

APPETIZERS

FRITTURINA DI CALAMARI GAMBERETTE E
ZUCCHINE 18

Lightly golden fried calamari shrimp zucchinis &
carrots

SCOPPIATA DI COZZE 17

Fresh mussels sautéed in light tomato sauce

POLPETTINE AL RAGU' 15

Mini meatballs simmered in our rich tomato
sauce

ANTIPASTO DELLA LOCANDA 23

Mixed imported Italian cold cuts and cheeses

PROSCIUTTO E MOZZARELLA 19

Prosciutto San Daniele & buffalo mozzarella

PROVOLINA CALDA CON OREGANO E
POMODORINI 13

Baked provolone cheese w/oregano & cherry
tomatoes

*CARPACCIO DI MANZO CON RUCOLA E
PARMIGIANO E SCAGLIE DI TARTUFO NERO
21

Thin slices of raw "black angus" filet mignon w/
arugula shaved black truffle & parmesan cheese

CAPRESE 17

Italian buffalo mozzarella w/vine ripe tomatoes

POLIPO ALLA GRIGLIA 18

Marinated and grilled octopus served over quinoa
salad

CARPACCIO DI SALMONE AFFUMICATO 19

Fresh smoked salmon w/arugula & capers
drizzled w/ lemon vinaigrette

VITELLO TONNATO 17

Cold roasted veal shoulder with tuna mayo
capers lemon sauce

LA LOCANDA RATATOUILLE 13

Mix of fresh vegetables sautéed in light tomato
sauce

ZUPPA DEL GIORNO 9

Soup of the day

INSALATE

LA MISTA 9

Fresh baby greens w/tomatoes in balsamic
vinaigrette

CESARE 11

The famous American salad served w/
homemade croutons

LA MEDITERRANEA 13

Grilled shrimp served on bed of baby greens w/
lemon vinaigrette

DI BARBABIETOLA 11

Roasted beets with goat cheese and mix greens

DI FINOCCHIO 12

Julienne fennel salad w/balsamic vinaigrette
topped w/ shaved parmesan cheese

DI SPINACI 12

Fresh baby spinach w/ crumble gorgonzola
cheese & walnuts in lemon vinaigrette

DI RUCOLA 13

Arugula cherry tomatoes & shaved parmesan
cheese

***Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk
of food borne illness**

Party of 6 or more will be added a service of 18%

PASTE

PENNE POMODORO E BASILICO 13

Penne w/ fresh tomato sauce and basil

*STROZZAPRETI DELLA LOCANDA 23

Corkscrew-shaped pasta w/our secret
meat sauce

*SPAGHETTI CHITARRA AL RAGU' DI
AGNELLO 22

Homemade spaghetti chitarra
w/ lamb ragu'

PENNE DELL'APPENNINO 17

Penne w/ wild mixed mushrooms in light
pink sauce drizzled w/ truffle oil

*RAVIOLI SPINACIE RICOTTA 23

Homemade ravioli filled w/spinach &
ricotta

SPAGHETTI AGLIO OLIO E PEPERONCINO
11

Spaghetti in olive oil & garlic w/ crushed
pepper

*FIOCCHETTI CON PERA E 4 FORMAGGI 23

"Purses" of pasta filled w/4 cheeses &
pear in light cream sauce w/ fresh
arugula

LINGUINE ALLE VONGOLE 21

Pasta w/ baby clams sautéed in white
wine and cherry tomatoes

*GNOCCHI DEL GIORNO 16

Dumpling potato pasta of the day

*TAGLIOLINI GAMBERETTIE ZUCCHINE 22

Homemade pasta w/shrimp & zucchini
tossed with cherry tomatoes

RISOTTO DEL GIORNO M/P

*TAGLIOLINI AI PORCINI AL PROFUMO DI
TARTUFO 25

Pasta w/ porcini mushrooms drizzled
w/truffle oil

RIGATONI ALLA SICILIANA 17

Rigatoni w/ eggplants tomato sauce
& melted mozzarella

FARFALLE AL SALMONE 17

Bow tie w/fresh smoked salmon in light
pink sauce

*LA LASAGNA DI MAX & FRANK 18

Lasagna w/our meat sauce

SPAGHETTI AI FRUTTI DI MARE 23

Spaghetti w/shrimp clams mussels
calamari in light tomato sauce

***Homemade pasta and we also offer gluten free pasta (subject to charge)**

***IF YOU ARE ALLERGIC TO ANY KIND OF FOOD PLEASE ADVISE YOUR SERVER**

SECONDI

COSTATA DIVITELLO ALLA MILANESE 35

Veal chop butterfly Milanese style served w/arugula & tomatoes

TAGLIATA DI MANZO 28

Grilled N.Y. steak w/balsamic reduction

COSTATINE DI AGNELLO CON SALSADIA MARENA 38

Grilled rack of lamb served with black cherry sauce

SCALOPPINE DEL GIORNO 22

Veal scaloppini of the day

PETTO DI POLLO ALLA GRIGLIA ALLE ERBE AROMATICHE 18

Grilled chicken breast marinated w/mixed herbs

POLLO PICCATA 19

Sautéed chicken breast in white wine lemon-butter sauce w/ capers

POLLO ALLA LOCANDA 24

Lightly fried finished baked with bufala mozzarella & tomato sauce

PESCE DEL GIORNO M/P

Fresh fish of the day

GAMBERONI ALLA GRIGLIA 26

Breaded & grilled jumbo shrimp drizzled w/lemon vinaigrette

SALMONE AL VINO BIANCO E CAPPERI 24

Salmon filet sautéed in white wine lemon capers sauce