

Happy Easter

2025

APPETIZERS

ROASTED ARTICHOKE 16.00

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

FRIED CALAMARI 15.00

... Lightly coated in Flour, Zesty Marinara ...

BAKED ESCARGOTS 17.00

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

ASPARAGUS TURNOVER 15.00

... Asparagus, Sliced Prosciutto and Fontina Cheese, Baked in Puff Pastry Dough, in a 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 11.00

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

CAESAR SALAD 11.00

... Crisp Romaine Lettuce, Croutons, Classic Caesar Dressing & Parmigiano ...

INSALATA CAPRESE 13.00

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

LOBSTER BISQUE 14.00

... Traditional bisque ...

SCREPELLE SOUP 11.00

... Delicately Rolled Homemade Egg Crêpes, Chicken Broth & Parmigiano ...

ARUGULA & ENDIVE SALAD 13.00

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

PASTA ENTRÉES

PENNE ALLA VODKA 26.00

... 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 25.00

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

CHEESE RAVIOLI 25.00

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

LOBSTER RAVIOLI 33.00

... Lobster filled Ravioli in a Delicate Lobster & Brandy Sauce ...

FETTUCINE ALLA BOLOGNESE

30.00

... 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

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 28.00

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

CHICKEN ALLA PARMIGIANA 28.00

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

VEAL MARSALA 29.00

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

VEAL & CRAB 40.00

... Sautéed Veal Medallions, Asparagus Tips, and Jumbo Lump Crabmeat, Finished in a Vermouth Cream Sauce ...

EASTER HAM 36.00

... Honey Glazed Baked Ham, With Dijon Mustard Aioli Sauce ...

RACK OF LAMB 43.00

... 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 42.00

... 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

PRETTY IN PINK ... Prosecco, Chambord, Splash of Cranberry Juice, Topped with Fresh Berries. 14.00

RASPBERRY GIMLET ... Grey Goose Vodka, Homemade Raspberry Simple Syrup, Fresh Lime. 14.00



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