cremona</i>	35
Hand-Cut Potato Gnocchi	<i>pesto genovese</i>	33
Spaghetti al Limone	<i>pecorino romano, basil</i>	31
Risotto con Gamberi	<i>royal 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>	55
Dry-Aged Duck Breast	<i>fig mostarda, farro verde</i>	54
Lamb Chop Scottadito	<i>chickpea panelle, calabrian chili yogurt</i>	59
Short Rib Piedmontese	<i>crispy polenta</i>	78

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

Frico Potatoes	<i>smashed, crisped & herbed</i>	17
Italian Broccoli	<i>overnight garlic & peperoncini</i>	17
Roasted Brussels Sprouts	<i>guanciale, agrodolce</i>	19