

ANTIPASTI

CAPRESE E PEPERONI BUFALA MOZZARELLA 16

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

VONGOLE AL FORNO OREGANATA 15

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

CALAMARI FRITTI 17

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

COCKTAIL DI GAMBERONI 18

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

ZUPPE DI COZZE MEDITERRANEO 13

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

CARCIOFI AFFOGATO 15

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

CARPACCIO DI MANZO 16

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

ARANCINI BOLOGNESE 16

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

LE ZUPPE

PASTA E FAGIOLI 9

MINISTRONE 9

INSALATE

TRE COLORI TRITATE 13

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

CESARE CLASSICO 13

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

IL LUOGO MONTE BIANCO 14

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

INSALATA DELLA CASA JULIANA 13

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

ENDIVE E GORGONZOLA 12

Endive, candied walnuts and gorgonzola cheese with champagne vinaigrette

PROSCIUTTO E MELONE 15

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

PRIMI PIATTI

RAVIOLI DI ARAGOSTA 29

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

LINGUINE ALLA VONGOLE 25

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

RIGATONI DI RICOTTA FATTI DI CASA 25

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

TAGLIATELLE D' IL LUOGO 32

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

ORECCHIETTE ALLA BARESE 24

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 25

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

RAVIOLI AI FUNGHI 25

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 27

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 FERRI 26

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

NY STRIP STEAK 35

Black Angus NY strip steak served with French frites and salad

PETTO D'ANATRA ALLA ORANGE "GRAND MARNIER" 30

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

FILETTO DI MANZO 36

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

PIATTI TRADIZIONALE

POLLO (24)

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 (26)

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 29

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

GAMBERONI AL SCAMPI 31

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 SI SOGLIOLA OREGANATA 27

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

PESCE ESPADA LIVORNESE 30

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

CONTORNI DI STAGIONE

"SIDE DISHES"

VEGETABLES 6

Seasoned sautéed mixed vegetables

POTATOES 8

Mashed or Roasted

BROCCOLI RABE 9

Sautéed with garlic and oil

ASPARAGI ALLA GRIGLIA 9

Grilled asparagus

SPINACHI 7

Sautéed garlic spinach

FUNGHI AL SALTO 6

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.