

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
**Spicy Mussels, Green and black mussels, Spicy Tomato Sauce* 14
Lox Smoked salmon, red onion, capers and horseradish 14
Mozzarella Di Bufala, Roasted Brussel Sprout, Chilli Marmalade 15
**Caesar, Whole Leaf Romaine Heart, House Crouton, 6-Minute Egg, Caesar Dressing* 14
Power Salad, Kale, Quinoa, Beets, Avocado, Radish, Dry Apricots, toasted almonds, Lemon Dressing 15
Beet Salad, Roasted Beets, goat cheese crema, poppy seed dressing 12
Baby Arugula, Goat Cheese, Fresh Strawberry, Toasted Almond, Citrus Vinaigrette 12
House Salad, Local Sweet and Spring Mix, Red Onion, Carrot, Balsamic Vinaigrette 10
Chef's Daily Inspired Soup

———— >>>> PRIMI <<<< —————

ADD SHRIMP, GRILLED CHICKEN, STEAK, SALMON 10

- *Black Linguine Frutti di Mare, Green and Black Mussels, Scallops, Salmon, Shrimp and baby Lobster tail in a Calabrian Chili tomato sauce* 28
Pappardelle Bolognese, Pork & Veal in a Bolognese Sauce 18
Linguine a la Puttanesca clams, Black Olives, Capers, Anchovy tomato Sauce. 20
Penne Alla Russa, Smoked Salmon, Asparagus in a Vodka Sauce and Caviar 17
Gnocchi, homemade gnocchi with prosciutto, mushrooms, and peas in a tomato cream sauce 17
Risotto Porcini, Saffron risotto, with creamy porcini sauce finished with truffle oil 18
Ravioli Quattro Formaggi 20

———— >>>> SECONDI <<<< —————

ADD SHRIMP, GRILLED CHICKEN, STEAK, SALMON 10

- Osso Buco, Veal Shank prepared Milanese Style with Polenta* 38
Filet Mignon, with a peppercorn sauce served with mashed potatoes and warm sauté spinach 41
Veal Chop, with Grilled mushroom Barolo sauce served with mashed potato and warm sauté kale 45
Stuffed Pork Chop Mozzarella, spinach, prosciutto, porcini sauce, roasted potatoes and warm sauté kale 38
Salmon Piccata served with julienne vegetables 25
Veal Gorgonzola, veal Scaloppine, Gorgonzola sauce, with crispy potatoes and kale 32
Grilled Branzino, Tricolor Cauliflower, Olives, anchovy and Lemon-Oregano Aioli 27
Chicken Parmesan, breaded breast of chicken with mozzarella and tomato sauce served with mashed potatoes 22
Seared Scallop Risotto, Risotto Carbonara with Scallops, pancetta, Egg yolk, Scallions and Saba 28

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

This menu was handcrafted & printed by

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