

Locanda

POSITANO

INSALATE

CAESAR SALAD V \$14.95
Romaine Lettuce, House-Made Caesar Dressing, Garlic Croutons, Parmesan Cheese **Add Anchovies \$2**

LOCANDA SALAD V GF \$15.95
Butter Lettuce, Artichoke Hearts, Watermelon Radish, Orange Segment, Toasted Marcona Almonds, Goat Cheese & Champagne Vinaigrette

SUMMER SALAD V GF \$15.95
Arugula, Peach, Cucumber, Caramelized Walnuts, Goat Cheese & Peach Apple Cider Dressing

PRIMI **Gluten Free Cauliflower Pasta \$3**

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

GNOCCHI AL PESTO V \$24.95
Fresh Made Gnocchi with a Pesto Sauce

LOBSTER RAVIOLI \$30.95
Lobster Ravioli In Vodka Pink Sauce & Prawns On Top

LINGUINE DI MARE \$31.95
Manila Clams, Mussels, Octopus, Prawns in Cherry Tomato White Wine Sauce

FETTUCCINE BOLOGNESE \$27.95
Mamma Carmela's Traditional Beef Bolognese Ragu, Grated Parmesan Cheese, & Fresh Basil

STROZZAPRETI \$27.95
Italian Sausage, Peas, Trumpet & Porcini Mushrooms with Parmigiano-Reggiano Cream Sauce

LASAGNA \$28.95
Mamma Carmela's Traditional Beef Bolognese Ragu, Grated Parmesan Cheese & Mozzarella

PIZZA **Gluten Free Crust \$3**

MARGHERITA V \$21.95
San Marzano Tomato Sauce, Fresh Mozzarella, Parmesan Cheese & Fresh Basil

DIAVOLA \$24.95
Tomato Sauce, Fresh Mozzarella, Black Olives, Red Onion, Spicy Salame & Chili Flakes

SALSICCIA & PORCINI \$24.95
Italian Sausage, Porcini Mushrooms & Mozzarella **Truffle Oil Extra \$2**

GLUTEN FREE GF

VEGETARIAN V

SPLIT DISH SERVICE FEE: \$2

Vegetarian and Gluten Free Options Available!

ANTIPASTI

BREAD BASKET V \$5.95

BURRATA & PROSCIUTTO \$24.95
San Daniele Prosciutto & Burrata Cheese

MAMMA CARMELA'S MEATBALLS \$18.95
Homemade Meatballs, Tomato Sauce, Parmigiano-Reggiano & House-Made Crostini

FRITTO MISTO \$24.95
Deep Fried Monterey Calamari, Tiger Prawns, Zucchini, & Chef's Capri Sauce

SECONDI

EGGPLANT PARMIGIANA V \$26.95
Eggplant, Mozzarella, Parmesan Cheese, Basil, & Marinara Sauce

POLLO PARMIGIANA \$30.95
Breaded Chicken Cutlet topped with Tomato Sauce, Melted Mozzarella and Parmesan Cheese Served with Vegetables and Soft Polenta

LAMB SHANK \$39.95
Slow-braised Lamb Shank in a Red Wine reduction, served with polenta and Vegetables

BRANZINO ACQUA PAZZA \$35.95
Pan Seared Mediterranean Sea Bass, Clams, Semi-Dried Tomato & Garlic White Wine Sauce Served With Organic Seasonal Vegetables

SAN DANIELE \$25.95
San Marzano Tomato Sauce, Fresh Mozzarella, 18 Month Aged San Daniele Prosciutto, Wild Arugula, and Parmesan Cheese.

VEGETARIANA V \$22.95
Roasted Seasonal Vegetables, San Marzano Tomato Sauce & Fresh Mozzarella

CLASSICO \$22.95
Pepperoni, San Marzano Tomato Sauce & Fresh Mozzarella

A 20% service charge will be added to parties of 6 or more.

We accept a maximum of 4 even check splits

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

POSITANO LUNCH

Vegetarian and Gluten Free Options Available!

ANTIPASTI

BREAD BASKET V 	\$4.95
BURRATA & PROSCIUTTO	\$23.95
San Daniele Prosciutto & Burrata Cheese	
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 & Chef's Capri Sauce	
FRENCH FRIES	\$8.95
Homemade French Fries	

POSITANO'S SALADS

STEAK SALAD GF	\$24.95
Arugula, Grape Tomato, Green Olives, Pumpkin Seeds, Gorgonzola & Balsamic Dressing	
CHICKEN SALAD GF	\$21.95
Arugula, Peach, Cucumber, Caramelized Walnuts & Peach Apple Cider Dressing	
SALMON OR PRAWNS SALAD GF	\$22.95
Butter Lettuce, Artichoke Hearts, Watermelon Radish, Orange Segment, Toasted Marcona Almonds, Goat Cheese & Champagne Vinaigrette	

POSITANO'S SANDWICHES

PANINO PORCHETTA	\$17.95
Italian Pork Roast, Dry Tomato Pesto, Arugula, Smoked Provolone	
Choice of Side: Salad Included or French Fries (+\$3)	
PANINO VEGETARIANO V	\$16.95
Homemade Panino With Roasted Bell Peppers, Zucchini, Grape Tomato & Bell Peppers Puree	
Choice of Side: Salad Included or French Fries (+\$3)	
PANINO SAN DANIELE	\$18.95
Homemade Panino With Prosciutto San Daniele, Stracciatella Cheese, Roasted Tomato, Wild Baby Arugula	
Choice of Side: Salad Included or French Fries (+\$3)	
PANINO POLLO	\$18.95
Homemade Panino With Grilled Chicken, Roasted Tomato, Wild Baby Arugula, Homemade Pesto Sauce Served	
Choice of Side: Salad Included or French Fries (+\$3)	

INSALATE

CAESAR SALAD V	\$13.95
Romain Lettuce, House-Made Caesar Dressing, Garlic Croutons, Parmesan Cheese Add Anchovies \$2	

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

SUMMER SALAD V	\$14.95
Arugula, Peach, Cucumber, Caramelized Walnuts, Goat Cheese & Peach Apple Cider Dressing	

PRIMI **Gluten Free Cauliflower Pasta \$3**

PENNE ALLA VODKA V	\$22.95
Penne Pasta, Smoked Mozzarella, Parmesan Cheese, & Cracked Pepper in Vodka Pink Sauce	

GNOCCHI AL PESTO V	\$22.95
Fresh Made Gnocchi with a Pesto Sauce	

LOBSTER RAVIOLI	\$29.95
Lobster Ravioli In Vodka Pink Sauce & Prawns On Top	

LINGUINE ALLE VONGOLE	\$27.95
Manila Clams & White Wine Sauce	

LASAGNA	\$26.95
Mamma Carmela's Traditional Beef Bolognese Ragu, Grated Parmesan Cheese & Mozzarella	

STROZZAPRETI	\$26.95
Italian Sausage, Peas, Trumpet & Porcini Mushrooms with Parmigiano-Reggiano Cream Sauce	

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

PIZZA **Gluten Free Crust \$3**

MARGHERITA V	\$19.95
San Marzono Tomato Sauce, Fresh Mozzarella, Parmesan Cheese & Fresh Basil	

DIAVOLA	\$23.95
Tomato Sauce, Fresh Mozzarella, Black Olives, Red Onion, Spicy Salame & Chili Flakes	

SALSICCIA & PORCINI	\$23.95
Italian Sausage, Porcini Mushrooms & Mozzarella Truffle Oil Extra \$2	

SAN DANIELE	\$24.95
San Marzono Tomato Sauce, Fresh Mozzarella, 18 Month Aged San Daniele Prosciutto, Wild Arugula, and Parmesan Cheese.	

VEGETARIANA V	\$21.95
Roasted Seasonal Vegetables, San Marzano Tomato Sauce & Fresh Mozzarella	

CLASSICO	\$21.95
Pepperoni, San Marzano Tomato Sauce & Fresh Mozzarella	

GLUTEN FREE **GF**

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VEGETARIAN **V**

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SIGNATURE COCKTAILS

- BASILTINI – \$16**
Tanqueray Gin, Basil, Elderflower Liqueur, Lemon — Up
- SOPHIA LOREN – \$16**
Ketel One, Watermelon Puree, Lime — On The Rock
- PAPER PLANE – \$16**
Bulleit Bourbon, Amaro Nonino, Aperol, Lemon — Up
- BARRELED NEGRONI – \$16**
Tanqueray Gin, Campari, Sweet Vermouth — On The Rock
- LIMONCELLO DROP – \$16**
Ketel One, Limoncello, Lemon — Up
- ESPRESSO MARTINI – \$16**
Ketel One, Mr. Black, Baileys, Espresso — Up
- POSITANO PALOMA – \$16**
Astral Tequila, Aperol, Grapefruit, Lime, Agave — Rocks
- POMPELMO – \$16**
Ketel One, Elderflower Liqueur, Grapefruit — Up
- LA PASSIONE – \$16**
Astral Tequila, Passion Fruit Puree, Lemon, Tajín — Up

ITALIAN SPRITZES

- APEROL SPRITZ – \$15**
Prosecco, Aperol, Soda Water
- HUGO SPRITZ – \$15**
Prosecco, Elderflower Liqueur, Lemon, Mint
- LIMONCELLO SPRITZ – \$15**
Prosecco, Limoncello Liqueur, Lemon

GLASS POURS

- VINI ROSSI**
- PINOT NOIR** Laetitia 2022 San Luis Obispo Coast \$14|\$52
- CAB. SAUVIGNON** IRON+ sand 2022 Paso Robles \$15|\$58
- SUPER TUSCAN** Maestro 2023 Tuscany \$15|\$58
- CHIANTI** L’arco 2021 Tuscany \$11|\$42
- BRUNELLO DI MONTALCINO** Poggio Forte 2019 Tuscany\$20|\$78
- MONTEPULCIANO** Pietrasalata, 2022 D,Abruzzo 13|\$50

VINI BIANCHI

- SAUVIGNON BLANC** Brassfield 2023 Central Coast \$12|\$46
- PINOT GRIGIO** Borgo in Fiore 2022 Veneto \$11|\$42
- FALANGHINA** Pietrasalata 2022 Campania \$13|\$50
- CHARDONNAY** Patz & Hall 2022 Sonoma Coast \$16|\$62
- ROSE** Whispering Angel 2024 France \$13|\$50
- PROSECCO** Il Mossiere \$10|\$38

HALF-BOTTLES & SPLITS

- CAB. SAUVIGON** Faust 2021 Napa 375ml \$50
- PINOT NOIR** Emeritus Vineyards 2018 Russian River \$48
- BRUNELLO DI MONTALCINO** Franco Pacenti 2017 \$52
- CHARDONNAY** Patz & Hall 2020 Russian River \$40
- PROSECCO** Rose Carpena Malvolti \$16
- PROSECCO Brut** Carpena Malvolti \$14

BOTTLE BEER

- HOUSE IPA** \$8.50
- ITALIAN PILSNER** or AMBER \$7
- LOCAL LAGER** Fathers \$7

NON-ALCOHOLIC

- SOFT DRINKS** (Coke, Diet Coke, Sprite)Refills not Included \$3.50
- NON-ALCOHOLIC BEER** Erdinger \$6
- APERITIVO SPRITZ** N/A Mionetto Aperitivo, N/A Prosecco \$14
- POSITANO SPRITZ** Lemon Juice, Mint, N/A \$14
- Prosecco

VINI BIANCHI & ROSATI

- PINOT GRIGIO** Fallwind St Michael-Eppan 2022 Alto Adige \$60
- PINOT BIANCO** St Michael-Eppan 2023 Alto Adige \$52
- FALANGHINA** D’antiche Terre 2024 Campania \$44
- FALANGHINA** Marisa Cuomo 2024 Costa d’Amalfi \$85
- VERMENTINO** Le colonne 2024 Tuscany \$55
- SAUVIGNON BLANC** Sanct Valentin 2023 Alto Adige \$90
- SAUVIGNON BLANC** Illumination 2024 Napa County \$72
- SAUVIGNON BLANC** Sancerre 2024 France \$75
- CHARDONNAY** Flowers 2024 Sonoma Coast \$85
- CHARDONNAY** Jordan 2023 Napa Valley \$70
- CHARDONNAY** Ram’s Gate 2023 Sonoma Coast \$60
- ETNA BIANCO** Alta Mora 2024 Sicily \$60
- ROSE** of Pinot Noir Convене 2024 Russian River \$60

VINI ROSSI

- 1**PINOT NOIR** Flowers 2022 Sonoma Coast \$90
- 2**PINOT NOIR** Emeritus 2021 Russian River \$95
- 3**CABERNET SAUVIGNON** Jordan 2020 Alexander Valley \$130
- 4**CABERNET SAUVIGNON** Faust 2022 Napa Valley \$92
- 5**CABERNET SAUVIGNON** Chimney Rock 2022 Napa Valley \$140
- 6**CABERNET SAUVIGNON** Quintessa 2021(100PTS)Napa \$425
- 7**CABERNET SAUVIGNON** Stag’s Leap 2022 Napa Valley \$120
- 8**RED BLEND** Prisoner 2022 Napa Valley \$80
- 9**ZINFANDEL** Cline 2022 Sonoma County \$54
- 10**SUPER TUSCAN** Muralia Brown Label 2021 Tuscany \$80
- 11**SUPER TUSCAN** Argentiera Bolgheri 2020 Tuscany \$90
- 13**SUPER TUSCAN** Tignanello Antinori 2022 Tuscany \$280
- 14**CHIANTI** Monsanto Riserva 2021 Tuscany \$76
- 15**SANGIOVESE** Grosso “Orcia” 2020 Tuscany \$55
- 16**ROSSO DI MONTALCINO** Capanna 2020 Tuscany \$70
- 17**ROSSO DI MONTALCINO** Banfi 2022 Tuscany \$76
- 18**BRUNELLO DI MONTALCINO** Il Poggione 2019 Tuscany \$140
- 19**BRUNELLO DI MONTALCINO** Tre Contrade Riserva 2017 \$120
- 20**BRUNELLO DI MONTALCINO** Franco Pacenti 2019 \$150
- 21**AMARONE DELLA VALPOLICELLA** Allegrini 2019 Veneto \$130
- 22**AMARONE DELLA VALPOLICELLA** Sant’Urbano 2018 Veneto \$160
- 23**AMARONE DELLA VALPOLICELLA** Antica Vinaia 2019 Veneto \$72
- 24**MONTEPULCIANO** Vino Nobile Le Berne 2021 Tuscany \$74
- 25**MONTEPULCIANO** Scarpone 2022 Abruzzo \$70
- 26**BARBERA D’ALBA** Pertinace 2023 Piemonte \$50
- 27**BAROLO** Cantina di Calosso 2020 Piemonte \$80
- 28**BAROLO** Pio Cesare 2019 Piemonte \$150
- 29**BARBARESCO** Carlo Giacosa 2021 Piemonte \$105
- 30**NEBBIOLO** Pio Cesare 2020 Piemonte \$75
- 31**ETNA ROSSO** Alta Mora 2021 Sicily \$64
- 32**LAGREIN** Riserva Sanct Valentin 2021 Alto Adige \$105

VINI FRIZZANTI

- PROSECCO** Superiore DOCG Mionetto \$48
- ITALIAN CHAMPAGNE** Franciacorta La Montina \$70
- SPARKLING Brut Rose** Gratien & Meyer \$48
- LAMBRUSCO SECCO** Lucci, NV, Emilia Romagna \$56
- CHAMPAGNE** Alfred Gratien Brut France \$80
- CHAMPAGNE** Veuve Clicquot Rose \$140
- CHAMPAGNE** Lanson Le Vintage 2009 France \$160

CORKAGE FEE: \$25 for the first two 750ml bottles & \$35 for each additional bottle

Please note: availability and vintages are subject to change

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