

## ANTIPASTI

### CAPRESE E PEPERONI BUFALA MOZZARELLA 17

Imported Buffalo mozzarella, vine-ripened tomato, basil and roasted peppers with a balsamic reduction and olive oil

### VONGOLE AL FORNO OREGANATA 18

Baked clams stuffed with seasoned breadcrumbs with fresh oregano with a garlic/white wine/lemon sauce

### CALAMARI FRITTI 21

Dusted and seasoned in white polenta squid rings wrapped in a mild fra diavolo sauce with lemon and parsley

### COCKTAIL DI GAMBERONI 19

Poached jumbo Equadorian shrimp served over crushed ice with fresh horseradish cocktail sauce and a lemon wrap

### ZUPPE DI COZZE MEDITERRANEO 16

Prince Edward Island mussels in a garlic white wine sauce or marinara sauce

### CARCIOFI AFFOGATO 19

Baked artichoke stuffed with Sicilian breadcrumbs, pine nuts, garlic and fresh herbs with a lemon/white wine broth

### CARPACCIO DI MANZO 19

Thinly-sliced raw filet mignon with shaved parmigiano served over an arugula salad with lemon-scented truffle oil

### ARANCINI BOLOGNESE 19

Fried jumbo risotto croquets stuffed with meat ragout and fresh mozzarella on a bed of classic Bolognese sauce

## LE ZUPPE

PASTA E FAGIOLI 11

MINISTRONE 11

## INSALATE

### TRE COLORI TRITATE 16

Arugula, endive and radicchio, tomato, shaved parmigiano with balsamic vinaigrette

### CESARE CLASSICO 16

Romaine lettuce with garlic croutons, shaved parmigiano and white anchovy filets

### IL LUOGO MONTE BIANCO 17

Baby arugula, shaved parmigiano, crumbled goat cheese, avocado and grape tomatoes with a lemon/truffle oil dressing

### INSALATA DELLA CASA JULIANA 15

Assorted baby greens, tomato, cucumber and julienned vegetables with balsamic vinegar

### ENDIVE E GORGONZOLA 16

Endive, candied walnuts and gorgonzola cheese with champagne vinaigrette

### PROSCIUTTO E MELONE 17

24-month aged Prosciutto di Parma San Daniele and seasonal melon drizzled with imported orange olive oil

## PRIMI PIATTI

### RAVIOLI DI ARAGOSTA 36

Lobster-filled ravioli with sautéed shrimp in a marinara/prosecco/light cream Aurora sauce

### LINGUINE ALLA VONGOLE 28

With cockles and roasted garlic in a white wine sauce or marinara sauce

### RIGATONI DI RICOTTA FATTI DI CASA 28

Fresh house made ricotta-filled rigatoni with a classic Bolognese sauce and shaved ricotta salata

### TAGLIATELLE D' IL LUOGO 36

Fresh house made flat ribbon pasta with lobster tail and lump crab meat ragout with a champagne/rosé cream sauce

### ORECCHIETTE ALLA BARESE 28

Ear-shaped pasta with roasted sweet Italian sausage, sautéed broccoli rabe and cherry tomatoes with garlic & extra virgin olive oil

### PENNE ALLA VODKA CON GAMBERONI 29

Penne pasta with sautéed Tiger shrimp in an orange vodka/tomato cream sauce

### RAVIOLI AI FUNGHI 29

Mushroom-filled ravioli in a wild mixed mushroom brandy sauce and truffle oil

Sharing charge \$6

Pasta dishes may be shared, but please no half orders • Whole wheat and gluten free pasta also available

# SECONDI PIATTI

## FREE RANGE CHICKEN 31

Semi-boneless roasted half chicken seasoned with fresh herbs and preserved lemon served with mixed spring vegetables and mashed potatoes and au jus naturale

## DOPPIA BISTECCHINA DI MAIALE AL INFERNO 31

Double center-cut pork chops with hot and sweet cherry peppers, shallots, Kalamata olives and capers in a port wine reduction

## NY STRIP STEAK 41

Black Angus NY strip steak served with French frites and salad

## PETTO D'ANATRA ALLA ORANGE "GRAND MARNIER" 34

Pan-roasted duck breast with a Grand Marnier orange sauce with garlic spinach and sweet mashed potatoes

## FILETTO DI MANZO 42

10 oz. beef tenderloin prepared in a wild mushroom cognac flambé served with mashed potatoes and sautéed spinach

## PIATTI TRADIZIONALE

### POLLO (28)

#### POLLO ALLA PARMIGIANA

Served with you choice of pasta

#### POLLO SCARPARELLO

Boneless chicken with sweet Italian sausage, rosemary, garlic & lemon with white wine sauce

#### POLLO ALLA FRANCESE

With lemon and parsley in a white wine sauce

#### POLLO ALLA SALTIMBOCCA

With prosciutto, sage and mozzarella

#### POLLO ALLA PICCATA

Simmered in white wine, lemons and capers

### VITELLO (29)

#### VITELLO PARMIGIANA

Served with you choice of pasta

#### VITELLO AL FUNGHI

With sautéed wild mushrooms in a Marsala wine sauce

#### VITELLO ALLA FRANCESE

With lemon and parsley in a white wine sauce

#### VITELLO ALLA SALTIMBOCCA

With prosciutto, sage and mozzarella

#### VITELLO ALLA PICCATA

Simmered in white wine, lemons and capers

## DAL MARE

### SALMONE DELO ATLANTICO ALLA SENAPE 33

North Atlantic filet of salmon served with sauteed spinach, mashed potatoes, capers and shallots in a lemon/white wine sauce

### GAMBERONI AL SCAMPI 35

Pan-roasted jumbo shrimp with sizzling zesty garlic and fresh herbs in a Meyer lemon/pinot grigio sauce served over spinach and mashed potatoes

### FILETTO DI SOGLIOLA ALLA OREGANATA 31

Filet of Sole with seasoned breadcrumbs with fresh oregano with a garlic/white wine/lemon sauce

### PESCE ESPADA LIVORNESE 34

Swordfish filet with onion, capers, black olives and fresh oregano in a light marinara sauce

## CONTORNI DI STAGIONE

### "SIDE DISHES"

#### VEGETABLES 7

Seasoned sautéed mixed vegetables

#### POTATOES 8

Mashed or Roasted

#### BROCCOLI RABE 9

Sautéed with garlic and oil

#### ASPARAGI ALLA GRIGLIA 9

Grilled asparagus

#### SPINACHI 9

Sautéed garlic spinach

#### FUNGHI AL SALTO 9

Sautéed mushrooms

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illnesses. Please alert your server if you have special dietary requirements or if you are allergic to any foods.

EXECUTIVE CHEF  
VICTOR P.