

Appetizers

Roasted Artichokes 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

Happy 
Mother's
Day

La Locanda
RISTORANTE ITALIANO



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

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



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

Roasted Pheasant Breast 39.00
 Boneless Airline Pheasant Breast Wrapped with Applewood Smoked Bacon, finished with a Shiitake Mushrooms & Black Truffles White Wine 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

Grilled 16oz Center Cut Veal Chop 42.00
 Au Jus, Spinach & Potato of the Day

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

Dover Sole 41.00
 Fresh Whole Sole, Deboned, Vegetable & 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



Pink Lemonade Cocktail 14.00
 Vodka, Coconut Rum, Lime Juice, Cranberry Juice, Lemonade



Violet Lemon Drop Martini 14.00
 Vodka, Violet Liqueur, Lemon Juice, Simple Syrup

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