
Martinis

LAST WORD

Leave Them Speechless.
Hendricks Dry Gin, Green Chartreuse,
Maraschino Liqueur, Luxardo Cherry
& Lime Juice 14

ARANCIA ROSSA NEGRONI

A Blood Orange Twist to a Classic
“...A Perfect Drink as Far as I Am
Concerned.” Anthony Bourdain
Revivalist Botanical Summertide
Expression, Campari, Antica Formula
Vermouth, Blood Orange Puree &
Dehydrated Blood Orange Slice 13

FRESCO DI VITE

Italian for ‘fresh off the vine.’ Refreshing.
Ketel One Cucumber Mint Vodka, Muddled
Watermelon, Simple Syrup & Lime Juice 13

NEW YORK SOUR

Weller Bourbon & Lemon, Simple Syrup
with a Red Wine Floater 12

LAVENDER LEMON DROP MARTINI

A Perfect Dance of Lavender & Lemon
Stolichnaya Vanilla Vodka, House Made
Lavender Simple Syrup, Lemon Juice &
Sugar Rim 13

ELDERFLOWER COSMOPOLITAN

Stateside Vodka, St. Germaine’s
Elderflower Liqueur, Triple Sec
& Lime 13

THE VIOLET VESPER

Empress Gin, Faber Vodka,
Lillet Blanc, Orange Bitters
& Orange Peel 15

Cocktails

SMOKED VANILLA OLD FASHIONED

Bulleit Rye Bourbon, Madagascar Vanilla
Bean simple syrup, Orange Bitters,
Luxardo Cherry, Cedar Plank Smoked 14

EMPRESS & TONIC

Empress Gin, St. Germaine Elderflower,
Fresh Lime & Tonic 12

CASAMIGOS MARGARITA LIGHT

Casamigos Reposado Tequila, Fresh Lime
Juice, Fresh Orange Juice & Part Agave
Nectar 16

MULE MEXICANA

Seeds 21 Jalapeno Cucumber Tequila,
Ginger Beer, & Fresh Lime Juice 11

CIAO BELLA

Luxardo Amaretto & Homemade
Limoncello with Ginger Beer & Fresh
Lime Juice, Amarena Fabbri Cherry &
Lime Wedge 11

MOJITO DI MIRTILLI

Mirtille ~ Italian for Blueberry
Bacardi White Rum, Blueberry Puree,
Simple Syrup, Fresh Mint, Fresh Lime
Juice & Club Soda 12

SEASONAL SANGRIA

Sauvignon Blanc, Furlan Prosecco,
Fresh Pears, Basil & Fresh Lime 13

Appetizers

Octopus Carpaccio GF

Thinly Sliced Spanish Octopus, Arugula,
Lemon Olive Oil Dressing, Shaved
Parmigiano Reggiano 14

Fried Calamari

Lightly Coated in Flour, Zesty Marinara
Sauce 14

Oysters

Three West Coast & Three East Coast,
Served over Ice with Cocktail & Horseradish
Sauce 16

Roasted Artichokes GF

Fire Roasted Artichokes, Sautéed Baby
Spinach, White Wine Truffle Sauce 14

Sausage & Broccoli Rabe GF

Grilled Sweet Sausage, Sautéed Broccoli
Rabe, Cannellini Beans, Sun-Dried Tomato,
White Truffle Sauce 13

Bruschetta

Tuscan Style Bread, Fresh Tomatoes,
Basil, Olive Oil, Aged Balsamic
Reduction, Parmigiano 8

Jumbo Shrimp Cocktail GF

Jumbo Shrimp, Piquant Cocktail
Sauce 16

Eggplant La Locanda GF

Grilled Eggplant, Spinach & Roasted
Peppers, Melted Mozzarella, Roasted
Garlic Cream Sauce 11

Buffalo Mozzarella GF

Served with Prosciutto di Parma &
Roasted Peppers & Olives 14

Burrata e Pesche

Fresh Burrata with Grilled Peaches,
Finish with a Peach Balsamic
Glaze 14

Beef Carpaccio GF

Thinly Sliced Beef Tenderloin,
Arugula, Black Truffle Horseradish
Aioli Drizzle, Shaved Parmigiano 14

Bresaola GF

Cured Filet Mignon, Arugula, Lemon
Shaved Parmigiano, Extra Virgin
Olive Oil 13

Prince Edward Island Mussels GF

White Wine & Garlic or Marinara
Sauce 13

New Zealand Cockles GF

White Wine & Garlic or Marinara
Sauce 14

Soups & Salads

Minestrone Soup

Traditional Vegetable Soup 8

Screpelle Soup

Delicately Rolled Homemade Egg Crêpes,
Chicken Broth, Parmigiano 8

House Salad GF

Organic Spring Mix, Cherry Tomatoes,
Carrots, Aged Balsamic Vinaigrette 7

Caesar Salad GF

Crisp Romain Lettuce, Croutons, Classic
Caesar Dressing, Parmigiano 9

Insalata Caprese GF

Fresh Mozzarella, Sliced Tomatoes,
Fire-Roasted Red Peppers, Aged Balsamic
Vinegar, Basil 11

Grilled Calamari Salad GF

Organic Spring Mix, Citrus Vinaigrette 13

Classic Wedge Salad GF

Iceberg Lettuce, Prosciutto, Beets, Carrots,
Tomato, Blue Cheese Dressing 10

Boston Butter Salad GF

Butter Lettuce, Grilled Shrimp, Avocado,
Oranges, Beets, Goat Cheese, Champagne
Tarragon Dressing 14

Roasted Beets Salad GF

Arugula, Fennel, Goat Cheese,
Pomegranate Vinaigrette 11

Arugula & Endive Salad GF

Arugula, Belgian Endive, Red Wine
Poached Pear, Cranberries, Raisins,
Walnuts, Gorgonzola, Blueberry
Pomegranate Vinaigrette 10

Pizza

Margherita GF

Tomato, Basil, Fresh Mozzarella 15

San Daniele GF

Prosciutto, Mozzarella, Baby
Arugula, Shaved Parmigiano 18

Traditional Cheese GF

A Classic 15

Spinach & Gorgonzola GF

Fresh Sautéed Spinach &
Gorgonzola 17

Meat Lovers GF

Italian Sausage, Pepperoni, Bacon,
Meatballs 17

* Additional Toppings Available
Upon Request

Menu Features

Served with chef's vegetable

Grilled 16oz Center Cut Veal Chop, Au Jus 36
Prime N.Y. Strip Steak, 28-day Aged, Cognac
Creamy Peppercorn Sauce 39

Dover Sole, Fresh Whole, Deboned Table Side 39
Branzino, Fresh Whole, Deboned Table Side,
Mediterranean 36

Pasta

Gluten-free pasta available upon request

Risotto of the Day 24
(See Server)

Bavette Maremonte
Mussels, Clams, Calamari, Shiitake
Mushrooms, Tomato, White Wine 24

Gnocchi Genovese
Artichokes, Pesto, Shaved Ricotta Salata 20

Linguine & Cockles (Clams) GF
Linguine, New Zealand Cockles, Garlic,
White Wine, Olive Oil 26

Black Tagliolini
Homemade with Crabmeat, Caramelized
Onions, Cherry Tomatoes in a Garlic White
Wine Sauce 26

Timballo di Teramo (House Specialty)
Light Crêpe Pasta, Layered with a Spinach
Omelette, Tiny Meatballs on Marinara
Sauce, Besciamella 26

Orecchiette GF
Ear-Shaped Pasta with Chicken,
Broccoli, Garlic, White Wine Sauce,
Bread Crumbs, Parmigiano 20

Penne alla Vodka GF
Penne, Prosciutto, Vodka Tomato Cream
Sauce 19

Lobster Ravioli
Lobster filled Ravioli, Lobster, Brandy
Sauce 28

Cheese Ravioli
Homemade, Stuffed Ricotta Cheese,
Fresh Tomato Sauce, Parmigiano
Cheese, Basil 21

Lasagna alla Bolognese
Layered Homemade Pasta, Ground
Veal, Pork, Beef, Mozzarella Cheese,
Tomato Sauce 20

Fettuccine Bolognese GF
Egg Fettuccine, Ground Veal, Pork,
Beef, Light San Marzano Tomatoes,
Red Wine 24

Eggplant alla Parmigiana
Lightly Battered Eggplant, Topped
with Fresh Mozzarella Cheese,
Tomato Sauce 21

Spaghetti & Meatballs
Homemade Meatballs, Classic
Tomato Sauce 19

Grill & Sauté

8 oz. Filet Mignon GF
Prepared to your Liking, Natural Jus,
Spinach & Potato of the Day 38

16 oz. Rib-Eye GF
Grilled to your Desire, Spinach &
Potato of the Day 36

Veal Piccata GF
Sautéed Veal Medallions, White Wine,
Lemon Caper Sauce, Vegetable &
Potato of the Day 26

Veal Sorrento
Sautéed Veal Medallions, Grilled
Eggplant Parma Prosciutto, Mozzarella
with White Wine and a Touch of
Tomato Sauce 27

Veal alla Parmigiana
Breaded Veal Cutlet, Topped with
Marinara Sauce & Mozzarella Cheese,
Side of Spaghetti 26

Grilled Jumbo Shrimp GF
Bed of Sautéed Cannellini Beans &
Spinach, White Wine, Lemon, Caper
Sauce 30

Jumbo Sea Scallops GF
Seared Scallops, Julienned Vegetables,
Limoncello & Hazelnut Reduction, Side of
Sun-Dried Tomato & Arugula Risotto 38

Seared Salmon Filet GF
Citrus Glazed, Spinach & Potato of the
Day 26

Double-Cut Lamb Chops GF
Six Flavorful Chops, Grilled to your
Liking, Cognac Mint Demi-Glace,
Vegetable & Potato of the Day 38

Chicken Saltimbocca
Sage, Prosciutto, Fresh Mozzarella, Demi
Glaze Mushroom Sauce 26

Pork Chop Milanese
Lightly Breaded, Pan Fried with
Arugula, Endive, Radicchio & Shaved
Parmigiano in a Limoncello Dressing 28

Chicken Massimo GF
Chicken Breast, Sautéed with
Asparagus, Mushrooms, Sun-Dried
Tomato, Fresh Mozzarella & White
Wine, Touch of Tomato Sauce,
Vegetable & Potato of the Day 26

Chicken alla Parmigiana
Breaded Chicken Breast, Topped with
Mozzarella Cheese & Tomato Sauce,
Side of Spaghetti 26

Langostino GF
Three Grilled Mediterranean Deep
Water Prawns over Sun-Dried Tomato
& Arugula Risotto MP

Crab Cakes
Jumbo Lump Crabmeat, Homemade,
Side of Fire-Roasted Pepper Aioli,
Vegetable & Potato of the Day 38

Sides

Pasta Pomodoro n/c GF, Pasta Garlic & Oil n/c GF, Penne alla Vodka 6 GF, Cheese Ravioli 8
Fettuccine Bolognese 9 GF, Spinach 5 GF, Asparagus 6 GF, Broccoli Rabe 6 GF

GF - THESE ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST

**The pricing above is based on additions to the side dishes that regularly complement your entree.*

Please Note: A \$4 Splitting Fee applies to all Pasta and Grill & Sauté Entrees

***La Locanda honors BYOB on Sunday, Monday & Tuesday with a corkage fee per bottle (WINE ONLY)**

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGY CONCERNS.

All Chicken Products used at La Locanda are Free Range & Grass Fed. La Locanda supports local businesses & buys farm to table for the freshest and best quality ingredients.