

LOCANDA VERDE

Crastini

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

ANTIPASTI

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

*

Zuppa del Giorno 18

*

PRIMI

Cappelletti	sungold sugo, vacche rosse	34
Fusilli Giganti	basil pesto, stracciatella, pine nuts	32
Hand-Rolled Garganelli	jersey corn, chanterelles, fiore sardo	34
Spaghetti con Acciughe	anchovy butter, savory bread crumbs	30
Pappardelle	lamb bolognese, ricotta & mint	34
My Grandmother's Ravioli		33

SECONDI

Crispy Eggplant Hero	tomato, stracciatella, calabrian aioli	25
Porchetta Sandwich	sharp provolone, harissa, balsamic onions	28
Wild King Salmon	romesco, romano beans	49
Grilled Ligurian Tuna	Antipasto Salad	36
AC's Fire-Roasted Garlic Chicken		39
Black Angus Hanger Steak	summer squash, new potatoes, salsa verde	56

CONTORNI

Frico Potatoes	smashed, crisped & herbed	15
Italian Broccoli	overnight garlic & pepperoncini	16

Chef & Owner Andrew Carmellini

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