

LOCANDA VERDE

Crastini

Burattini <i>pan con tomate</i> 22	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i> 23	Tuscan Liver Mousse <i>vincotto</i> 18	Eggplant Calabrese <i>basil pesto</i> 20
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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>	22
Insalata D'Andrea <i>arugula, apple, almond, asiago</i>	24
Carpaccio of Beets <i>gorgonzola, clementine, pistachio</i>	24
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

Pumpkin Ravioli <i>sage, amaretti, mostarda di cremona</i>	35
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
Bucatini all' Amatriciana	32
My Grandmother's Ravioli	33

SECONDI

Atlantic Halibut alla Ghiotta	49
Branzino Arrabbiata <i>salsa gialla, fennel relish</i>	42
Pork Chop Lorenzo <i>pepper sauce, polenta</i>	50
AC's Fire-Roasted Garlic Chicken <i>the half</i>	39
Prime NY Strip Steak <i>sicilian trapanese, salsa verde</i>	65
AC's Fire-Roasted Garlic Chicken <i>the whole bird</i>	78

CONTORNI

Caulilini alla Grotta	18
Frico Potatoes <i>smashed, crisped & herbed</i>	15
Roasted Brussels Sprouts <i>guanciaie, agrodolce</i>	19

Chef & Owner Andrew Carmellini

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