

# Happy

*La Locanda*  
RISTORANTE ITALIANO

# Thanksgiving

## 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*

## 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*

### **CREAM OF PUMPKIN & BUTTERNUT SQUASH ... 11.00**

*A Delicious Balance of Sweet & Savory*

### **SCREPELLE SOUP ... 11.00**

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

### **ARUGULA & ENDIVE SALAD ... 12.00**

*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*

### **FETTUCCINE ALLA BOLOGNESE ... 29.00**

*Egg Fettuccine, Ground Veal, Pork, Beef, Light San Marzano Tomatoes & Red Wine*

### **PUMPKIN RAVIOLI ... 32.00**

*Shiitaki Mushrooms, Vermouth Cream Sauce*

### **LOBSTER RAVIOLI ... 32.00**

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

### **ORECCHIETTE ... 24.00**

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

## Entrées

### **SEARED SALMON FILET ... 31.00**

*Citrus Glazed, Spinach & Potato of the Day*

### **DOVER SOLE ... 41.00**

*Fresh Whole Sole, Deboned, Vegetable & Potato of the Day*

### **BAKED CRAB IMPERIAL ... 42.00**

*Jumbo Lump Crabmeat Baked in a Traditional Imperial Sauce, Vegetable & Potato of the Day*

### **BEEF SHORT RIBS ... 39.00**

*Braised Certified Angus Boneless Short Ribs, Finished with a Red Wine Root Vegetable Demi-Glace Sauce*

### **8OZ FILET MIGNON ... 43.00**

*Prepared to your liking, Natural Jus, Spinach & Potato of the Day*

### **GRILLED 16OZ CENTER CUT VEAL CHOP ... 42.00**

*Au Jus, Spinach & Potato of the Day*

### **VEAL & CRAB ... 39.00**

*Sautéed Veal Medallions, Asparagus Tips, and Jumbo Lump Crabmeat, finished in a Vermouth Cream Sauce, Vegetable & Potato of the Day*

### **CHICKEN ALLA PARMIGIANA ... 27.00**

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

### **CHICKEN PICCATA ... 27.00**

*White Wine, Lemon, Capers Sauce*

### **SEARED MUSCOVY DUCK BREAST ... 39.00**

*Pan Seared Boneless Muscovy Duck Breast, finished with a Cherry Brandy Sauce*

## Traditional Thanksgiving Platter

### **WHITE & DARK MEAT TURKEY ... 38.00**

*Served with Gravy, Stuffing, Mixed Mashed Potatoes, Green Beans & Cranberry Sauce*

## Sides

### **SPINACH ... 6.00**

### **RISOTTO ARUGULA/SUNDRIED TOMATOES ... 6.00**

### **ASPARAGUS ... 6.00**

### **SPAGHETTI AGLIO & OLIO ... 6.00**

## Drink Specials

### **CARAMEL APPLE MARTINI ... 14.00**

*Straw Boys Vodka, Buttershots, Apple Pucker in a Caramel Drizzled Glass*

### **PUMPKIN WHITE RUSSIAN ... 14.00**

*Straw Boys Vodka, Kahlua, Pumpkin Cream*