

La Locanda

RISTORANTE ITALIANO

APPETIZERS

Octopus Carpaccio

Thinly sliced poached Spanish octopus, served chilled, baby arugula salad, lemon olive oil dressing, shaved Parmigiano Reggiano 12

GF

Fried Calamari

Flour coated fresh calamari, lightly fried, complemented with zesty marinara sauce 11

Portabello & Prosciutto Tower

Grilled Portobello & tomato, prosciutto, smoked mozzarella & roasted red pepper coulis 11

GF

Roasted Artichokes

Fired-roasted artichokes over sautéed baby spinach, white wine truffle sauce 12

GF

Sausage & Broccoli Rabe

Grilled sweet Italian sausage & sautéed broccoli rabe, cannellini beans & sun-dried tomatoes drizzled with white truffle oil 11

GF

Bruschetta

Grilled Tuscan style bread, fresh tomatoes, basil, olive oil, aged balsamic reduction, Parmigiano 8

Mozzarella Bufala & Prosciutto

Thinly sliced Prosciutto di Parma, Bufala mozzarella & fire-roasted peppers 13

GF

Jumbo Shrimp Cocktail

Jumbo shrimp, homemade cocktail sauce 15

GF

Formaggi

A plate of fresh, Asiago, Parmigiano Reggiano & Piave, with crackers & fig marmalade 10

GF

Beef Carpaccio

Thinly sliced beef tenderloin, petite arugula salad, shaved Parmigiano, black truffle horseradish aioli drizzle 13

GF

Grilled Quail

Bed of grilled, shaved fennel & smoked pancetta 13

Eggplant La Locanda

Rolled eggplant, spinach & roasted peppers, melted mozzarella, light roasted garlic cream sauce 10

GF

New Zealand Cockles

White wine & garlic or marinara sauce 13

GF

Affettati

A plate of thinly sliced cured meats, Speck del Tirolo, Prosciutto di Parma & Black Truffle Salame 12

GF

Prince Edward Island Mussels

White wine & garlic or marinara sauce 12

GF

PIZZA

Margherita

Tomato, basil & fresh mozzarella 12

GF

Arugula & Prosciutto

Arugula & thinly sliced prosciutto 15

GF

Traditional Cheese 11

GF

Spinach & Gorgonzola

Fresh sautéed spinach & Gorgonzola 13

GF

Meat Lovers

Italian sausage, pepperoni, bacon & meatballs 14

GF

Additional Toppings Available Upon Request

GF ITEMS CAN BE PREPARED GLUTEN FREE UPON REQUEST

SOUPS & SALADS

Screppelle Soup

Delicately rolled homemade egg crepes sprinkled with Parmigiano, served in our homemade chicken broth 8

Minestrone Soup

Traditional vegetable soup 6

Arugula & Endive Salad

Baby arugula & Belgian endive, red wine poached pears, crumbled Gorgonzola, sun-dried cranberries, golden raisins & walnuts, blueberry pomegranate vinaigrette 8 GF

Insalata Caprese

Sliced mozzarella, tomatoes, fire-roasted red peppers, basil, aged balsamic glaze 11 GF

Grilled Calamari Salad

Organic spring mix, Limoncello dressing 12 GF

House Salad

Organic spring mix, cherry tomatoes, carrots & aged balsamic vinaigrette 7 GF

Classic Caesar Salad

Crisp Romaine lettuce, croutons, Parmigiano, classic Caesar dressing 7

Classic Wedge Salad

Iceberg lettuce, prosciutto, beets, carrots, tomato & Blue Cheese dressing 8 GF

PASTA

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

Rigatoni Boscaiola

Rigatoni, sausage, wild mushrooms, red pepper tomato demi-glaze 20 GF

Lobster Ravioli

Lobster filled homemade ravioli, tomato lobster meat cream sauce 26

Linguine & Cockles (Clams)

Linguine with New Zealand cockles, garlic, white wine & olive oil 24 GF

Timballo di Teramo (House Specialty)

Light crêpe pasta, layered with a spinach omelette & tiny meatballs on a bed of marinara sauce, topped with besciamella 21

Orecchiette

Ear-shaped pasta, sautéed chicken, broccoli florets, roasted garlic, white wine sauce, extra virgin olive oil, bread crumb & Parmigiano 19 GF

Penne alla Vodka

Penne pasta, prosciutto, vodka tomato cream sauce 19 GF

Gnocchi alla Norma

Handmade potato gnocchi sautéed fresh tomatoes, roasted eggplant, garlic, basil, fresh mozzarella cheese 19

Lasagna alla Bolognese

Layered homemade pasta, ground veal, pork & beef, mozzarella cheese, tomato sauce 19

Fettuccine Bolognese

Ground veal, pork & beef simmered in a light San Marzano tomatoes & red wine over fresh egg fettuccine 19 GF

Spaghetti & Meatballs

Our delicious homemade meatballs served with our classic tomato sauce 18

Eggplant Rollatini

Thinly sliced eggplant rolled with Parmigiano & mozzarella cheeses, baked with marinara sauce, spaghetti side 18 GF

Cheese Ravioli

Homemade stuffed ricotta cheese with La Locanda's fresh tomato sauce, topped with parmigiana cheese & basil 18

La Locanda

RISTORANTE ITALIANO

GRILL & SAUTEE

8oz Filet Mignon

GF



A timeless entrée, prepared to your liking, natural jus, spinach & potato of the day 36

16oz Rib-Eye

GF



Grilled to your desire, natural jus, spinach & potato of the day 34

Veal Piccata

Sautéed veal medallions white wine, lemon caper sauce 23

GF

Double-Cut Lamb Chops

GF

Six flavorful chops, grilled to your liking, wild mushrooms & rosemary, spinach & potato of the day 38

Veal Tenderloin

Medallions of veal tenderloin, prosciutto, fresh mozzarella, sage, porcini Marsala wine sauce 28

Veal Florentine

Sautéed veal medallions topped with spinach, fresh mozzarella & Shitake mushrooms, truffle infused white wine sauce 23

GF

Chicken alla Parmigiana

Breaded chicken cutlet topped with marinara sauce & mozzarella cheese, side of spaghetti 20



Veal alla Parmigiana

Breaded veal cutlet topped with marinara sauce & mozzarella cheese, side of spaghetti 23

Wild Boar Spezzatino

Slow cooked, braised wild boar with Cabernet grilled polenta & Pecorino Cheese 22

GF

Chicken Massimo

Sautéed chicken breast, asparagus, mushrooms, sun-dried tomatoes, fresh mozzarella & white wine with a touch of tomato sauce 21



GF

Chicken Romana

Sautéed chicken breast topped with onions, roasted peppers, basil & fresh mozzarella in a light tomato sauce 21

GF



Grilled Jumbo Shrimp

Bed of sautéed cannellini beans & spinach, white wine, lemon, caper sauce 30

GF

Langostino

Three grilled Mediterranean deep water prawns over sun-dried tomato & arugula risotto 36

GF

Crab Cakes

Entirely jumbo lump crabmeat, handmade, seasoned to perfection, vegetable & potato of the day, side of fire-roasted pepper aioli 29

Seared Salmon Filet

Citrus glazed, spinach & potato of the day 23

GF

Jumbo Sea Scallops

Seared scallops, sautéed, julienned vegetables, Limoncello & hazelnut reduction, side of sun-dried tomato & arugula risotto 30

GF

SIDE SUBSTITUTES

Pasta Pomodoro n/c

Pasta Garlic & Oil n/c

Spinach & Potato n/c

Sun Dried Tomato & Arugula Risotto n/c

Spinach & Cannellini Beans n/c

Pasta Special mp

Broccoli Rabe 6

Penne alla Vodka 6

Cheese Ravioli 7

Fettuccine Bolognese 6

Gnocchi alla Norma 6

Lobster Ravioli 15

GF

— ITEMS CAN BE PREPARED GLUTEN FREE UPON REQUEST



The pricing above is based on the full substitution of the side dishes that regularly complements your entrée.

All Chicken Products used at La Locanda are Free Range and Grass Fed.



CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGY CONCERNS