



LAUDISIO
CIBO • VINO • AMICI

pizza

all pizzas are applewood-fired in our wood burning oven GF

GF all pizzas can be made gluten-free for a \$5 upcharge. the pizza is gluten-free, but is prepared in an oven where gluten is present

🌿 **margherita**, basil, tomato, fresh mozzarella cheese 8

🌿 **rucola**, grape tomatoes, arugula, mozzarella 11

funghi, hazel dell mushrooms, house-made sausage, cipollini onions, fontina 13

carbonara, pancetta, cream, parmigiano, egg, mozzarella 11

salumi, pepperoni, piccolo pepperoni, coppa picante, prosciutto, pepperoncini, crushed tomatoes, mozzarella 15

🌿 **cavolini di bruxelles**, brussels sprouts, marinated red onion, mozzarella, pecorino romano 11

ADD prosciutto di parma 4.5

ADD egg 2.25

ADD arugula 3

ADD anchovies 4.5

ADD truffle oil 3

insalata

ADD grilled bistro steak 7

ADD grilled salmon 8

ADD grilled chicken breast 6

caesar,

chopped organic romaine lettuce, croutons, shaved parmigiano reggiano cheese 8

GF 🌿 **organic baby spinach**, poached pear, tallegio cheese, walnuts, apple pear vinaigrette 9

GF 🌿 **arugula, radicchio, endive insalata**, lemon, extra virgin olive oil 9.25

GF 🌿 **hearts of romaine**, gorgonzola cheese, spiced pecans, white balsamic vinaigrette 9.75

GF **greek salad**, feta cheese, anchovies, cucumbers, carrots, red onions, peppers, olives, oregano & anchovy vinaigrette 9.25

GF **living bibb lettuce**, fennel, citrus, chevre cheese, crispy pancetta, whole grain mustard vinaigrette 9.75

GF 🌿 **organic mixed green insalata**, balsamic vinaigrette 6

panini italian pressed sandwiches

served with choice of mixed greens salad, caesar salad, soup, or french fries

🌿 **hazel dell mushroom panino**, black truffle infused haystack chevre, pine nuts, spinach, roasted peppers 11

speck panino, burrata cheese, arugula, saba 12

winter

lunch at laudisio

pasta

sub gluten-free pasta for a \$4 upcharge

ADD house-made sausage 4 ea

ADD house-made meatball 2.25 ea

🌿 **spaghettini pomodoro or spaghettini puttanesca**, 9

spaghettini, southern italian ragu with meatball or sausage, tomato, red wine, herbs 14

spaghettini, clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil with clams 16.75 with mussels 13

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

chicken ravioli,

fresh basil & tomato cream 14.5

🌿 **fresh fettuccine con funghi**, organic mushrooms, shallots, cream, truffle butter 16.75

homemade potato & ricotta gnocchi bolognese,

traditional meat sauce, ragu, cream, parmigiano cheese 13

secondi

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

cannelloni laudisio,

crêpes stuffed with braised beef, pork & chicken, spinach, ricotta, bechamel, ragu 13

chicken parmigiano, breaded chicken, mozzarella cheese, bechamel, marinara 13

GF **chicken marsala**, mushrooms, sage, shallots 14

🌿 **eggplant parmigiano**, lightly battered eggplant, mozzarella cheese, bechamel, pomodoro e basilico 11

fresh fish of the day,

francese, simply grilled, or piccata
[market price]

GF 🌿 denotes vegetarian dishes.
denotes dishes that can be made gluten-free

laudisio uses local, organic, all-natural ingredients whenever possible. not all ingredients are listed, alert server of any food allergies.

executive chef: sakima isaac

sous chefs: gabriel enlow, scott turner

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