

Happy Easter

2024

APPETIZERS

ROASTED ARTICHOKE 15.00
... Fire Roasted Artichokes, Sautéed Baby Spinach & White Wine Truffle Sauce ...

FRIED CALAMARI 15.00
... Lightly coated in Flour, Zesty Marinara ...

BAKED ESCARGOTS 16.00
... Large Snails Sautéed with Garlic Demi Glace, Baked with Parsley "Pernod" Compound Butter ...

ASPARAGUS TURNOVER 15.00
... Steamed Asparagus, Sliced Prosciutto and Fontina Cheese, Baked in Puff Pastry Dough, finished with White Wine Cream Sauce ...

BUFFALA MOZZARELLA 15.00
... Served with Prosciutto di Parma & Roasted Peppers ...

SHRIMP COCKTAIL 19.00
... 5 Chilled Jumbo Shrimp, served with Cocktail Sauce ...

SOUPS & SALADS

HOUSE SALAD 10.00
... Organic Spring Mix, Cucumber, Cherry Tomatoes, Carrots & Aged Balsamic Vinaigrette ...

CAESAR SALAD 11.00
... Crisp Romaine Lettuce, Croutons, Classic Caesar Dressing & Parmigiano ...

INSALATA CAPRESE 12.00
... Fresh Mozzarella, Sliced Tomatoes, Fire-Roasted Red Peppers, Aged Balsamic Vinegar & Basil ...

LOBSTER BISQUE 14.00
... The Classic Recipe ...

SCREPELLE SOUP 10.00
... Delicately Rolled Homemade Egg Crêpes, Chicken Broth & Parmigiano ...

ARUGULA & ENDIVE SALAD 11.00
... Arugula, Belgian Endive, Red Wine Poached Pear, Cranberries, Raisins, Walnuts, Gorgonzola & Blueberry-Pomegranate Vinaigrette ...

PASTA ENTRÉES

PENNE ALLA VODKA 25.00
... Penne, Prosciutto With Creamy Vodka Tomato Sauce ...

BLACK TAGLIOLINI 30.00
... Homemade (Squid Ink Infused Pasta) with Crabmeat, Caramelized Onions, Cherry Tomatoes in a Garlic White Wine ...

ORECCHIETTE 23.00
... Ear-Shaped Pasta, Chicken, Broccoli, Garlic, White Wine Sauce Topped With Bread Crumbs & Parmigiano ...

CHEESE RAVIOLI 23.00
... Homemade Cheese Filled Ravioli, Fresh Tomato Sauce, Parmigiano Cheese & Basil ...

LOBSTER RAVIOLI 32.00
... Lobster filled Ravioli in a Delicate Lobster & Brandy Sauce ...

FETTUCCINE ALLA BOLOGNESE 26.00
... Egg Fettuccine, Ground Veal, Pork, Beef, Light San Marzano Tomatoes & Red Wine ...

La Locanda
RISTORANTE ITALIANO



Please Note: A \$4 Splitting Fee applies to all Pasta Dishes & Entrées.

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ENTRÉES

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BAKED CRAB IMPERIAL 42.00

... Jumbo Lump Crabmeat Baked in a Traditional Imperial Sauce, Vegetable & Potato of the Day ...

SEARED SALMON FILET 31.00

... Citrus Glazed, Spinach & Potato of the Day ...

CHICKEN PICCATA 27.00

... White Wine, Lemon, Capers Sauce ...

CHICKEN ALLA PARMIGIANA 27.00

... Breaded Chicken Breast, Topped with Mozzarella Cheese & Tomato Sauce, Side of Spaghetti ...

QUAILS FORESTIERE 38.00

... Twin Grilled Semi-Boneless Herb Marinated Quails, finished with a Mixed Mushrooms Vermouth Cream Sauce ...

VEAL MARSALA 28.00

... Sautéed Mushrooms, Marsala wine demi-sauce ...

VEAL & CRAB 37.00

... Sautéed Veal Medallions, Asparagus Tips, and Jumbo Lump Crabmeat, finished in a Vermouth Cream Sauce, Vegetable & Potato of the Day ...

ROASTED LEG OF LAMB 34.00

... Marinated Boneless Leg of Lamb, Slow Roasted and Served Sliced with Rosemary Port Wine Demi Glace Sauce ...

RACK OF LAMB 38.00

... Cognac Mint Demi Glace Sauce, Spinach & Potato of the Day ...

8OZ FILET MIGNON 43.00

... Prepared to your liking, Natural Jus, Spinach & Potato of the Day ...

SIDE ADDITIONS

ASPARAGUS

6.00

SPINACH

6.00

SPAGHETTI AGLIO & OLIO

6.00

BROCCOLI RABE

6.00

RISOTTO ARUGULA/SUNDRIED TOMATOES

6.00

DRINKS SPECIALS

PRETTY IN PINK ... Prosecco, Chambord, Splash of Cranberry Juice, Topped with Fresh Berries. 12.00

POMEGRANATE LEMONCELLO SPRITZER ... Pama Liquor, House Made Lemoncello, 14.00

Prosecco, Garnished w/Pomegranates Lemon Wheel



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