

Appetizers

Roasted Artichokes

Fire Roasted Artichokes over Sautéed Baby Spinach in a White Wine Truffle Sauce **GF 14**

Fried Calamari

Lightly Coated in Flour, Served with our Zesty Marinara Sauce **14**

Tomato & Fresh Mozzarella

Fire Roasted Red Peppers, Extra Virgin Olive Oil, Kalamata Olives, Aged Balsamic Reduction **GF 12**

Burrata

Cherry Tomato, Roasted Corn, Baby Arugula, Balsamic Peach Syrup & Basil Olive Oil **GF 14**

Eggplant La Locanda

Lightly Battered, Layers of Spinach & Roasted Peppers, Melted Mozzarella, Roasted Garlic Cream Sauce **GF 12**

Asparagus Turnover

Fontina Cheese, Prosciutto, Roasted Peppers, Beurre Blanc, Basil Pesto Drizzle **GF 14**

Sausage & Broccoli Rabe

Grilled Sweet Sausage, Cannellini Beans, Sun-Dried Tomato, White Truffle Sauce **13**

Jumbo Shrimp Cocktail

Jumbo Shrimp, Piquant Cocktail Sauce **GF 16**

Soups & Salads

House Salad

Organic Spring Mix, Cherry Tomato, Carrots & Aged Balsamic Vinaigrette **GF 8**

Caesar Salad

Crisp Iceberg Lettuce, Croutons, Classic Caesar Dressing **GF 9**

Boston Butter Salad

Butter Lettuce, Shrimp, Avocado, Oranges, Beets & Goat Cheese, Champagne Tarragon Dressing **GF 14**

Cream of Pumpkin & Butternut Squash

A Delicious Balance of Sweet & Savory **9**

Screpelle Soup

Light crêpes filled with Parmigiano Cheese in homemade Chicken Broth **9** (House Specialty)

Arugula & Endive Salad

Arugula, & Belgian Endive, Red Wine Poached Pear, Cranberries, Raisins, Walnuts & Crumbled Gorgonzola in a Blueberry Pomegranate Vinaigrette **GF 12**

Pasta Entrées

Penne alla Vodka

Pencil Point Pasta tossed with diced Prosciutto di Parma in a Vodka Tomato Cream Sauce **GF 19**

Black Tagliolini

Crabmeat, Caramelized Onions & Cherry Tomatoes in a Garlic White Wine Sauce **28**

Fettuccine Bolognese

Ground Veal, Pork & Beef simmered in San Marzano Tomatoes & Red Wine, Fresh Egg Fettuccine **GF 24**

Pumpkin Ravioli

Shitaki Mushrooms, Vermouth Cream Sauce, Fried Leek Garnish **26**

Lobster Ravioli

Lobster filled Homemade Ravioli, Delicate Lobster & Brandy Sauce **32**

Lasagna alla Bolognese

Layered Homemade Pasta, Ground Veal, Pork & Beef, Mozzarella Cheese, Tomato Sauce **22**

Entrées

Citrus Glazed Atlantic Salmon

Grilled, Over a bed of Sautéed Spinach & Side of Potato GF 27

Seared Duck Breast

Pan Seared Muscovy Duck with Apricot Brandy Sauce 34

Chicken Piccata

White Wine, Lemon, Caper Sauce GF 25

Chicken Parmigiana

Lightly Breaded Chicken Breast Cutlet, Melted Mozzarella, Classic Tomato Sauce 26

Veal Involtino

Prosciutto Stuffed Veal, Porcini Mushrooms, Fresh Mozzarella, Demi Marsala Sauce 27

Veal Parmigiana

Lightly Breaded Veal Cutlet, Melted Mozzarella, Classic Tomato Sauce 27

Veal Ossobucco

Braised Veal Shank, Red Wine, Root Vegetables, Demi-Glace, Saffron Risotto 38

8 oz. Filet Mignon

Certified Angus Beef, Natural Jus, Spinach & Potato GF 43

16 oz. Rib-Eye Steak

Certified Angus Beef, Natural Jus, Spinach & Potato GF 38



Side Substitutions

Spinach 6 Asparagus 6

Risotto Arugula/Sundried Tomatoes 6 Spaghetti Aglio & Olio n/c

Drink Specials

Lavender Martini 13.00

Pumpkin White Russian 10.95

Spiked Apple Cider 9.50

Traditional Thanksgiving Platter

White and Dark Meat Turkey

with Gravy, Stuffing, Mashed Potatoes,

Green Beans and Cranberry Sauce 34.95

Please Note: A \$4 Splitting Fee applies to all Pasta Dishes & Entrées.

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.

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.