

Appetizers

Roasted Artichokes 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

Happy 
Mother's
Day

La Locanda
RISTORANTE ITALIANO



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 12.00
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

Fettuccine alla Bolognese 30.00
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 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

Grilled 16oz Center Cut Veal Chop 45.00
 Au Jus, Spinach & Potato of the Day

Rack of Lamb 43.00
 Served with a Port Wine, Rosemary & Dijon Mustard 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



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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