

Locanda

CAPRI DINNER

Vegetarian and Gluten Free Options Available!

INSALATE

CAESAR SALAD **V** \$14.95

Romain Lettuce, House-Made Caesar Dressing, Garlic Croutons, Parmesan Cheese

Add Anchovies \$2

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, Golden and Red Beets, Crumbled Goat Cheese, Dry Cranberries & Raspberry Vinaigrette Dressing

Add Protein

Salmon \$12 | Chicken \$9 | Prawns \$12 | 6oz Steak \$14

ANTIPASTI

BREAD BASKET **V** \$4.95

ANTIPASTI LOCANDA \$23.95

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

BRUSCHETTA LOCANDA **V** \$13.95

Toasted Garlic Bread, Fresh Chopped Roma Tomatoes, EVOO, Fresh Basil, Sea Salt, Balsamic Reductions

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

BRUSSEL SPROUTS \$17.95

Balsamic Glaze, Parmigiano-Reggiano & Smoked Bacon

MONTANARE \$17.95

Pizza Bites Topped with Assorted Sauces

PRAWNS ALLA GRIGLIA **GF** \$23.95

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

EGGPLANT PARMIGIANA **V** \$16.95

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

CAPRESE SALAD \$16.95

Heirloom Tomatoes Served with Stracciatella Cheese, Basil and Pesto Sauce

PRIMI Gluten Free Pasta \$5

GNOCCHI MAMMA CARMELA **V** \$24.95

Fresh Made Gnocchi with a Pesto Genovese Cream Sauce

PENNE ALLA VODKA **V** \$23.95

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

LASAGNA \$25.95

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

FETTUCCINE BOLOGNESE \$25.95

Fresh Fettuccine with Mamma Carmela's Traditional Beef & Veal Bolognese Ragu, Grated Parmesan Cheese, & Fresh Basil

RAVIOLI DI ARAGOSTA \$29.95

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

SPAGHETTI COSTIERA \$27.95

Fresh Spaghetti Pasta, Mexican Gulf Prawns, Atlantic Salmon, and Baby Scallops in a Cherry Bisque Sauce.

STROZZAPRETI BOSCAIOLA \$25.95

Strozzapreti Pasta, Served with Italian Sausage, Wild Mushrooms, Peas, Truffle Cream Sauce

SECONDI Please ask your Server for the Daily Special

POLLO PARMIGIANA \$28.95

Organic Breaded Chicken Breast, Mozzarella, Tomato & Seasonal Vegetables

POLLO MARSALA \$29.95

Organic Chicken Breast, Wild Mushrooms & Cherry Tomatoes. Served with Mashed Potatoes & Seasonal Vegetables.

ORANGE GLAZE BOURBON \$30.95

SALMON

Atlantic Salmon in an Orange Bourbon Served with Mashed Potatoes and Seasonal Vegetables

BRASATO \$34.95

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

GLUTEN FREE **GF**

VEGETARIAN **V**

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

Checks can be split evenly up to six ways per table.

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 Capri

WINE & BEER

DOCG: The Highest Awarded Classification For Italian Wines

Sparkling Bottle

PROSECCO DOCG Mionetto	\$50
PROSECCO Torresella, Italy	\$48
FERGHETTINA DOCG Francia Corta, 2018	\$120
CHAMPAGNE Veuve Clicquot "Yellow Label" France	\$115
CHAMPAGNE ROSÉ Veuve Clicquot, France	\$145
LAMBRUSCO SECCO Lucci, NV, Emilia Romagna	\$54

Sparkling Glass

PROSECCO ROSE DOCG Mionetto 187ml	\$15
PROSECCO Il Mossiere, NV, Italy	\$13
CHAMPAGNE Moet Chandon 187ml, France	\$22
MOSCATO D'Asti Bava DOCG, 2024	\$14

White Wine Glass

SAUVIGNON BLANC Rabble, California 2022	\$13
FALANGHINA Pietrasalata, Campania 2022	\$13
CHARDONNAY Harken, California 2021	\$14
ROSATO Whispering Angel, France 2024	\$13
PINOT GRIGIO Borgo in Fiore, Veneto 2022	\$10

Red Wine Glass

CHIANTI L'Arco Maestro, Italy 2020	\$12
CAB. SAUVIGNON Robert Hall, Paso Robles 2022	\$14
CAB. SAUVIGNON B.R. Cohn, Sonoma County, 2022	\$16
PINOT NOIR Belle Glos, Santa Barbara 2022	\$18
MONTEPULCIANO Pietrasalata, 2021	\$13
SUPER TUSCAN Maestro Principino, Toscana 2021	\$14
BRUNELLO MONTALCINO Poggio, Toscana, 2019	\$18

Beer

DRAFT

MENABREA BIONDA	\$8
MENABREA ROSSA	\$8
EAST BROTHER BIO PILSNER	\$7
SIERRA NEVADA IPA	\$8
ALMANAC LOVE HAZY IPA	\$8

BOTTLED

ERDINGER NON-ALCOHOLIC	\$7
WEIHENSTEPHANER WEISS	\$7
PACIFICO BLUE MOON	\$7
COORS LIGHT	\$7

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

Please note: availability and vintages are subject to change

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

White Wine Bottle

AULENTE BIANCO Rubicone, Emilia-Romagna 2022	\$42
CHARDONNAY Bramito "Antinori", Umbria, 2023	\$46
CHARDONNAY Jordan, Russian River 2022	\$75
CHARDONNAY Flowers, Sonoma Coast 2022	\$68
CHARDONNAY Wente "Riva Ranch", Monterey 2022	\$40
SAUVIGNON BLANC Twoney, Napa 2022	\$52
SAUVIGNON BLANC Quilt, Fume Blanc, Napa Valley, 2022	\$65
SAUVIGNON BLANC Conte Vipera, Antinori, Umbria, 2022	\$68
SAUVIGNON BLANC Rombauer, Sonoma, 2024	\$48
VERMENTINO Sassoregale, Toscana 2022	\$45
MOSCADELLO DI MONTALCINO Capanna, Toscana 2020	\$52
MOSCATO Giallo Goldmuskateller, Trentino 2020	\$55
GRECO DI TUFO D'Antiche Terre, Campania 2021	\$52
FALANGHINA Callefasani, Campania 2022	\$46
GARGANEGA Sartori "Marani" Bianco, Verona 2022	\$48
RIBOLLA GIALLA Luisa, Friuli 2021	\$52
PINOT GRIGIO Via Romans, Friuli 2021	\$75
ROSE Steven Kent, Livermore Valley	\$60
SUMMER Dreams Sonoma Coast 2023	\$120

Red Wine Bottle

AMARONE CLASSICO DOCG Speri, Valpolicella 2018	\$142
AMARONE DOCG Sartori "Corte de Bra", Valpolicella 2015	\$116
AMARONE DOCG Salvaterra Antica Vinaia, Valpolicella 2021	\$70
BARBERA DOCG Bava "Nizza", Piemonte 2014	\$72
BAROLO DOCG Piazza, Alba 2021	\$115
BAROLO DOCG Enzo Borghetti, Morra 2018	\$105
BAROLO Cantina Di Calosso, Barolo, 2020	\$70
BARBARESCO DOCG Carlo Giacosa, Piemonte 2020	\$85
BARBARESCO DOCG Pertinace, Treiso 2019	\$75
BRUNELLO DI MONTALCINO DOCG Poggio Forte, Toscana, 2019	\$70
BRUNELLO DI MONTALCINO DOCG Col D'orcica, Toscana 2019	\$115
BRUNELLO DI MONTALCINO DOCG Fornacina, Toscana 2018	\$130
CABERNET SAUVIGNON Silver Oak, Alexander Valley 2019	\$130
CABERNET SAUVIGNON Groth "Oakcross", Oakville 2020	\$165
CABERNET SAUVIGNON Alpha Omega, Napa 2021	\$210
CABERNET SAUVIGNON Jordan, Alexander Valley 2019	\$120
CABERNET SAUVIGNON Faust, Napa 2021	\$88
CABERNET SAUVIGNON Quintessa, 2021, Napa Valley	\$350
CABERNET SAUVIGNON McGrail Reserve, 2021, Livermore Valley	\$65
CHIANTI CLASSICO RISERVA DOCG Mansanto, Toscana 2019	\$68
CHIANTI CLASSICO RISERVA DOCG Gagliole, Toscana 2019	\$84
CHIANTI CLASSICO GRAND SELEZIONE DOCG Gallule, 2019	\$140
GSM Casadei "Sogno Mediterraneo" IGT, Toscana 2020	\$52
MERLOT Murrietta's Well, Livermore, 2021	\$50
NERO D'AVOLA Tenuta Regaleali "Lamuri", Sicilia 2019	\$46
NEBBIOLO Langhe Pertinace, Treiso 2021	\$48
PINOT NOIR RISERVA Boen, Santa Barbara 2023	\$85
PINOT NOIR Cline "Fog Swept", Carneros 2021	\$64
PINOT NOIR Hartford Court, Russian River Valley, 2022	\$75
PRIMITIVO Collefasani, Campania 2017	\$50
RED BLEND Tenores Tenuta Dettori Sandinia 2019	\$140
RED BLEND Prisoner, Napa, 2022	\$68
SUPER TUSCAN Carmignano Riserva, Le Farnete, Tuscany 2019	\$65
SUPER TUSCAN Campo Alle Comete, Bolgheri Superiore 2017	\$148
SUPER TUSCAN Montecucco Rosso, Toscana 2017	\$60
SUPER TUSCAN Sondraia, Bolgheri Superiore 2019	\$140
SUPER SARDINIAN Barrua, Sardinia 2019	\$80
ZINFANDEL Cline "Ancient Vintage", Contra Costa County 2022	\$44
ZINFANDEL Painted Fields, Sierra Foothills 2022	\$48