

Locanda

WINE BAR

LUNCH TIME

INSALATE

Split Fee: \$2

LOCANDA SALAD WITH SALMON GF \$18.95

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

BEET SALAD WITH SHRIMP GF \$18.95

Wild Baby Arugula, Mixed Greens, Golden and Red Beets, Goat Cheese Crumbles, and Blood Orange Slices, Golf of Mexico Shrimps

CAPRESE SALAD V GF \$16.95

Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Castelvetrano Olives

CAESAR SALAD V \$13.95

Romaine Lettuce, Home-made Croutons, Parmigiano-Reggiano & Caesar Dressing
Add Anchovies \$3.00

PIZZA

Gluten Free Pizza \$4.95

MARGHERITA V \$18.95

Tomato Sauce, Fresh Mozzarella, & Basil

PIZZA VEGETARIANA V \$19.95

Roasted Yellow and Red Bell Peppers, Eggplant, Zucchini, Fresh Mozzarella & Microgreens

SAN DANIELE \$20.95

Tomato Sauce, Fresh Mozzarella, 18 Month Aged San Daniele Prosciutto, Wild Arugula, & Parmesan Cheese.

MEAT LOVERS \$21.95

Tomato Sauce, Fresh Mozzarella, Sausage, Pepperoni, & Tuscan Salami

BIANCA CON SALSICCIA \$20.95

Italian Sausage, Sliced Mushroom, Mozzarella Cheese and Green Onions.

ANTIPASTI

PANE E OLIVE V P \$4.95

Wingen Bakery Fresh Baguette with Locanda Classic Olive Tapenade.

POLPETTE DELLA MAMMA \$16.95

Homemade Beef Meatballs, Parmesan Cheese, Crostini & Marinara Sauce

FIORI DI ZUCCA V \$15.95

Zucchini Blossoms, Ricotta Cheese, Mozzarella, & Marinara Sauce

FRITTO MARECHIARO \$21.95

Fresh Calamari, Jumbo Prawns, Sliced Zucchini and Artichoke Hearts with Locanda Capri Sauce

BRUSCHETTA LOCANDA V \$13.95

Ricotta & Basil Pesto, Cherry Tomato & Basil

SALMONE & AVOCADO TARTARE \$24.95

Pacific Diced Salmon, Fresh Avocado, Fried Leeks and Ponzu Sauce served with Taro Root Chips

PRIMI

Gluten Free Cauliflower Pasta \$5

MAMMA CARMELA'S LASAGNA \$21.95

Mamma Carmela's Homemade Lasagne, Beef, and Veal, Tomato Sauce with fresh Basil and Parmesan Cheese

GNOCCHI MAMMA CARMELA V \$18.95

Home Made Fresh Potato Gnocchi with Homemade Pesto Sauce, Parmesan Cheese, Maldon Salt

CANNELLONI TARTUFATI V \$22.95

Homemade Cannelloni Pasta stuffed with Baby Spinach, Ricotta Cheese, Smoked Mozzarella, Truffle Cream Sauce

PENNE ALLA VODKA V \$17.95

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

RIGATONI SCARPARELLO V \$18.95

Short Tube Pasta with Fresh Tomato Basil Sauce and Parmesan Cheese.

GLUTEN FREE GF

PLANT BASED P

VEGETARIAN V

For party of 6 people or more 20% of gratuity will be added to the bill.
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

WINE BAR

INSALATE Split Fee: \$2

LOCANDA SALAD **V GF** \$13.95

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

BEET SALAD **V GF** \$14.95

Wild Baby Arugula, Mixed Greens, Golden and Red Beets, Goat Cheese Crumbles, and Blood Orange Slices

CAESAR SALAD **V** \$14.95

Romaine Lettuce, Home-made Croutons, Parmigiano-Reggiano & Caesar Dressing
Add Anchovies \$3.00

CAPRESE SALAD **V GF** \$16.95

Fresh Mozzarella, Heirloom Tomato, Fresh Basil, Castelvetro Olives

ANTIPASTI

PANE E OLIVE **V P** \$4.95

Wingen Bakery Fresh Baguette with Locanda Classic Olive Tapenade.

ANTIPASTO LOCANDA \$25.95

Weekly Selection of Cheeses and Cured Meats, Olives, Dried Fruits, Nuts & Local Honey
\$11 extra for each additional serving.

POLPETTE DELLA MAMMA \$18.95

Homemade Beef Meatballs, Parmesan Cheese, Crostini & Marinara Sauce

FIORI DI ZUCCA **V** \$17.95

Zucchini Blossoms, Ricotta Cheese, Mozzarella, & Marinara Sauce

FRITTO MARECHIARO \$25.95

Fresh Calamari, Jumbo Prawns, Sliced Zucchini and Artichoke Hearts with Locanda Capri Sauce

BURRATA E SPECK \$23.95

Smoked Pork Leg Thinly Sliced, Fresh Burrata Cheese, Chestnut Honey, Wild Baby Arrugola, Taro Chips

SALMONE & AVOCADO TARTARE \$24.95

Pacific Diced Salmon, Fresh Avocado, Fried Leeks and Ponzu Sauce served with Taro Root Chips

PIZZA Gluten Free Pizza \$4.95

SAN DANIELE \$24.95

Tomato Sauce, Fresh Mozzarella, 18 Month Aged San Daniele Prosciutto, Wild Arugula, & Parmesan Cheese.

MEAT LOVERS \$25.95

Tomato Sauce, Fresh Mozzarella, Sausage, Pepperoni, & Tuscan Salami

GLUTEN FREE GF

PLANT BASED P

VEGETARIAN V

DINNER TIME

PRIMI Gluten Free Cauliflower Pasta \$5

MAMMA CARMELA'S LASAGNA \$26.95

Mamma Carmela's Homemade Lasagne, Beef, and Veal, Tomato Sauce with fresh Basil and Parmesan Cheese

GNOCCHI MAMMA CARMELA **V** \$24.95

Home Made Fresh Potato Gnocchi with Homemade Pesto Sauce, Parmesan Cheese, Maldon Salt

CANNELLONI TARTUFATI **V** \$27.95

Homemade Cannelloni Pasta stuffed with Baby Spinach, Ricotta Cheese, Smoked Mozzarella, Truffle Cream Sauce

PENNE ALLA VODKA **V** \$23.95

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

FETTUCCINE ALLA BOLOGNESE \$26.95

Homemade Fettucine with Slowly Braised Ground Beef & Veal Ragù. San Marzano Tomato, Fresh Basil, & Ricotta Cheese

TORTELLI DEL MARCHESE \$28.95

Braised Shortrib Tortelloni Pasta, Crunchy Guanciale, Tarallo Bread Crumble, & Gorgonzola Fonduta

SECONDI

PARMIGIANA DI MELANZANE **V** \$23.95

Mamma Carmela's Famous Eggplant Parmigiana, Mozzarella, Tomato Sauce

BRANZINO LOCANDA \$30.95

Fresh Mediterranean Seabass Filet, Panko Slightly Breaded Lemon Sauce, Mashed Potatoes and Rainbow Baby Carrots

SALMONE POSITANO **GF** \$32.95

Atlantic Salmon, Artichoke Hearts, Cherry Tomato in a Lemon White Wine Sauce. Served with Mashed Potatoes & Rainbow Baby Carrots

BRASATO ALLA PIEMONTESE \$32.95

Braised Short Ribs, Red Wine Demi-Glace, Soft Truffle Polenta and Spinach

POLLO PICCATA \$28.95

Organic Chicken Breast, Sicilian Capers, Lemon Butter, Mashed Potatoes & Rainbow Baby Carrots

PIZZA VEGETARIANA **V** \$22.95

Roasted Yellow and Red Bell Peppers, Eggplant, Zucchini, Fresh Mozzarella & Microgreens

MARGHERITA **V** \$19.95

Tomato Sauce, Fresh Mozzarella, & Basil

For party of 6 people or more 20% of gratuity will be added to the bill.

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

Sparkling Bottle

Cava Brut Blanchard Perez, NV, Spain	\$52
Ca’ del Bosco Brut, NV, Franciacorta, Italy	\$90
Alfred Gratien Champagne “Brut”, France	\$95
Salmon Champagne Meunier, 2019, France	\$135
Marie Forget Champagne Premier Cru, France	\$125
Veuve Clicquot Champagne “Brut” France	\$115
Dom Perignon Champagne, 2012, France	\$480
Dom Ruinart Champagne, 2010, France	\$420
Pinot Noir Rose Carnival 2022, Sonoma County	\$85

Sparkling Glass

Champagne Veuve Clicquot, NV France	\$25/\$115
Robert Hall Artison Collection 2021 Paso Robles	\$15/\$70
Prosecco il Mossiere DOC, NV, Italy	\$13/\$50
Sparkling Rose Drop of Sunshine, Central Coast	\$13/\$50
Cremant de Limoux Gerard Bertrand NV France	\$15/62
Cava Blanchard Perez NV, Spain	\$14/\$50
Lambrusco Secco Lucci, NV, Emilia Romagna	\$14/\$54
Moscato Gemma di Luna, Veneto	\$14

Rose’ Wine Glass

Rose’ Whispering Angel, 2024, Provence France	\$15/\$58
Rose’ Petit Verdout Sakura, 2025 Livermore	\$13/\$50
Rose’ “Pink Pearl” Wood’s Family 2024, Livermore	\$13/\$50
Rose’ Belle Glos 2023, Sonoma County	\$48
Rose’ Minuty Prestige, 2023, Provence France	\$65
Rose’ Santa Margherita,	

White Wine Glass

Chardonnay Wente, 2024, Riva Ranch Monterey	\$13/\$50
Chardonnay McGrail, 2023, Livermore	\$17/\$66
Sauvignon Blanc Arroyo Cellar, 2023, Livermore	\$15/\$58
Sauvignon Blanc Rabble, 2024, Paso Robles	\$12/\$56
Cabernet Franc Steven Kent, 2024, Livermore	\$16/\$62
Pinot Grigio Borgo in Fiore 2024, Veneto	\$11/\$42
Falanghina Bacchanalia 2024, Campania	\$13/\$50
Soave Pieropan, 2024, Veneto	\$14/\$54

Red Wine Glass

Pinot Noir Belle Gloss, 2022, Santa Lucia Highland	\$19/\$74
Cabernet Sauvignon Robert Hall, 2023, P. Robles	\$13/\$50
Cabernet Sauvignon McGrail, 2022, Livermore	\$18/\$70
Cabernet Franc Steven Kent, 2023, Livermore	\$18/\$70
Chianti L’Arco Maestro, 2023 Toscana	\$11/\$42
Supertuscan Maestro Principino 2022, Toscana	\$16/\$62
Montepulciano d’Abruzzo Pietrasalata, 2021	\$13/\$50
Brunello di Montalcino Poggio Forte 2019, Toscana	\$22/\$80
Amarone Antica Vinaia 2021 Valpolicella Veneto	\$20/\$78

Half Wine Bottle

Champagne Luis Roederer NV, France	\$54
Sancerre Comte LaFond 2023, Loire Valley France	\$42
Sauvignon Blanc Emmolo, 2024, Napa	\$22
Cabernet Sauvignon Faust, 2021, Napa Valley	\$54
Pinot Noir Etude 2021, Carneros	\$42
Chablis La Sereine, 2021 France	\$35

Draft Beer

Almanac Love Hazy IPA	\$8
Menabrea Italian Lager	\$8
Altamont Maui Wau! IPA	\$8
Duvel Belgian Golden Ale	\$8

Bottled Beer & Seltzers

Altamont Locanda Private Lager	\$8
Erdinger 12oz Non Alcoholic	\$7
Coors Light 12oz American Lager	\$7
Fathers Light 12oz Organic American Lager	\$7
Dolomiti 12oz Italian Pils	\$7
Altamont 16oz Rich Mahogany Amber	\$8
Dust Bowl 16oz Confused Therapist Imperial 3IPA	\$9
Sincere 16oz Apple Cider	\$8
Paulaner 12oz HefeWeizen	\$7
Leffe 12oz Belgian Blonde	\$7
Nutrl 12oz Hard Seltzer Pineapple, Watermelon	\$7

CORKAGE FEE:

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

Please note: availability and vintages are subject to change

White Wine Bottle

Sauvignon Blanc Specogna “Duality” 2023, Friuli	\$85
Sauvignon Blanc Twomey, 2023, California	\$70
Sauvignon Blanc Illumination “Quintessa” 2023 Napa	\$95
Sauvignon Blanc Via di Romans, Vieris 2022, Friuli	\$85
Chardonnay Mer Soleil Reserve, 2023 Santa Lucia Highlands	\$52
Chardonnay Flowers 2023, Sonoma	\$75
Chardonnay Frank Family, 2023 Carneros	\$72
Chablis La Sereine, 2021 France	\$95
White Burgundy Collotte Marsannay, 2023 Cote de Nuits	\$95
Pinot Grigio Ca’ Montini 2024, Alto Adige	\$48
Falanghina Di Antiche Terre DOC, 2024 Campania	\$50
Fiano di Avellino Di Antiche Terre DOCG 2024, Campania	\$56
Abruzzo Bianco Scarpone 2023, Abruzzo	\$48
Etna Bianco Planeta 2023, Sicilia	\$74
Verdicchio Palombare Classico Superiore 2022 Marche	\$48
Gavi Bruno Broglia, 2019, Piemonte	\$80
Gavi Bruno Broglia Annata Vecchia 2010, Piemonte	\$125
Gavi di Gavi La Scolca Nera, 2024 Piemonte	\$95
Vernaccia di Sangimignano Colombaio Selvabianca 2024	\$54

Red Wine Bottle

Pinot Noir Twomey, 2023, Russian River Valley	\$85
Pinot Noir Rose & Arrow, Willamette Valley, Oregon 2022	\$130
Pinot Noir Red Burgundy Legros Santenay 1 st Cru, 2022	\$145
Sangiovese Avivo 2021, Lodi	\$48
Red Blend Arroyo Cellars. Dorado, 2022, Livermore	\$60
Red Blend “Capitan” Wood Family, 2022, Livermore	\$60
Red Blend Nine Hats 2021, Columbia Valley	\$60
Red Blend Roaming Legend, 2022 Livermore Valley	\$56
Petit Verdot Cuda Ridge 2021, Livermore	\$60
Zinfandel “Big Wood” Wood Family, 2021, Livermore	\$60
Zinfandel Painted Hills “Old Vine” 2022 Sierra Foothills	\$52
Zinfandel Peacock Patch, Ruby Hill, 2023 Livermore	\$62
Malbec Cuda Ridge 2019, Livermore Valley	\$58
Malbec Red Schooner by Caymus “Voyage 12”, 2022	\$64
Merlot Pedestal, 2020, Columbia Valley	\$95
Merlot Redigaffi Tua Rita, 2023 Toscana	\$375
Cabernet Franc Darcie Kent 2023, Livermore Valley	\$58
Cabernet Sauvignon Beringer Riserva, 2016 Napa Valley	\$170
Cabernet Sauvignon Jordan 2020, Sonoma County	\$95
Cabernet Sauvignon Joseph Phelps 2022, Napa Valley	\$145
Cabernet Sauvignon Pine Ridge, 2022, Napa Valley	\$135
Cabernet Sauvignon Sinegal, 2021, Napa Valley	\$120
Cabernet Sauvignon Silver Oak 2013, Napa Valley	\$240
Cabernet Sauvignon Silver Oak 2020, Napa Valley	\$195
Cabernet Sauvignon Wente Nth Degree, 2019	\$145
Cabernet Sauvignon OakView 2021, Napa Valley	\$245
Cabernet Sauvignon Nostros Mt. Veeder 2021, Napa	\$225
Cabernet Sauvignon Quintessa, 2021, Napa Valley	\$350
Cabernet Sauvignon Lineage Steven Kent, 2018, Livermore	\$235
Cabernet Sauvignon StagsLeap SLV, 2021 Napa	\$475
Chianti Classico Castello di Gabbiano G.S. 2018, Toscana	\$70
Chianti Classico Castello di Monsanto, 2021, Toscana	\$68
Montepulciano Scarpone, 2023, Abruzzo	\$56
Carmignano Riserva La Farnete 2019, Toscana	\$65
Supertuscan Castello di Bolgheri 2021, Toscana	\$240
Supertuscan Poggio del Concone, 2021 Toscana	\$75
Supertuscan Poggio ai Ginepri, 2022 Toscana	\$85
Supertuscan Tua Rita Rosso dei Netri 2024, Toscana	\$70
Supertuscan “Sassicaia” 2021, Toscana	\$550
Rosso di Montalcino La Poderina 2020, Toscana	\$75
Brunello di Montalcino Poggio alle Mura, 2020 Toscana	\$160
Brunello di Montalcino Casanova di Neri 2020 Toscana	\$230
Brunello di Montalcino SV Casanova Cerretalto 2019	\$450
Brunello di Montalcino Col D’Orcia 2019 Toscana	\$120
Brunello di Montalcino Riserva Silvio Nardi, 2019 Toscana	\$135
Brunello di Montalcino Riserva “1110” 2015 Toscana	\$350
Etna Rosso Cottanera, 2022, Sicilia	\$65
Etna Rosso Planeta “Eruzione” 2020, Sicilia	\$90
Pallagrello Rosso Donna Paolina 2022, Campania	\$64
Taurasi Radici Riserva M. Bernardino 2019 Campania	\$125
Nebbiolo Michele Chiarlo, 2022 Piemonte	\$60
Gattinara Travaglini, 2021, Piemonte	\$80
Barbera La Court, Riserva Nizza 2021, Piemonte	\$95
Barbaresco Ca’Rome Rio Sordo, 2020, Piemonte	\$90
Barbaresco La Spinetta, 2020, Piemonte	\$125
Barbaresco Icardi, 2016, Piemonte	\$155
Barolo Cantina di Calosso, 2020, Piemonte	\$80
Barolo Borgogno “Cru Liste” 2015 Piemonte	\$330
Barolo Paolo Scavino 2021, Piemonte	\$95
Barolo Giovanni Rosso, 2019 Piemonte	\$105
Barolo Garesio Serralunga, 2019 Piemonte	\$125
Raboso Emo Capodilista, 2016, Veneto	\$58
San Leonardo Dolomiti 2019, Trentino Alto Adige	\$190
San Leonardo Terre 2020, Trentino Alto Adige	\$85
Ripasso Bertani Valpolicella, 2020 Veneto	\$65
Amarone della Valpolicella Classico Speri, 2019	\$135
Amarone della Valpolicella Classico Bertani, 2012	\$245
Carignano Barrua, 2019, Sardinia	\$90