Locanda Verde

Crostini

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

ANTIPASTI

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

Dressed Radicchio Leaf *dates, robiola* 26

The Green Caesar *anchovy crouton crumble* 25

Carpaccio of Beets *gorgonzola, clementine, pistachio* 27

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

Big Eye Tuna *caperberry tonnato* 30

Frutti di Mare Crostone *spicy tomato sugo* 29

Lamb Meatball Sliders *caprino, cucumber pickles* 16

PRIMI

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

Hand-Cut Potato Gnocchi *tricolore* 38

Spaghetti 'Don Bocarte' *anchovy butter, lemon* 33

Risotto con Gamberi *royal red shrimp, roasted tomato* 37

Lobster Vesuvio *chili & garlic* 64

Garganelli *duck ragu alla veneziana* 37

My Grandmother's Ravioli 34

SECONDI

Eggplant Parmigiana *stracciatella, basil* 34

Grilled Swordfish *couscous trapanese* 53

Mixed Seafood Grill *salsa gialla, pepper relish* 55

Spice-Glazed Duck *farro verde, pomegranate sugo* 54

Lamb Chop Scottadito *chickpea panelle, calabrian chili yogurt* 59

Short Rib Piedmontese *crispy polenta* 78

TO SHARE

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

35-Day Dry-Aged Bistecca alla Fiorentina *house sauces* 220

CONTORNI

Frico Potatoes *smashed, crisped & herbed* 17

Italian Broccoli *overnight garlic & peperoncini* 17

Roasted Brussels Sprouts *guanciale, agrodolce* 19

Chef & Owner Andrew Carmellini *Executive Chef Tyler Montana*

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