

# LOCAVINO MENU



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## APPETIZERS

**All Appetizers 25% off during Happy Hour: 4pm to 7pm, Monday through Friday!**

**FRIES** Side \$3/ Plate \$5  
Your choice of eggplant, sweet potato, or truffle parmesan  
Pick two for a half & half plate

**SLIDERS** \$9  
Three marinated beef sliders, bruschetta tomatoes, dijon mayo, on mini brioche buns

**BRUSCHETTA** \$8  
Toasted bread topped with bruschetta tomatoes, mozzarella cheese, olive oil, and basil

**HUMMUS** \$8  
Family recipe of chickpeas, tahini, lemon, and za'atar-infused olive oil, served with pita

**AVOCADO TOAST w/ SMOKED SALMON** \$10  
Toasted bread topped with mascarpone cheese, smoked salmon, avocado, parsley and sea salt

Additional bread for the Hummus or Bruschetta (\$2)

## CHEESE BOARD

**25% off during Happy Hour: 4pm to 7pm, Monday through Friday!**

**CHEESE BOARD** \$14  
Manchego (Spain), Smoked Cheddar (MD), and Gouda (MD), served with housemade fruit compote and toasted bread  
Add Prosciutto & Salami for \$4  
Additional bread (\$2)

## SOUP

Add as substitute for chips for \$3 to any Wrap, Burger, or Sandwich

**HOUSE TOMATO BASIL** \$4  
House-made tomato basil soup made from scratch

**SOUP OF THE DAY** \$4  
Ask us for today's selection of seasonal or house favorites

## WRAPS AND FRIENDS

Add chicken (\$3), shrimp (3/\$3), portobello (\$3), falafel (\$3) or steak (\$4). All served with chips. Sub your choice of fries for \$2.50, or a side Caesar or Greens salad for \$4.

**23 STABS TO THE DOME** \$8  
Romaine, grated parmesan, and house Caesar dressing on flour tortilla

**JERK WRAP** \$9  
Jerk chicken, mango, red pepper, avocado, green-leaf lettuce, and mango lime vinaigrette on flour tortilla

**THE GONZALO** \$8  
Mixed greens, feta, caramelized asian pear, bruschetta tomatoes, and citrus vinaigrette on spinach herb tortilla

**IAN MAKAYE** \$8  
Romaine, house-made hummus, caramelized onion, roasted red pepper, and seasonal veggies on flour tortilla

**ROSA'S FALAFEL TACOS** \$10  
Freshly fried falafel, topped with our house made cucumber salad, house-made hummus, tahini sauce, and feta cheese in a toasted pita

**HOUSE QUESADILLA** \$8  
Flour tortilla, Monterey Jack cheese, caramelized onion, red pepper, and bbq drizzle. *Served with fresh guacamole and pico de gallo in place of chips*

## SALADS

Add chicken (\$3), shrimp (3/\$3), portobello (\$3), falafel (\$3) or steak (\$4).

**IT'S A CAESAR SALAD** Side \$5 / Full \$10  
Romaine, grated parmesan, croutons, house Caesar dressing

**GREENS PARTY** Side \$5 / Full \$10  
Mixed greens, feta, tomato, caramelized asian pear, pecans, citrus vinaigrette

**JERK SALAD** \$12  
Mixed greens, jerk chicken, mango, avocado, bruschetta tomatoes, mango lime vinaigrette

**THE GOAT** \$10  
Baby spinach, crumbled goat cheese, dried cranberries, toasted pecans, cranberry citrus vinaigrette

## SANDWICHES

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All served with chips. Sub your choice of fries for \$2.50, or a side Caesar or Greens salad for \$4.

JERK SANDWICH	\$10
Grilled jerk chicken breast, mango, caramelized red onions, green leaf lettuce, roasted red peppers, and cumin pepper mayo, French baguette	
STEAK AND CHEESE	\$10
Grilled chopped ribeye, bell peppers, red onions, provolone, cumin coleslaw, French baguette	
FAKE AND CHEESE	\$8
Grilled portobello, bell peppers, red onions, provolone, cumin coleslaw, French baguette	
GRILLED CHEESE	\$8
Cheddar, mascarpone, and monterey jack, with fresh tomatoes, spinach, crusted Italian bread	
ITALIAN	\$12
Prosciutto, salami, provolone, pesto, crusted Italian bread	

## BURGERS

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All 1/3 lb. burgers are Angus beef, on a Brioche bun. Served with chips. Sub your choice of fries for \$2.50, or a side Caesar or Greens salad for \$4

JOHN FAHEY	\$14
Wine-marinated beef patty stuffed with Bleu cheese, lettuce, tomato, caramelized onions, chipotle mayonnaise	
FREDERICK COUNTY CABERNET	\$12
Wine-marinated beef patty, cheddar cheese, lettuce, tomato, pickles, dijon mustard mayo	
GRILLED CHIPOTLE	\$14
Wine-marinated beef patty, provolone cheese, lettuce, pico de gallo, guacamole, grilled jalapeno, chipotle mayo	
MUSHROOM MUSHROOM	\$10
No beef! Full portobello cap, lettuce, mozzarella, red onion, pesto	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*For Our Vegan, Vegetarian, and Pescatarian friends: We strive to offer options to meet everyone's particular dietary restrictions. All of our menu items are made to order: if there is an ingredient you would like us to omit, or if you have a question about possible substitutions, please do not hesitate to ask. We are, within reason and ability, more than happy to accommodate. Thank you!*

## PASTA

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CHICKEN ALFREDO	\$13
Penne, fresh garlic, roasted red peppers, cream sauce, grilled chicken, parmesan cheese	
SHRIMP SCAMPI	\$14
Linguine, lemon white wine butter sauce, roasted garlic, bruschetta tomatoes, parmesan cheese	
PENNE PESTO	\$13
Penne, pesto sauce, grilled chicken, parmesan cheese	
CAPELLINI	\$12
Fresh garlic, buffalo mozzarella, bruschetta tomatoes, zucchini, fresh basil	
JERKALAYA	\$16
Penne pasta, creole sauce, shrimp, jerk chicken, sausage, bruschetta tomato, parmesan cheese	
DO YOU HAVE NORMAL PASTA?	\$10
Capellini or Penne, marinara sauce, parmesan cheese	

## FLATBREADS

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MARGHERITA	\$10
Hand sliced buffalo mozzarella, marinara, fresh tomatoes and basil	
THE USUAL	\$10
Choice of marinara or pesto sauce, caramelized onions, bell peppers, mozzarella, and your choice of chicken, steak, portobello, or veggie blend	
SANTA FE	\$10
Cheese blend, chicken, peppers, onions, shredded romaine, bbq sauce	
PROSCIUTTO	\$12
Pesto, figs, goat cheese, prosciutto, balsamic drizzle	
MEXICANA	\$12
Black beans, chorizo, cheese blend, caramelized onions, grilled jalapenos, cilantro	

## DESSERTS

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MOUSSE	\$5
Housemade chocolate mousse, whipped cream, strawberries	
CHURRONUT	\$5
Deep-fried churro donut, cinnamon sugar, whipped cream	
WHIPPED STRAWBERRY PARFAIT	\$5
Housemade strawberry fruit blend, whipped cream, strawberries, cinnamon-sugar crumble	
BRIOCHE A LA MODE	\$7
Toasted butter brioche bun, vanilla bean ice-cream, chocolate sauce, powdered sugar	