

Locanda

AMALFI

Vegetarian and Gluten Free Options Available!

INSALATE

CAESAR SALAD **V** \$14.95

Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano, & Caesar Dressing
Add Anchovies \$1

LOCANDA SALAD **VGF** \$14.95

Butter Lettuce, Artichoke Hearts, Watermelon Radish, Orange Segment, Toasted Marcona Almonds, Goat Cheese & Champagne Vinaigrette

BEET SALAD **V GF** \$14.95

Wild Baby Arugula, Sun Flower Seeds, Golden and Red Beets, Crumbled Goat Cheese, Dry Cranberries & Raspberry Vinaigrette Dressing
Add Protein

Salmon \$12 | Chicken \$9 | Prawns \$12

ANTIPASTI

BREAD BASKET **V** \$4.95

ANTIPASTI LOCANDA \$23.95

24 month aged San Daniele Prosciutto, Fresh Imported Burrata, Artichoke, and Breadsticks

FIORI DI ZUCCA **V** \$19.95

Zucchini Blossom Stuffed with Ricotta & Mozzarella Cheese on a Bed of Marinara Sauce & Parmigiano

MAMMA CARMELA'S MEATBALLS \$17.95

Homemade Meatballs, Tomato Sauce, Parmigiano-Reggiano & House-Made Crostini

FRITTO MISTO \$23.95

Deep Fried Monterey Calamari, Tiger Prawns, Zucchini, Artichokes & Chef's Capri Sauce

BRUSSELS SPROUTS **V** \$17.95

Balsamic Glaze & Parmigiano-Reggiano

ARANCINI **V** \$18.95

Home Made Rice Ball Served in Black Truffle Sauce

GAMBERONI ALLA GRIGLIA **GF** \$23.95

Grilled Mexican Gulf Jumbo Prawn & Confit Tomatoes with Amalfi Spicy Sauce

OCTOPUS ALL'INSALATA \$24.95

Marinated Octopus, Arugula, Castel Vetrano Olives, Cherry Tomatoes, & Fresh Fennel

PRIMI Gluten Free Pasta \$5

PENNE ALLA VODKA **V** \$23.95

Penne Pasta, Smoked Mozzarella, Parmigiano Cheese, & Cracked Pepper in Vodka Pink Sauce

GNOCCHI MAMMA CARMELA **V** \$24.95

Fresh Made Gnocchi with a Truffle Cream Sauce

TAGLIATELLE BOSCAIOLA \$25.95

Italian Sausage, Wild Mushroom, Cream Sauce & Parmigiano

LINGUINE ALLE VONGOLE \$27.95

Linguine, Manila Clams, Cherry Tomatoes, & White Wine Sauce

RAVIOLI DI ARAGOSTA \$29.95

Maine Lobster & Asparagus filled Ravioli topped with Tiger Prawns in Pink Sauce

PAPPARDELLE BOLOGNESE \$25.95

Mamma Carmela's Traditional Beef Bolognese Ragu, Grated Parmigiano Cheese, & Fresh Basil

SECONDI Please ask your Server for the Daily Special

EGGPLANT PARMIGIANA **V** \$25.95

Eggplant, Mozzarella, Parmigiano Cheese, Basil, & Marinara Sauce

POLLO AL LIMONE \$28.95

Organic Chicken Breast, Sicilian Capers, & Lemon Butter Sauce. Served with Fingerling Potatoes & Seasonal Vegetables

SALMON POSITANO **GF** \$31.95

Atlantic Salmon Filet, Fresh Artichoke Hearts, Cherry Tomato, & Green Onions in a White Wine Sauce. Served with Fingerling Potatoes & Seasonal Vegetables

BRASATO \$35.95

Braised Short Ribs, Demi Glaze, Red Wine Reduction, & Soft Polenta

GLUTEN FREE **GF**

For parties of 6 or more a 20% gratuity will be applied

VEGETARIAN **V**

A Surcharge of 3% is added to allow us to provide competitive wages, benefits & healthcare insurance to our eligible employees
Some of our menu items may contain or come into contact with wheat, eggs, nuts or milk. Please ask your server for more information.

Locanda

INSALATE

CAESAR SALAD V \$14.95
Romaine Lettuce, Croutons, Shaved
Parmigiano-Reggiano, & Caesar Dressing

LOCANDA SALAD V GF \$14.95
Butter Lettuce, Artichoke Hearts,
Watermelon Radish, Orange Segment,
Toasted Marcona Almonds, Goat Cheese &
Champagne Vinaigrette

BEET SALAD V GF \$14.95
Wild Baby Arugula, Sun Flower Seeds, Golden
and Red Beets, Crumbled Goat Cheese, Dry
Cranberries & Raspberry Vinaigrette Dressing
Add Protein
Salmon \$12 | Chicken \$9 | Prawns \$12

ANTIPASTI

BREAD BASKET V \$4.95
ANTIPASTI LOCANDA \$23.95

24 month aged San Daniele Prosciutto,
Fresh Imported Burrata, Artichoke, and
Breadsticks

SMOKED SALMON CARPACCIO \$19.95
Smoked Salmon, Arugula, Grated
Parmigiano & Capers

MAMMA CARMELA'S MEATBALLS \$17.95
Homemade Meatballs, Tomato Sauce,
Parmigiano-Reggiano & House-Made
Crostini

FRITTO MISTO \$23.95
Deep Fried Monterey Calamari, Tiger
Prawns, Zucchini, Artichokes & Chef's Capri
Sauce

BRUSSELS SPROUTS V \$17.95
Balsamic Glaze & Parmigiano-Reggiano

ARANCINI V \$18.95
Home Made Rice Ball Served in Black
Truffle Sauce

GAMBERONI ALLA GRIGLIA GF \$23.95
Grilled Mexican Gulf Jumbo Prawn & Confit
Tomatoes with Amalfi Spicy Sauce

OCTOPUS ALL'INSALATA \$24.95
Marinated Octopus, Arugula, Castel Vetrano
Olives, Cherry Tomatoes, & Fresh Fennel

PANINI

POLLO
Mary's Chicken Breast, Mozzarella, Mixed
Green Salad, Cherry Tomatoes, & Red
Onions

VEGETARIAN
Eggplant Parmiggiana and Tomato Sauce

GLUTEN FREE GF

\$19.95 PROSCIUTTO \$19.95
San Daniele Prosciutto, Burrata, Wild
Arugula, Heirloom Tomatoes, and Evoo

\$19.95 MEATBALLS \$19.95
Meatballs, Mozzarella, and Tomato Sauce

AMALFI

LUNCH

Vegetarian and Gluten Free Options Available!
SPLIT DISH \$2

PRIMI

Gluten Free Cauliflower Pasta \$5

TAGLIATELLE BOSCAIOLA \$25.95
Italian Sausage, Wild Mushroom, Cream
Sauce & Parmigiano

GNOCCHI MAMMA CARMELA V \$24.95
Fresh Made Gnocchi with a Truffle Cream
Sauce

PENNE ALLA VODKA V \$23.95
Penne Pasta, Smoked Mozzarella, Parmigiano
Cheese, & Cracked Pepper in Vodka Pink
Sauce

LINGUINE ALLE VONGOLE \$27.95
Linguine, Manila Clams, Cherry
Tomatoes, & White Wine Sauce

RAVIOLI DI ARAGOSTA \$29.95
Maine Lobster & Asparagus filled Ravioli
topped with Tiger Prawns in Pink Sauce

PAPPARDELLE BOLOGNESE \$25.95
Mamma Carmela's Traditional Beef & Veal
Bolognese Ragu, Grated Parmigiano
Cheese, & Fresh Basil

SECONDI

Please ask your Server
for the Daily Special

EGGPLANT PARMIGIANA V \$25.95
Eggplant, Mozzarella, Parmigiano
Cheese, Basil, & Marinara Sauce

POLLO AL LIMONE GF \$28.95
Organic Chicken Breast, Sicilian Capers, &
Lemon Butter Sauce. Served with Fingerling
Potatoes & Seasonal Vegetables

SALMON POSITANO GF \$31.95
Atlantic Salmon Filet, Fresh Artichoke Hearts,
Cherry Tomato, & Green Onions in a White Wine
Sauce. Served with Fingerling Potatoes &
Seasonal Vegetables

BRASATO \$35.95
Braised Short Ribs, Demi Glaze, Red Wine
Reduction, & Soft Polenta

For parties of 6 or more a 20% gratuity will be applied

A Surcharge of 3% is added to allow us to provide competitive wages, benefits & healthcare insurance to our eligible employees
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VEGETARIAN V

Locanda AMALFI

PIZZA Gluten Free Crust \$5 *Parmigiano comes on all Pizza

MARGHERITA ✓ San Marzano Tomato, Fiori Di Latte & Fresh Basil	\$20.95	SAN DANIELE San Marzano Tomato, 24 months aged Prosciutto, Fiori Di Latte, Wild Arugula, and Shaved Parmigiano	\$23.95
MEAT LOVERS San Marzano, Fresh Mozzarella, Sausage, Rovagnati Ham, and Tuscan Coppa	\$23.95	NORCINA Fiori Di Latte, Italian Sausage, Mushrooms and Truffle Crema	\$24.95
DIAVOLA 2.0 San Marzano Tomato, Fiori Di Latte, Calabrian Nduja Sausage, Stracciatella, Fresh Basil	\$23.95	CAPRICCIOSA MY WAY Fiori Di Latte, Roasted Artichoke Puree, Kalamata Olives, Wild Mushroom, Italian Ham	\$24.95
AMALFI ✓ Yellow San Marzano Tomato Sauce, Fiori Di Latte, Burrata, Pesto and Red Sicilian Datterino Tomatoes	\$24.95	VESUVIO Yellow Cherry Tomato, Fiori Di Latte Italian Ricotta, Fresh Basil. Sicilian Datterino Semi-Confit, and 24 month aged San Daniele Prosciutto.	\$23.95

COCKTAILS

APEROL SPRITZ - \$14 Aperol, Soda, and Prosecco Mionetto
AMALFI SPRITZ - \$15 Malfy Blood Orange Gin, Italicus, Grapefruit, Prosecco
HUGO SPRITZ - \$15 Elderflower Liqueur, Lime Juice, and Prosecco
FURORE - \$15 Vodka, Watermelon Liqueur, Lemon Juice, Agave, and Egg-Whites
NEGRONI: BARREL-AGED or SBAGLIATO - \$16 Barrel-Aged with Gin or Freshly Made with Prosecco
ROSSO CALABRESE - \$15 Astral Tequila Blanco (Calabrian Chili Oil Washed), Watermelon Cordial, Lime Juice, Agave, and a Tajin Rim
TOMMY'S - \$15 Tequila Blanco, Lime Juice, Hibiscus, and Mango Foam
AMALFI GARDEN- \$15 House Infused Cucumber Gin, Fresh Lime Juice, and Elderflower Liqueur
ITALMEX - \$14 Mezcal, Grapefruit Juice, Campari (Coconut Oil Washed), Agave, and a Black Salt Rim
ESPRESSO MARTINI - \$15 Ketel One Vodka, Borghetti Liqueur, Baileys and Fresh Espresso with a Nutella Pistachio Rim
SUMMER IN CUBA- \$14 Rum, Pineapple and Raspberry Cordial, Lime Juice
GIMLET MARE - \$14 Gin Mare, Lime Cordial, and Basil Oil
PAPER PLANE - \$15 Bulleit Bourbon, Amaro Montenegro, Aperol, and Lemon Juice
OLD FASHIONED - \$14 Bulleit Bourbon, Demerara Syrup, Angostura and Orange Bitters

GLASS POURS

VINI FRIZZANTI	
CHAMPAGNE Moet & Chandon Imperial Brut 187ml	\$20
PROSECCO DOC IL Mossiere 2022	\$11
SPARKLING ROSÉ Segura Viudas, Spain	\$13 BTL
SPARKLING MOSCATO Stella Rosa, Italy	\$13 BTL
VINI BIANCHI	
SAUVIGNON BLANC Robert Hall 2023 Paso Robles	\$13
FALANGHINA Pietrasalata 2022 Campania	\$13
PINOT GRIGIO Borgo in Fiore Delle 2024 Venezie	\$12
CHARDONNAY Mer Solieil 2023 Monterrey California	\$13
ROSÉ Whispering Angel 2025 France	\$13
VINI ROSSI	
PINOT NOIR Belle Glos Clark & T 2024 S.Barbara County	\$19
AMARONE Antica Vigna 2021 Veneto	\$18
CAB. SAUVIGNON Robert Hall 2022 Paso Robles	\$14
CAB. SAUVIGNON Robert Mondavi 2023 Napa Valley	\$18
BAROLO Cantina Di Calosso 2020 Piemonte	\$18
CHIANTI L'arco 2023 Tuscany	\$14
SUPER TUSCAN Maestro 2022 Tuscany	\$15
MONTEPULCIANO Pietrasalata, 2022 D, Abruzzo	\$13
PRIMITIVO Marcianti, 2022, Salento	\$11

BEER

DRAFT BEER	
ALMANAC LOVE HAZY Hazy IPA (6.1%)	\$9
MENABREA Italian Lager (4.8%)	\$9
HEADLANDS HEFEWEIZEN (4.7%)	\$9

BOTTLED AND CANNED BEER

LOCANDA LAGER Altamont Brewery, Canned (4.1%)	\$9
ESTRELLA Non Alcoholic, Bottled	\$8

MOCKTAILS

ANGURIA FRESCA - \$11 Watermelon Puree, Lemon Juice, Simple Syrup, and Soda
TRAMONTO TROPICALE - \$13 Hibiscus Tea Infusion, Lime Juice, and Agave Topped with Mango Foam
BOLLA ROSA - \$11 Grapefruit Juice, Lime Juice, Simple Syrup, and Sparkling Grapefruit
IL FRAGOLONE - \$10 Strawberry Puree, Lemon Juice, Vanilla Syrup, and Soda

CORKAGE FEE:

\$25 for the first two 750ml bottles & \$35 for each additional 750ml

Please note: availability and vintages are subject to change

Cake fee \$3 Per Person

GLUTEN FREE GF

VEGETARIAN ✓