

Laboratorio Kitchen

615 Bloomfield Ave 07042-2804 · +19737466100 · Updated: Jan 14, 2026

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APPETIZER 5

Veal and Beef Meatball	\$14.00
grandma's plum tomato sauce, pecorino cheese, basil oil	
PEI Mussels	\$14.00
meuniere style, fresh herbs, butter, white wine, cherry tomatoes, lemon zest	
House Made Ravioli	\$15.00
ricotta, pecorino, vodka sauce, crispy spinach, jumbo lump crab	
Shrimp Arrabbiata	\$16.00
spicy red pepper, garlic, butter, parsley	
Fig and Gorgonzola Crostini	\$12.00
local honey, walnut, balsamic syrup, rosemary	

SALAD 3

Baby Arugula	\$11.00
green apple, goat cheese, Rosemary vinaigrette, toasted almonds	
House Made Burrata Cheese Puttanesca	\$13.00
capers, olives, tomatoes, micro greens, aged balsamic	
Organic Greens	\$11.00
mixed lettuce, parmesan cheese, cranberries, walnuts, balsamic dressing	

ENTREE 7

Idaho Rainbow Trout	\$27.00
crispy potatoes, paprika butter sauce, warm arugula, chives	
Prime NY Strip Au Poivre	\$39.00
cognac peppercorn sauce, mashed potatoes, baby carrots	
Wester Ross Atlantic Salmon	\$29.00
potato purée, haricot verts, caper butter	
Day Boat Scallops	\$30.00
cauliflower puree, chive oil, spring micro greens	

Local Mushroom Risotto	\$28.00
chorizo, crispy spinach, lump crab meat	
Organic Chicken	\$24.00
pureed potato, baby carrots, lemon-butter, fresh herbs	
Steak Frites	\$39.00
14oz prime NY strip steak, house cut fries, herb salad	

PASTAS 4

Fresh Rigatoni Pasta	\$24.00
Italian sausage, broccoli rabe, fresh garlic, tomato cream sauce	
Homemade Linguini	\$28.00
scallops, shrimp, jumbo lump crab, seafood tomato sauce	
Fresh Pappardelle	\$26.00
veal and beef meatball, tomato cream sauce, fresh herbs, locatelli cheese	
Hand Rolled Ricotta Cavatelli	\$19.00
tomato cream sauce, fresh basil, and shaved pecorino cheese	

DESSERTS 5

Sticky Toffee pudding	\$13.00
brown sugar glaze, vanilla whipped chantilly, toffee sauce	
Caramel Apple Entremet	\$12.00
Granny smith apple compote, caramel mousse, vanilla cake	
Fresh tiramisu	\$10.00
Mascarpone, light cream, cocoa, Marsala, espresso	
Pumpkin Chai Cheesecake	\$13.00
brown sugar crumble, sea salt, caramel	
Sweet batch berries and cream	\$12.00
Blueberries, strawberries, raspberries, blackberries, fresh whipped cream, local edible flowers	

SMALL PLATES 7

Stracciatella cheese	
Moroccan olive, roasted tomato, rosemary, focaccia	
Mussels Meuniere	
tarragon, roasted garlic, soft herbs, light butter	
Shrimp Arrabbiata	
chili flakes, garlic, tomato, lemon	

Tomato Crostini

basil, lemon, aged balsamic, heirloom tomatoes, olive oil

Burrata Crostini

local honey, fried rosemary, olive oil

Linguini Pasta

cacio e pepe sauce

Sauteed French Beans

shaved parmesan, balsamic reduction, sea salt

SALADS AND SANDWICHES 6

Shaved Haricot Vert Salad

fennel, ricotta salata, asparagus, truffle-lemon dressing

AVAILABLE OPTIONS

\$14.00

Grilled Shrimp: \$12.00

Grilled Chicken Breast: \$9.00

Grilled Petit Strip Steak: \$15.00

Local Mesclun Salad

tomatoes, shaved parmesan, walnuts, balsamic dressing

AVAILABLE OPTIONS

\$12.00

Grilled Shrimp: \$12.00

Grilled Chicken Breast: \$9.00

Grilled Petit Strip Steak: \$15.00

Arugula Salad

goat cheese, granny smith, almonds, rosemary dressing

AVAILABLE OPTIONS

\$12.00

Grilled Shrimp: \$12.00

Grilled Chicken Breast: \$9.00

Grilled Petit Strip Steak: \$15.00

LK Burger

aged Vermont cheddar, brioche, lettuce, tomato, house cut fries, garlic aioli

\$18.00

Grilled Chicken Paillard

bib lettuce, granny smith, soft herbs, mustard grain-rosé vinaigrette

\$18.00

Chicken Panini

house-made focaccia, basil pesto, fresh mozzarella, roasted tomatoes

\$14.00

ENTREES 5

Grilled King Salmon

haricot verts, caper butter, arugula, tomatoes

\$19.00

Fresh Rigatoni

Italian sausage, broccoli rabe, pomodoro sauce, basil light cream

\$16.00

Day Boat Scallops

cauliflower puree, spring herbs, chive oil

\$22.00

Linguini Pasta**\$19.00**

sauteéd shrimp, local ramp pesto, lemon juice, pecorino cheese, tomato concasse

Penne Norma**\$15.00**

eggplant, garlic, olive oil, crushed tomatoes, basil, ricotta salata