

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 ... 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 ... 23.00

Penne, Prosciutto With Creamy Vodka Tomato Sauce

BLACK TAGLIOLINI ... 28.00

Homemade (Squid Ink Infused Pasta) with Crabmeat, Caramelized Onions, Cherry Tomatoes in a Garlic White Wine

FETTUCCHINE ALLA BOLOGNESE ... 26.00

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

PUMPKIN RAVIOLI ... 30.00

Shiitaki Mushrooms, Vermouth Cream Sauce, Toasted Pumpkin Seeds Garnish

LOBSTER RAVIOLI ... 30.00

Lobster filled Ravioli in a Delicate Lobster & Brandy Sauce

ORECCHIETTE ... 23.00

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

16OZ RIB-EYE ... 38.00

Grilled to your desire, Spinach & Potato of the Day

8OZ FILET MIGNON ... 43.00

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

GRILLED 16OZ CENTER CUT VEAL CHOP ... 39.00

Au Jus, Spinach & Potato of the Day

VEAL & CRAB ... 37.00

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

QUAILS FORESTIERE ... 37.00

Twin Grilled Semi-Boneless Herb Marinated Quails, finished with a Mixed Mushrooms Vermouth Cream Sauce

Traditional Thanksgiving Platter

WHITE & DARK MEAT TURKEY ... 36.00

Served with Gravy, Stuffing, 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 ... 12.00

Straw Boys Vodka, Kahlua, Pumpkin Cream