Locanda Verde

Crostini

Wild Mushroom
vermouth crema
24

Sardinian Sheep's Milk Ricotta
sea salt, oregano
25

Tuscan Liver Mousse
vincotto
18

Eggplant Calabrese
basil pesto
21

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* 26

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

Big Eye Tuna *caperberry tonnato* 30

Fritto Misto *lemon from ravello* 29

Lamb Meatball Sliders *caprino, cucumber pickles* 16

PRIMI

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

Fusilli Giganti *basil pesto, stracciatella, pine nuts* 32

Lumache *ruby red shrimp al limone* 37

Garganelli *duck ragu alla veneziana* 37

My Grandmother's Ravioli 34

SECONDI

Crispy Eggplant Hero *tomato, stracciatella, calabrian aioli* 26

Porchetta Sandwich *sharp provolone, harissa, balsamic onions* 28

Ora King Salmon *heirloom potato, lemon piccata sauce* 49

Grilled Ligurian Tuna Antipasto Salad 36

AC's Fire-Roasted Garlic Chicken 42

Grass-Fed Hanger Steak *crispy polenta* 59

CONTORNI

Frico Potatoes *smashed, crisped, & herbed* 17

Italian Broccoli *overnight garlic & peperoncini* 17

Roasted Brussels Sprouts *guanciale, agrodolce* 19

Chef & Owner Andrew Carmellini

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