

pizza

all pizzas are applewood-fired in our wood burning ovens

margherita, basil, tomato, fresh mozzarella cheese 8

salsiccia, homemade fennel sausage, tomato, mozzarella cheese, house-roasted peppers 11

funghi, hazel dell mushrooms, roasted garlic, sage, haystack chevre & mozzarella cheeses 12

fresh figs, prosciutto di parma, fontina cheese, caramelized onion jam 13

rucola, bresaola, mozzarella cheese, arugula, white truffle oil, shaved parmigiano reggiano 13

quattro stagioni, artichoke hearts, olives, mushrooms, prosciutto, tomato, mozzarella cheese 12

bianca, fresh rosemary, imported olive oil, parmigiano & mozzarella cheeses 9.5

ADD prosciutto di parma 4.5 ADD arugula 3
ADD anchovies 4.5 ADD truffle oil 3 ADD egg 2.25

antipasti

butter sampler: buffalo, parmigiano reggiano, goat, fresh bread 3

antipasti misti, mozzarella caprese, house pâté, olives, artichoke hearts, salami, cheese, daily specialty 12

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

insalata caprese, heirloom tomatoes, burrata cheese, fresh basil, sea salt, cracked black pepper, extra-virgin olive oil 9

buffalo carpaccio, all natural, arugula, horseradish crème fraîche, extra virgin olive oil 9

arancini, golden-fried saffron risotto balls, gorgonzola cheese, mushrooms, tomatoes, basil cream 7

salumi sampler: ask your server for today's offerings 11

calamari fritti, pomodoro e basilico 7

house pâté, seasonal chutney, red onion, dijon mustard, capers, crostini 8.5

insalate

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

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

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

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

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

organic mixed greens side salad, balsamic vinaigrette 6

small plates & sides

chicken sorrentino, chicken cutlet, eggplant, pomodoro, mozzarella 8.5

grilled bistro steak, gorgonzola & port wine reduction 9

grilled calamari steak, roasted tomato vinaigrette 11

seasonal vegetables 4

roasted potatoes 3

soft polenta, haystack chevre cheese 4

prosciutto-wrapped asparagus 4.5

roasted corn on the cob, black pepper, olive oil 3

executive chef: sakima isaac

sous chefs: gabriel enlow and scott turner

summertime at laudisio

dinner

primi

PASTA

spaghettoni pomodoro e basilico, tomatoes, fresh basil, garlic, olive oil 9.75

spaghettoni puttanesca, tomatoes, olives, peperoncini, capers, chili flakes, garlic, oregano, olive oil 10.5

penne arrabbiata, pancetta, prosciutto, tomatoes, chili flakes, fresh basil 15

spaghettoni carbonara, onion, pancetta, prosciutto, cream, parmigiano cheese, egg, black pepper 17

spaghettoni, clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil 19.75

the following pastas are homemade & hand-cut in the laudisio kitchen

homemade parpardelle, white prawns, rock shrimp, dooley farm tomatoes, aglio e olio 21

fresh fettuccine funghi, organic mushrooms, shallots, sherry, cream, truffle butter 16.75

chicken ravioli, fresh basil & tomato cream 15

homemade potato & ricotta gnocchi bolognese, traditional meat sauce, ragu, parmigiano cheese, cream 15

ADD house made sausage 4.5 ea ADD meatball 2.25 ea

RISOTTO please allow 25 minutes for our risottos

black truffle risotto 21

fresh beet risotto, mascarpone cheese, arugula 17

lobster & sweet corn risotto, pea coulis 29

seared sea scallop & chanterelle mushroom risotto, shaved radish, fennel & baby carrot insalata 27

secondi

pesce francese, fresh fish of the day, light egg batter, lemon, white wine, shallots, fresh thyme, parsley [market price] ask your server

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

buffalo new york strip steak, black truffle essence, summer vegetables, crispy gnocchi, roasted cipollini onions 32

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

eggplant parmigiano, lightly battered eggplant, mozzarella cheese, bechamel, marinara 11

polenta boulder, baked polenta, asiago & ricotta cheeses, spinach, puttanesca sauce: tomatoes, olives, garlic, peperoncini, capers, chili flakes, oregano, olive oil 11

chicken scarpariello, 1/2 wisdom farm chicken, spicy sausage, olives, peperoncini, capers, red wine, red wine vinegar, rosemary potatoes 25

chicken cacciatore, 1/2 wisdom farm chicken, mushrooms, pearl onions, red wine, tomatoes, veal stock 19

long farm pork saltimbocca, layered with prosciutto, mozzarella, spinach bechamel, madeira jus 24

denotes vegetarian dishes. at laudisio we use local, organic, all-natural ingredients whenever possible. not all ingredients are listed, alert server of any food allergies.

an 18% gratuity will be added to parties of 6 or more