



# *Brunch Menu*

Sunday 11 am – 2 pm

4989 West Chester Pike  
Newtown Square, PA 19073  
[www.lalocandapa.com](http://www.lalocandapa.com)

# Appetizers

## Octopus Carpaccio

Thinly sliced poached Spanish Octopus, served chilled, petite arugula salad, lemon olive oil, shaved parmigiano GF 11.95

## Fried Calamari

Flour coated fresh calamari, zesty marinara sauce 10.95

## Asparagus Parmigiana

Roasted asparagus spears, melted fresh mozzarella, Prosciutto di Parma GF 11.95

## Classic Bruschetta

Grilled Tuscan style bread, fresh tomatoes, basil, olive oil, balsamic reduction, shaved Parmigiano 7.95

## Mussels

Garlic white wine or marinara GF 10.95

## Roasted Artichokes

Fire-roasted artichokes over sautéed baby spinach, white wine truffle sauce GF 10.95

## Bufala Mozzarella & Prosciutto

Thinly sliced Prosciutto di Parma, Bufala mozzarella & fire-roasted peppers GF 12.95

## Formaggi (Cheese Plate)

A plate of fresh, chef chosen, Artisan cheeses, toast points, seasonal fruit GF 9.95

## Sausage & Broccoli Rabe

Grilled sweet Italian sausage, sautéed broccoli rabe, cannellini beans, sun-dried tomatoes GF 9.95

## Beef Carpaccio

Thinly sliced beef tenderloin, petite arugula salad, shaved Parmigiano, black truffle horseradish aioli drizzle GF 12.95

## Jumbo Shrimp Cocktail

Jumbo shrimp traditional cocktail sauce GF 14.95

## Eggplant La Locanda

Thin layers of eggplant, spinach & roasted peppers, melted mozzarella, light roasted garlic cream sauce GF 9.95

## New Zealand Cockles

Garlic white wine or marinara sauce GF 12.95

## Insalata Caprese

Sliced mozzarella, tomatoes, fire-roasted red peppers, basil aged balsamic glaze GF 10.95

## Stuffed Quail

Bed of grilled fennel & smoked pancetta 11.95

## Affettati (Cured Meats)

A plate of thinly sliced cured meats, Speck del Tirolo, Prosciutto di Parma, Black Truffle Salame GF 11.95

# Soups & Salads

## Screppelle Soup

Light crepes filled with Parmigiano, homemade chicken broth 7.95

## Arugula & Endive Salad

Organic baby arugula & Belgian endive, red wine poached pears, crumbled Gorgonzola, sun-dried cranberries & golden raisins & walnuts, pomegranate vinaigrette GF 7.95

## Minestrone Soup

Traditional vegetable soup GF 5.95

## House Salad

Organic spring mix, carrots, cucumber, cherry tomatoes, balsamic vinaigrette GF 6.95

## Classic Caesar Salad

Crisp Romaine lettuce, croutons, Parmigiano, classic Caesar dressing GF 6.95

# Entrée Salads

## Blackened Salmon

Organic spring mix, sun-dried cranberries, pomegranate vinaigrette GF 12.95

## Lobster & Grilled Peach

Baby arugula, shaved ricotta, radishes, borlotti beans, aged balsamic glaze GF 14.95

## Grilled Calamari Salad

Organic spring mix, Limoncello dressing GF 11.95

## Smoked Salmon & Beet

Arugula, goat cheese & Greek yogurt dressing, GF 12.95

# Benedict Brunch

## Eggs Florentine

Poached Eggs, Spinach & Prosciutto atop an English Muffin, Sauce Besciamella 11.95

## Classic Eggs Benedict

Poached Eggs atop an English Muffin, Canadian Bacon, Sauce Hollandaise 10.95

## Eggs & Sausage Benedict

Poached Eggs, Sausage Patties, Chopped Tomato, Melted Provolone atop an English Muffin 12.95

# Pasta

## Rigatoni alla Campagnola

Sautéed mushrooms, ground sweet sausage, roasted red peppers, tomato demi sauce GF 10.95

## Penne alla Vodka

Penne pasta, diced prosciutto, vodka tomato cream sauce GF 10.95

## Tortellini Tre 'P'

Prosciutto, Peas, Panna (Cream) Sauce GF 10.95

## Orecchiette

Sautéed cubes of chicken breast, broccoli florets, roasted garlic, white wine sauce, extra virgin olive oil, breadcrumb & Parmigiano GF 11.95

## Linguine & Cockles

Linguine with New Zealand cockles, garlic white wine & olive oil GF 16.95

## Fettuccine Bolognese

Ground veal, pork & beef simmered in San Marzano tomatoes & red wine over fresh egg fettuccine GF 10.95

## Timballo di Teramo

Light crepe pasta, layered spinach omelet & tiny meatballs, tomato & besciamella sauces 17.95

## Eggplant Rollatini

Thinly sliced eggplant, rolled with Parmigiano & mozzarella, baked with marinara, side of spaghetti 15.95

# Brunch

## Frittata La Locanda

Crabmeat, onion, tomato, spinach melted fontina 12.95

## Chicken Paillard

Thinly sliced herb marinated grilled chicken, baby arugula salad, pomegranate Vinaigrette, shaved Parmigiano GF 13.95

## Crab Cake Panino

Fire Roasted Pepper Aioli, Side of Pan-Fried Potato 14.95

## French Turkey Sandwich

Slice Roasted Turkey Breast, Canadian Bacon, Tomato, American Cheese, Between Slices of French Toast 12.95

## French Salmon Sandwich

Smoked Salmon, Fresh Baby Spinach, Goat Cheese, Tomato between Slices of French Toast 14.95

## Filet Mignon & Eggs

4 ounces of Beef Tenderloin grilled to your desired temp, Poached Eggs, Hollandaise Sauce with Fries or English Muffin 19.95

## Salmon & Eggs

Blackened Filet of Atlantic Salmon, Spinach, Poached Egg over English Muffin 14.95