



ANTIPASTI ~ APPETIZERS AND SALADS

Antipasti Misti

La Quercia Prosciutto and Spicy Sopresatta; Gorgonzola *Dolce*, Parmigiano, roasted balsamic onions, marinated olives, roasted peppers *agrodolce*, corn and tomato salad, eggplant caponata; grilled bread

for two 15, for four 25

- Cucumbers With lemon, olive oil and basil 5
Seasonal Melon New harvest olive oil, mint and sea salt 7
Insalata Stagionale Corn and tomato salad, garlic croutons, red wine vinaigrette 9
La Locanda Organic greens and vegetables, Black Mesa Ranch Goat cheese; red wine vinaigrette 10
Buffalo Mozzarella *Caprese* Heirloom tomatoes, olive oil, sea salt, basil *serves two or more* 18
Squash Blossoms Filled with Ricotta and fried; tomato *crudo* 9
Sicilian style Eggplant *Involtini* Baked with Buffalo Mozzarella and tomato 10
House cured Sardines Lemon and herbs, cracker bread 10
Wood Grilled Shrimp with Prosciutto Puree of ceci beans, herb salad 14
Spiedino of Ahi Tuna * Lemon *aioli*, capers, olive and tomato salad 12
24 month Gran Riserva Prosciutto From Parma 10
Roman style Meatballs Braised in San Marzano tomatoes, oregano, Pecorino and Parmesan 10
Spiedino di Manzo * Skewer of beef tenderloin with arugula and Parmigiano 13

PRIMI ~ PASTA AND PIZZAS

- Pizza of Roasted Eggplant Pecorino, roasted garlic and oregano 12
Pizza of Roasted Local Tomatoes Corn, Black Mesa Ranch Goat cheese, Sicilian olive oil 12
Pizza di Carne House made sausage, salume, Mozzarella and arugula 14
Manicotti with Four Cheeses Mozzarella, Ricotta, Parmigiano and Pecorino; tomato sauce 12
Cavatelli di Zucca alla Romagna Ragu of local zucchini, Black Mesa goat cheese, zucchini blossoms 15
Bucatini alla Amatriciana "pierced" spaghetti with pancetta, red onion, tomato *sugo* and Parmigiano 16
Tagliatelle Spicy Abbruzzo style pork *sugo*, Ricotta and Calabrian olive oil 20
Orecchiette con Salsiccia "Little Ears" Sweet - spicy sausage, hot chili pepper, rapini and Pecorino 18
Ricotta Gnocchi Tallegio, radicchio, Mascarpone, black pepper 16

SECONDI ~ MAIN COURSES

- Rosie* Chicken Breast with Chicken Sausage Charred beans, cherry tomato, peppers *agrodolce* 22
Oven Roasted Wild Striped Bass Roasted tomatoes, capers, olives and potatoes 25
Grilled Veal Chop* Marsala reduction, mushrooms, porcini & spinach 36
Grilled Georges Bank Sea Scallops Creamed corn and pancetta, olive oil mashed potato, arugula 25
Pork Chop *Battuto* Pounded and grilled; Steuben Yellow beans, arugula and Parmigiano 24

CONTORNI ~ ACCOMPANIMENTS

- Zucchini and Summer Squashes Herbs, olive oil, pancetta, sea salt and fresh mint 7
Braised *Steuben Yellow* beans Pancetta, herbs, olive oil 7
Roasted Fingerling Potatoes Herbs and olive oil 7
Roasted Local Baby Carrots Desert honey, walnuts, herbs 7

20% service charge for parties of seven or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Items marked (*) may be served raw or undercooked.