

Appetizers



Roasted Artichokes

Fire Roasted Artichokes over Sautéed Baby Spinach in a White Wine Truffle Sauce **GF 12**

Fried Calamari

Lightly Coated in Flour, Served with our Zesty Marinara Sauce **12**

Sausage & Broccoli Rabe

Grilled Sweet Sausage, Cannellini Beans, Sun-Dried Tomato, White Truffle Sauce **GF 11**

Eggplant La Locanda

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

Buffalo Mozzarella

Thinly Sliced Prosciutto di Parma, Buffalo Mozzarella & Fire Roasted Peppers **GF 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 7**

Boston Butter Salad

Butter Lettuce, Grilled Shrimp, Avocado, Oranges, Beets & Goat Cheese, Champagne Tarragon Dressing **GF 13**

Caesar Salad

Crisp Romain Lettuce, Croutons, Classic Caesar Dressing **GF 7**

Caprese Salad

Fresh Mozzarella & Sliced Tomatoes drizzled with aged Balsamic Vinegar & Basil **GF 11**

Lobster Bisque

The Classic Recipe **9**

Screpelle Soup

Light crêpes filled with Parmigiano Cheese in homemade Chicken Broth **8** (House Specialty)

Arugula & Endive Salad

Organic Arugula, & Belgian Endive, Red Wine Poached Pear, Crumbled Gorgonzola, Sun-dried Cranberries, Golden Raisins & Walnuts, Pomegranate Vinaigrette **GF 8**

Pasta Entrees



Penne alla Vodka

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

Squid Ink Tagliolini

Made In-House, with Crabmeat, Caramelized Onions, & Cherry Tomatoes in a Garlic White WinSauce **GF 24**

Orecchiette

Sautéed Chicken & Broccoli, Garlic Wine Sauce, Tossed with Bread Crumbs and Parmigiano Cheese **GF 22**

Potato Gnocchi Genovese

Handmade Potato Gnocchi, Artichoke, Pesto, Shaved Ricotta Salata **22**

Lobster Ravioli

Lobster filled Homemade Ravioli, Delicate Lobster & Brandy Sauce **28**

Fettuccine Bolognese

Ground Veal, Pork & Beef simmered in San Marzano Tomatoes & Red Wine over Fresh Egg Fettuccine **GF 19**

GF - THESE ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST

Entrees



Jumbo Sea Scallops al Limone

Sautéed, Julienned Vegetables, Limoncello & Hazelnut sauce,
with a side of Sun-Dried Tomato & Arugula Risotto **GF 30**

Jumbo Lump Crab Cakes

Pan-fried to perfection, complemented by Roasted Red Pepper Aioli **33**

Citrus Glazed Atlantic Salmon

Grilled, Over a bed of Sautéed Spinach & Side of Potato **GF 28**

Chicken La Locanda

Prosciutto, Mozzarella & Sage in Mushroom Demi Glaze **GF 22**

Chicken Parmigiana

Lightly Breaded Chicken Breast Cutlet, Melted Mozzarella, Classic Tomato Sauce **24**

Chicken Farcito

Chicken Breast Stuffed with Prosciutto di Parma,
Fontina Cheese & Baby Spinach in a Porcini Mushroom Sauce **27**

Veal Marsala

Sautéed Mushrooms, Marsala Wine Demi-Glace **GF 23**

Veal Piccata

Sautéed Veal Medallions, White Wine, Lemon & Caper Sauce **GF 24**

Veal La Locanda

Francese Style Egg Batter, Jumbo Lump Crab, White Wine, Lemon & Capers **28**

Rack of Lamb

Natural Jus with Mint Jelly **GF 38**

8 oz. Filet Mignon

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

Sides



Spinach 6 Asparagus 6 Risotto Arugula/Sundried Tomatoes 6
Broccoli Rabe 6 Spaghetti Aglio & Olio 6

