

Ludal's

Contemporary Italian Cuisine

LUNCH

APPETIZERS

CLAMS CASINO \$17

Roasted red peppers, bacon, lemon, white wine, garlic, butter & fresh parsley

GOAT CHEESE CROQUETTES \$17

Over arugula salad with pine nuts, tomatoes and sherry vinegar dressing.
Finished with balsamic reduction

FRIED CALAMARI \$18

With marinara sauce or Napolitano style with hot cherry peppers

STUFFED SHRIMP \$19

With fresh mozzarella & wrapped in smoked bacon served with a pesto cream

BROCCOLI RABE & SAUSAGE \$17

Sautéed with garlic, olive oil, a touch Pomodoro sauce, and finished with grilled sausage

SCALLOPS WRAPPED WITH BACON \$20

Over Manchego cheese risotto topped with fresh corn truffle cream

EGGPLANT ROLLATINI \$17

Stuffed with ricotta cheese & finished with Pomodoro

PANECOTTA \$17

Sauteed escarole, beans, and toasted bread topped with parmesan cheese

FRIED MOZZARELLA \$17

Topped with Pomodoro sauce and basil

SHRIMP COCKTAIL \$5 (each)

Served with our own cocktail sauce

CHILLED SEAFOOD SALAD \$20

Mixed seafood with diced peppers and celery in a lemon vinaigrette over Arugula

TUNA TARTARE \$20

Miso dressing, lime zest, avocado, smoked paprika Dijon and EVOO

MEATBALL SALAD \$17

Meatballs with marinara and served over iceberg lettuce with lemon & EVOO

BURRATA \$17

Prosciutto, home made roasted peppers, and roasted artichoke hearts, EVOO

OYSTERS LUDAL \$18

Baked with chorizo, Manchego cheese, garlic, Pernod & bread crumbs

NORWEGIAN SMOKED SALMON \$17

Lemon, olive oil, white vinegar, & capers over baby arugula with shaved Parmigiano

WRAPPED MOZZARELLA \$17

Fresh mozzarella wrapped in escarole and prosciutto.
Grilled & drizzled w/ chilled balsamic vinegar

BLACKENED SHRIMP, SCALLOPS & CALAMARI COMBINATION \$19

Sweet potato & walnut ravioli in a sautee of white beans, garlic, and tomatoes

PASTA

MEATBALLS & SAUSAGE \$20

Served over Rigate in a homemade marinara and basil sauce

PAPPARDELLE DE LA CASA \$20

Chicken, mushrooms, prosciutto, peas, and sundried tomatoes
in a light marsala demi-glaze and parmesan cheese

CHICKEN & RIGATE \$20

Pan-seared chicken with broccoli rabe and fresh tomatoes in a white wine
and Grana Padano cheese

GRILLED SHRIMP & SCALLOPS \$27

Tossed in a brandy lobster sauce with a touch of cream and tomatoes.
Served over Pappardelle pasta

ZUPPA DI CLAMS \$22

Sautéed in garlic, olive oil, and white wine. Red or white over linguini

GNOCCHI SAUSAGE \$20

Tossed with Italian sausage, plum tomatoes, and peas in a parmigiano Regiano
and Finalandia Vodka sauce

FETTUCCINE BOLOGNESE \$20

Hearty meat ragù of pork and braised veal with Grana Padano cheese

SWEET POTATO & WALNUT RAVIOLI \$23

Pesto cream sauce and sun dried tomatoes

LOBSTER RAVIOLI \$29

In a lobster reduction with roasted tomato and fresh spinach finished
with mushrooms and truffle crème fraîche

ZUPPE PESCE \$29

Mussels, clams, calamari, salmon, shrimp & scallops in a red or white sauce over linguini

SALADS

CAESAR SALAD \$11

Chopped Romaine hearts, rustic croutons, shredded parm, and Caesar dressing

BABY ARUGULA \$11

Sliced apples in a Dijon mustard vinaigrette with Gorgonzola cheese

MIXED GREENS \$11

Tossed with dried cranberries, Gorgonzola cheese, walnuts and balsamic vinegar

WEDGE SALAD \$12

Iceberg lettuce with bleu cheese dressing, smoked bacon bits, and cherry tomatoes

SOUPS

CALAMARI & BEAN SOUP \$14

Hot cherry peppers, pasta, vegetable stock

PASTA FAGIOLE \$12

Ditalini pasta, sautéed pancetta, pepperoni and white beans in chicken stock

SEAFOOD CHOWDER \$15

Clams, shrimp, scallops, potatoes, and fresh corn

ENTREES

BLACK ANGUS NY CHOICE AU POIVRE \$30

Encrusted with peppercorn in a Jack Daniels sauce, truffle parmesan french fries

BLACK ANGUS NY STRIP CHOICE \$30

Topped with Gorgonzola cheese, and finished with red wine reduction.
Served with Yukon Gold potato puree

CHEF'S COMBO \$23

Veal, chicken, and shrimp served over lobster infused risotto and black rice
with asparagus, peas and corn

STUFFED CRISPY CHICKEN \$22

Stuffed with ham, soppressata, & Fontina cheese finished with a
brandy mushroom sauce and sweet potato fries

CHICKEN SICILIANO \$21

Sautéed with hot cherry peppers, mushrooms, onions, red bell peppers,
and fried potatoes in a wine sauce and a touch of marinara

CHICKEN PARMIGIANA \$21

Chicken cutlet topped with melted mozzarella in a Pomodoro sauce over linguini

ORGANIC PORK CHOP \$26

Roasted & topped with fig, crispy sopressata, red wine glaze. Finished with toasted
almonds and gorgonzola. Served with roasted sweet potatoes

SHORT RIB \$28

Braised in a vegetable ragù and red wine reduction served with mascarpone risotto

VEAL MATESE \$24

Topped with prosciutto, spinach, fresh mozzarella and scallions
in Marsala wine sauce. Served over roasted potatoes

VEAL DE CASA \$24

Topped with prosciutto, eggplant rollatini, pignoli nuts, and provolone
in a brandy cream sauce. Served with mashed potatoes.

CRISPY PANKO SHRIMP \$25

Over sautéed greens, finished with smoked tomato aioli.
Served with lobster infused risotto and corn

SEAFOOD RISOTTO \$29

Mussels, clams, calamari, shrimp, & scallops. Pomodoro truffle sauce, touch of cream

SALMON LUDAL'S \$24

Blackened, with fresh tomatoes, little neck Clams, Gorgonzola. Served over spinach

SWORDFISH OREGANATO \$25

Topped with artichoke and crabmeat stuffing, EVO breadcrumbs, and a
citrus beurre blanc. Served with mashed potatoes

We will gladly accommodate your special request if the ingredients are available

"Thoroughly cooked eggs, meats, shellfish and poultry reduce the risk of food borne illness"