

OYSTERS & CRUDO

OYSTERS OF THE DAY

Cucumber mignonette, black pepper mignonette, cocktail sauce MP

TUNA TARTARE

Big eye tuna, spicy miso mayonnaise, cilantro, avocado \$20

TUNA CRUDO

Spicy yuzu, sesame, furikake \$20

LABARCA

OYSTER, CRUDO & CRAFT COCKTAIL BAR

FALL 2024

CORPORATE CHEF: ARTURO BERMUDEZ
GENERAL MANAGER: JACIAL GONZALEZ

TO SHARE

SHORT RIB ARANCINI

Braised short rib, sharp provolone, mozzarella served with mushrooms, pecorino cream \$18

STUFFED MEATBALLS

Smoked mozzarella, house marinara \$17

SHRIMP PANCETTA

Colossal shrimp stuffed with horseradish, wrapped in bacon, dijon cream sauce \$17

POKE NACHOS

Tuna, soy ginger, Napa cabbage, harissa aioli, pickled shallot, avocado \$19

FRIED CALAMARI & CHERRY PEPPERS

Lightly fried, lemon pesto aioli, house tomato sauce \$17

WHIPPED RICOTTA

Fig jam, grilled country bread \$17

MUSSELS

House red sauce, garlic lemongrass sauce, or Fall (cabbage, sausage, Guinness, potato touch of cream) \$18

PUMPKIN RAVIOLI

Brown age butter sauce, pecans, locatelli cheese \$17

FAGIOLI COM SAUSAGE

Cannellini beans, Italian sausage, broccoli rabe, parmesan broth \$18

SALAD & SOUP

LOBSTER BISQUE

With crab meat \$11

CAESAR

Romaine hearts, toasted breadcrumbs, locatelli \$12

FALL APPLE SALAD

Spring mix, cranberries, almonds, apples, goat cheese, apple cider honey vinaigrette \$14

PASTA

RIGATONI VODKA SAUCE

Jumbo shrimp, jumbo lump crab meat, braised prosciutto, blush cream sauce, touch of vodka \$32

LINGUINI CLAM SAUCE

Little neck clams, slow simmered in choice of house marinara sauce or garlic white wine sauce \$28

FETTUCCINE BOLOGNESE

Creamy truffle pecorino sauce, ricotta salata \$25

ORECCHIETTE CON SALSICCIA

Italian sausage, broccoli rabe sautéed in garlic and oil \$22

SEAFOOD RISOTTO

Shrimp, scallops, crab meat, sun-dried tomato, baby spinach, finished with goat cheese \$46

HOMEMADE GNOCCHI

POMODORO

House tomato sauce, fresh basil, pecorino

HALF \$11

FULL \$22

SHORT RIB

Caramelized onions, sharp provolone, house tomato sauce, pecorino

HALF \$14

FULL \$28

CACCIO E PEPE:

Classic black pepper cheese sauce

HALF \$13

FULL \$15

BAKED:

Pancetta, mushrooms, onions in a cream locatelli smoked sauce

HALF \$14

FULL \$26

THE CLASSICS

CHICKEN OR VEAL PARMIGIANA

Pan-fried cutlet, fresh mozzarella, house tomato sauce, pecorino \$28/\$32

NONNA'S EGGPLANT ROLLATINI

Egg battered, lightly fried, stuffed with smoked mozzarella, basil, topped with house tomato sauce, shaved Locatelli cheese \$20

CHICKEN OR VEAL MESSINA

Jumbo shrimp, fresh mozzarella, spinach, sundried tomato, white wine sauce \$30/\$34

VEAL MILANESE

Pan-fried veal cutlet, baby arugula, Jersey tomato, lemon, extra virgin dressing \$32

All Chicken & Veal served with fresh spinach and garlic sauté and choice of creamy mashed potatoes or rigatoni vodka sauce

HOUSE ENTREE

CHILEAN SEABASS

Shrimp, sun-dried tomato, lobster sherry cream sauce, garlic spinach, mashed potato \$52

PECAN SALMON

Pecan encrusted, savory cranberry chutney, apple cider glaze over sweet potato mash and grilled asparagus \$45

BRAISED SHORT RIB Root vegetables, truffle mashed potatoes & bordelaise sauce \$42

GRILLED FILET MIGNON Smash fingerling potatoes, sautéed spinach \$48

PORK CHOP WRAP IN BACON

Boneless pork chop, topped with dry cranberry apples in a port demi glaze, served over wild mushrooms risotto \$42