

antipasti e insalate

buffalo carpaccio, all natural, arugula, horseradish crème fraîche, extra virgin olive oil 10


sautéed mussels, garlic, lemon, butter, white wine 9.25

house pâté, seasonal chutney, red onion, capers 8.5

caesar salad, whole leaf romaine lettuce, shaved parmigiano reggiano regular 8.5 small 5

 **hearts of romaine**, gorgonzola cheese, white balsamic vinaigrette spiced pecans regular 9.75 small 6

warm spinach insalata, crispy prosciutto, haystack mountain feta cheese, sautéed hazel dell mushrooms, balsamic vinaigrette 9

 **arugula, radicchio, endive insalata**, lemon, extra virgin olive oil regular 9.5 small 5


living bibb lettuce, crispy pancetta, chevre cheese, ennel, grapefruit, whole grain mustard vinaigrette regular 10.5 small 6.5

 **organic mixed greens side salad**, balsamic vinaigrette 6

pasta

(spaghettini or penne available)

 **pasta pomodoro e basilico**, tomato, basil, olive oil, garlic 11.75


 **pasta puttanesca**, tomatoes, olives, capers, peperoncini, chili flakes, garlic, oregano, imported olive oil 12.5

pasta arrabbiata, pancetta, prosciutto, tomatoes, chili flakes, fresh basil 17

pasta bolognese, traditional meat sauce, ragu, parmigiano cheese, cream 17

ADD house-made sausage 4.5 ea

pasta, clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil 21.75

 **pasta con funghi**, organic mushrooms, shallots, cream, truffle butter 18.75

pasta carbonara, onion, pancetta, prosciutto, cream, black pepper 19

laudisio now offers a gluten-free beer:
lakefront brewery, new grist beer 5.5

executive chef: sakima isaac
sous chefs: gabriel enlow, scott turner

to learn about upcoming events at laudisio, please visit our website at www.laudisio.com

risotto

please allow 25 minutes for our risotto


seared sea scallops, pea shoot & lemon risotto, spring garlic & fennel marmalade 27

porcini mushroom & spring pea risotto, parmigiano reggiano 19

crispy-skin duck breast wild onion risotto, morel mushrooms, fava beans, baby carrots 25

secondi

zuppa di pesce, clams, rock shrimp, mussels, king crab, mexican white prawns, calamari, fresh fish, saffron-infused white wine, tomato, fresh herbs, pernod 23

 **polenta boulder**, baked polenta, spinach, asiago & ricotta cheeses, puttanasca 11

chicken scarpariello, 1/2 free-range chicken, spicy sausage, olives, peperoncini, capers, red wine, garlic, red wine vinegar 24

chicken cacciatore, 1/2 free-range chicken, mushrooms, pearl onions, tomatoes, red wine & veal reduction 19

pan-roasted long farm pork loin, sausage, preserved meyer lemon, rosemary, local beans 21

8 oz beef filet, hazel dell mushrooms, caramelized onions, sage, potato purée marsala & veal reduction 29

dolci

seasonal crème brûlée 8

gelato or sorbetto 4

fresh fruit (ask your server)

homemade cheesecake, seasonal fruit, berry coulis 7



springtime at laudisio
gluten-free dinner menu

 denotes vegetarian dishes.

please note: these dishes are free of ingredients that contain gluten, but are prepared in the same kitchen as ingredients that do contain gluten.