

la locanda

RISTORANTE ITALIANO

DINNER

basil
oregano
rosemary
thyme
garlic
parsley
saffron

LA LOCANDA

RISTORANTE ITALIANO

Offers to Old Town Scottsdale a slice of authenticity, a distinctive Italian dining experience amidst the glitz and glamour. Our chefs deliver their blend of exquisite Italian food and a casual elegance that captures the soul of an Italian grandmother dancing the tango with Sinatra hipsters.

Our menu is simple and direct, offering fresh original recipes from the Northern regions of Italy. Pasta is freshly made in house served with mouthwatering recipes. The wine and cocktail lists offers a wide range for every palate and budget. Hearty, flavorful entrees with succulent seafood and meats selections. Our entrees and salads are comprised of fresh organic local ingredients. We pride ourselves of a prompt, friendly and relaxed service.

Our specials change frequently, so please call to inquire what they are for the day. We always have one or two special salads, pasta dishes and entrees to choose from. Signup for our newsletter at lalocandaaz.com/email to receive the latest on new menu items and chef specials.

La Locanda

Ristorante Italiano

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DINNER

— >>>> ANTIPASTI E INSALATE <<<< —

ADD SHRIMP, GRILLED CHICKEN, STEAK, SALMON 10

- Grilled Calamari, Borlotti, Limoncello Broth* 16 Gf
**Mussels, Spicy Tomato Sauce, Toast* 14
Mozzarella Di Bufala, Roasted Brussel Sprout, Chilli Marmalade 17
Roasted Beet Crudo, Pink Grapefruit, Ricotta Salata, Vincotto 12 Gf
English Cucumber, Dry Ricotta, Quinoa, Cherry Tomato, Olive, Spring Mix, Lemon Dressing 13 Gf
**Caesar, Whole Leaf Romaine Heart, House Crouton, 7-Minute Egg, Grana, Anchovy Dressing* 14
Goat Cheese, Marinated Strawberry, Arugula, Toasted Almond, Citrus Vinaigrette 12 Gf
Tuscan Kale, Romaine, Quinoa, Carrot, Beet, Avocado, Radish, Dry Apricot, Lemon Dressing 15 Gf
**Shrimp, Grilled Calamari, Lump Crab, Local Sweet Mix, Citrus Vinaigrette* 18 Gf
**Blue Cheese, Avocado, Bacon, Cherry Tomato, Chopped Spring Mix, Arugula, Bacon Vinaigrette* 15 Gf
House, Local Sweet Spring Mix, Red Onion, Carrot, Olives, Balsamic Vinaigrette 10 Gf
Chef's Daily Inspired Soup PdG

———— >>>> PRIMI <<<< —————

ADD SHRIMP, GRILLED CHICKEN, STEAK, SALMON 10, GF PASTA 2

- **Risotto Carbonara, Pancetta, Scallion, Egg Yolk* 16 Gf
Penne Alla Russa, Salmon, Vodka Sauce, Caviar 17
Chef's Choice Ravioli of the Day PdG
Pappardelle, Pork & Veal Bolognese Sauce 18
Gnocchi Al Telefono, Tomato Ragù, Mozzarella Di Bufala 16
Saffron Risotto, Wild Mushrooms 18 Gf
**Clams Linguine, Puttanesca Sauce, Black Olive, Caper, Anchovy* 20
**Black Linguine Frutti di Mare, Calabrian Chili* 22

———— >>>> SECONDI <<<< —————

ADD SHRIMP, GRILLED CHICKEN, STEAK, SALMON 10

- Veal Gorgonzola, Creamy Spinach, Crispy Potato* 32 Gf
**Seared Day Boat Sea Scallops, Risotto, Saba* 28 Gf
Grilled Branzino, Tricolor Cauliflower, Olives, Lemon-Oregano Aioli 27 Gf
**Pan Seared Salmon, Brussels Sprout, Baby Carrot, Chili Marmalade* 25
**Spice Rubbed Skirt Steak Alla Griglia, Baby Carrot, Salsa Verde, Herbal Infused Butter* 29 Gf
Grilled Red Bird Chicken Paillard, Arugula, Cherry Tomato, Grana Padano 19 Gf
**8oz Grass Fed Beef, Brioche Bun, Tillamook Cheddar, Cabernet Caramelized Onion, Bacon, Truffled Fries* 17

"Cooking is an art, please allow time for it." - Chef Andrea Volpi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU SUBJECT TO CHANGE. UPDATED 04.18.2017

This menu was handcrafted & printed by

STUDIO LXV

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