ANTIPASTI

CAPRESE E PEPPERONI BUFALA MOZZARELLA 15
Imported Buffalo mozzarella, vine-ripened tomato, basil and roasted peppers with a balsamic reduction and olive oil

VONGOLE AL FORNO OREGANATA 14
Baked clams stuffed with seasoned breadcrumbs with fresh oregano with a garlic/white wine/lemon sauce

CALAMARI FRITTI 16
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 14
Baked artichoke stuffed with Sicilian breadcrumbs, pine nuts, garlic and fresh herbs with a lemon/white wine broth

CARPACCIO DI MANZO 14
Thinly-sliced raw filet mignon with shaved parmigiano served over an arugula salad with lemon-scented truffle oil

ARANCINI BOLOGNESE 15
Fried jumbo risotto croquets stuffed with meat ragout and fresh mozzarella on a bed of classic Bolognese sauce

LE ZUPPE

PASTA E FAGIOLI 9
MINESTRONE 9

INSALATE

TRE COLORI TRITATE 12
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 13
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 14
24-month aged Prosciutto di Parma San Daniele and seasonal melon drizzled with imported orange olive oil

PRIMI PIATTI

RAVIOLI DI ARAGOSTA 28
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 24
Fresh house made ricotta-filled rigatoni with a classic Bolognese sauce and shaved ricotta salata

TAGLIATELLE D’ IL LUOGO 29
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 24
Penne pasta with sautéed Tiger shrimp in an orange vodka/tomato cream sauce

RAVIOLI AI FUNghi 24
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 26
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 25
Double center-cut pork chops with hot and sweet cherry peppers, shallots, Kalamata olives and capers in a port wine reduction

NY STRIP STEAK 34
Black Angus NY strip steak served with French frites and salad

PETTO D’ANATRA ALLA ORANGE “GRAND MARNIER” 29
Pan-roasted duck breast with a Grand Marnier orange sauce with garlic spinach and sweet mashed potatoes

FILETTO DI MANZO 35
10 oz. beef tenderloin prepared in a wild mushroom cognac flambe served with mashed potatoes and sauteed spinach

PIATTI TRADIZIONALE

POLLO (23)

POLLO ALLA PARMIGIANA
Served with you choice of pasta

POLLO SCARPARIELLO
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 (25)

VITELLO PARMIGIANA
Served with you choice of pasta

VITELLO AL FUNGHI
With sauteed 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 28
North Atlantic filet of salmon served with sauteed spinach, mashed potatoes, capers and shallots in a lemon/white wine sauce

GAMBERONI AL SCALPELLO 30
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 26
Filet of Sole with seasoned breadcrumbs with fresh oregano with a garlic/white wine/lemon sauce

PESCE ESPADA LIVORNESI 29
Swordfish filet with onion, capers, black olives and fresh oregano in a light marinara sauce

CONTORNI DI STAGIONE
“SIDE DISHES”

VEGETABLES 6
Seasoned sauteed mixed vegetables

ASPARAGI ALLA GRIGLIA 8
Grilled asparagus

POTATOES 8
Mashed or Roasted

SPINACHI 6
Sautéed garlic spinach

BROCCOLI RABE 9
Sautéed with garlic and oil

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.