

LOCANDA VERDE

Crastini

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Burattini
pan con tomate
24

Sardinian Sheep's Milk Ricotta
sea salt, oregano
25

Tuscan Liver Mousse
vincotto
18

Eggplant Calabrese
basil pesto
21

ANTIPASTI

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- Gabagool & Grana 22
- Focaccia Napoletana *tomato, fior di latte, sicilian oregano* 15
- Carpaccio of Beets *gorgonzola, clementine, pistachio* 24
- The Green Caesar *anchovy crouton crumble* 25
- Insalata D'Andrea *arugula, apple, almond, asiago* 26
- Big Eye Tuna *caperberry tonnato* 30
- Steak Tartare Piedmontese *wagyu beef, hazelnut, black truffles* 35
- Fritto Misto *lemon from ravello* 28
- Lamb Meatball Sliders *caprino, cucumber pickles* 16

PRIMI

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- Pumpkin Ravioli *sage, amaretti, mostarda di cremona* 35
- Fusilli Giganti *basil pesto, stracciatella, pine nuts* 32
- Bucatini all'Amatriciana 33
- Spaghetti con Acciughe *anchovy butter, savory bread crumbs* 30
- Pappardelle *lamb bolognese, ricotta & mint* 35
- My Grandmother's Ravioli 34

SECONDI

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- Crispy Eggplant Hero *tomato, stracciatella, calabrian aioli* 26
- Porchetta Sandwich *sharp provolone, harissa, balsamic onions* 28
- Wild King Salmon *heirloom potato, lemon piccata sauce* 49
- Grilled Ligurian Tuna Antipasto Salad 36
- AC's Fire-Roasted Garlic Chicken 42
- Prime NY Strip Steak *sicilian trapanese, salsa verde* 72

CONTORNI

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- Caulilini alla Grotta 18
- Frico Potatoes *smashed, crisped & herbed* 17
- Roasted Brussels Sprouts *guanciaie, agrodolce* 18

Chef & Owner Andrew Carmellini

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