

# Locanda

## INSALATE

### CAESAR SALAD \$16.95

romaine lettuce, house-made caesar dressing, garlic croutons, shaved parmesan.

### LOCANDA SALAD **V GF** \$16.95

butter lettuce, artichoke hearts, watermelon radish, cherry tomatoes, toasted marcona almonds, goat cheese, champagne vinaigrette.

### CAPRESE SALAD **V** \$18.95

heirloom tomato, burrata, basil pesto, oregano.

#### add Protein

Salmon \$12 | Chicken \$9 | Prawns \$12 | Steak \$15

## ANTIPASTI

### BREAD BASKET **V** \$4.95

### TAGLIERE LOCANDA \$30.00

chef's selection of cured meats and cheeses. serves 4-6.

serves 2 \$20.00

### BRUSCHETTA LOCANDA **V** \$15.95

toasted garlic bread, fresh roma tomatoes, evoo, basil, sea salt.

### MAMMA CARMELA'S POLPETTE \$20.95

homemade beef meatballs, tomato, parmigiano reggiano toasted crostini.

### FRITTO MISTO \$24.95

crispy monterey calamari, tiger prawns, zucchini, black olive aioli.

### GAMBERONI ALLA GRIGLIA \$19.95

grilled tiger prawns with chimichurri sauce

### ARANCINI \$18.95

Napolitan style rice ball, beef ragu, served with black truffle sauce.

### FIORI DI ZUCCA \$22.95

crispy zucchini blossoms, stuffed with mozzarella, on a bed of whipped ricotta and marinara

### BRACIOLA \$19.95

seared beef rolls stuffed with parmesan, dried cranberries, roasted red bell pepper, stracciata di bufala and crispy capers

### BRUSSELS SPROUTS **V** \$17.95

balsamic glaze, parmigiano reggiano.

## CONTORNI

### GRILLED ASPARAGUS \$12.95

### SAUTEED BABY CARROTS \$8.95

### ROASTED MARBLE POTATOES \$10.95

## ISCHIA DINNER

Vegetarian and gluten free options available.

## PRIMI gluten free pasta \$4

### WRONG SCARPARELLO **V** \$25.95

scialatielli, cherry tomato, Calabrian chili oil, topped with creamy burrata, parmesan.

### GNOCCHI SORRENTINA **V** \$23.95

homemade potato gnocchi tomato sauce, mozzarella cheese, basil.

### RIGATONI ALLA VODKA **V** \$24.95

rigatoni, smoked mozzarella, parmesan, chives, vodka pink sauce.

### RAVIOLI DI ARAGOSTA \$34.95

maine lobster, asparagus filled ravioli, tiger prawns, tomato cream, micro greens.

### SPAGHETTI VONGOLE \$29.95

spaghetti, manila clams, evoo, parsley.

### ZITI AMALFITANI **V** \$25.95

ziti, lemon arugula pesto, crushed walnuts, tomato confit.

### LASAGNA \$26.95

Mamma Carmela's traditional beef and veal bolognese, béchamel, mozzarella, parmesan, basil.

### TROFIE PARTENOPE \$27.95

trofie, potato velouté, spanish octopus, crispy leeks, lemon zest

## SECONDI Please ask your Server for the Daily Special

### EGGPLANT PARMIGIANA **V** \$24.95

eggplant, mozzarella, parmesan cheese, marinara, basil.

### POLLO ALLA PARMIGIANA \$28.95

breaded Mary's farm chicken breast, marinara, mozzarella cheese. Served with seasonal vegetables.

### SALMON PICCATA **GF** \$31.95

local salmon, lemon butter, capers. served with roasted marble potatoes & seasonal vegetables

### BISTECCA \$62.95

16oz grilled ribeye, arugula, cherry tomatoes, thick cut french fries.

### RICCIOLA ALLA SCAPECE \$32.95

pacific amberjack, scapece zucchini cream, roasted marble potatoes, seasonal vegetables

#### GLUTEN FREE **GF**

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

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.

#### VEGETARIAN **V**

# Locanda

## ISCHIA LUNCH

Vegetarian and Gluten Free Options Available!

### INSALATE

#### CAESAR SALAD **V** \$16.95

romaine lettuce, housemade caesar dressing, garlic croutons, parmesan cheese.

#### LOCANDA SALAD **V GF** \$16.95

butter lettuce, artichoke hearts, watermelon radish, orange segment, toasted marcona almonds, goat cheese, champagne vinaigrette.

#### CAPRESE SALAD **V** \$18.95

heirloom tomato, burrata, basil pesto, oregano

add protein

Salmon \$12 | Chicken \$9 | Prawns \$12 | Steak \$15

### ANTIPASTI

#### BREAD BASKET **V** \$4.95

#### TAGLIERE LOCANDA \$30.00

chef's selection of cured meats and cheeses. serves 4-6.

serves 2 \$20.00

#### BRUSCHETTA LOCANDA **V** \$15.95

toasted garlic bread, fresh roma tomatoes, evoo, basil, sea salt.

#### MAMMA CARMELA'S POLPETTE \$20.95

homemade beef meatballs, tomato, parmigiano reggiano toasted crostini.

#### FRITTO MISTO \$24.95

crispy monterey calamari, tiger prawns, zucchini, black olive aioli.

#### GAMBERONI ALLA GRIGLIA \$19.95

grilled tiger prawns with chimichurri sauce

#### ARANCINI \$18.95

Napolitan style rice ball, beef ragu, served with black truffle sauce.

#### FIORI DI ZUCCA \$22.95

crispy zucchini blossoms, stuffed with mozzarella, on a bed of whipped ricotta and marinara

#### BRACIOLA \$19.95

seared beef rolls stuffed with parmesan, dried cranberries, roasted red bell pepper, stracciata di bufala and crispy capers

#### BRUSSELS SPROUTS **V** \$17.95

balsamic glaze, parmigiano reggiano.

### LUNCH choice of french fries or salad.

#### PANINO NONNA'S **V** \$18.95

toasted baguette, eggplant parmigiana, marinara, mozzarella cheese.

#### PANINO BISTECCA \$22.95

toasted tuscan roll, roasted bell pepper, grilled NY strip steak, chimichurri, spring lettuce

### PRIMI gluten free pasta \$4

#### WRONG SCARPARELLO **V** \$25.95

scialatielli, cherry tomato, Calabrian chili oil, topped with creamy burrata, parmesan

#### GNOCCHI SORRENTINA **V** \$23.95

homemade potato gnocchi tomato sauce, mozzarella cheese, basil.

#### RIGATONI ALLA VODKA **V** \$24.95

rigatoni, smoked mozzarella, parmesan, chives, vodka pink sauce.

#### RAVIOLI DI ARAGOSTA \$34.95

maine lobster, asparagus filled ravioli, tiger prawns, tomato cream, micro greens.

#### SPAGHETTI VONGOLE \$29.95

spaghetti, manila clams, evoo, parsley.

#### ZITI AMALFITANI **V** \$25.95

ziti, lemon arugula pesto, crushed walnuts, tomato confit

#### LASAGNA \$26.95

Mamma Carmela's traditional beef and veal bolognese, béchamel, mozzarella, parmesan, basil.

#### TROFIE PARTENOPE \$27.95

trofie, potato velouté, spanish octopus, crispy leeks, lemon zest

### SECONDI please ask your server for the daily special

#### EGGPLANT PARMIGIANA **V** \$24.95

eggplant, mozzarella, parmesan cheese, marinara, basil.

#### POLLO PARMIGIANA \$27.95

breaded Mary's farm chicken breast, marinara, mozzarella cheese. Served with seasonal vegetables.

#### SALMON PICCATA **GF** \$30.95

local salmon, lemon butter, capers. served with marble potatoes & seasonal vegetables

#### RICCIOLA ALLA SCAPECE \$32.95

pacific amberjack, scapece zucchini cream, roasted marble potatoes, seasonal vegetables

#### BISTECCA \$62.95

16oz grilled ribeye, arugula, cherry tomatoes, thick cut french fries.

#### PANINO PROSCIUTTO \$21.95

toasted tuscan roll, homemade mayo, buffalo mozzarella, san marzano tomatoes, butter lettuce, san daniele prosciutto.

#### PANINO POLLO \$19.95

panko crusted chicken cutlets, butter lettuce, roma tomatoes, buttermilk.

**GLUTEN FREE GF**

**VEGETARIAN V**

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

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

We accept a maximum of 4 even check splits

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# Locanda Ischia

## PIZZA gluten free crust \$6

**MARGHERITA V**  
tomatoes, fresh mozzarella, parmesan cheese, basil.

\$22.95

**SAN DANIELE**  
fresh mozzarella, 18 month aged san daniele prosciutto, cherry tomatoes, arugula, parmesan.

\$27.95

**DIAVOLA**  
tomatoes, nduja sausage, fresh mozzarella, stracciatella, basil.

\$25.95

**MARINARA 2.0 V**  
yellow tomato, oregano, garlic oil, tomato confit

\$19.95

**MAIALINA**  
fresh mozzarella, kale pesto, pork sausage, crispy shallots.

\$24.95

## WINE & BEER

### Wine By the Glass

#### RED

- \$14/\$48 **CHIANTI** Larco, 2023, Tuscany
- \$17/\$68 **CABERNET** Robert Hall, 2022, Paso Robles
- \$15/\$58 **PINOT NOIR** Substance, 2021, Washington
- \$18/\$72 **BAROLO** Colosso, 2020, Piemonte
- \$17/\$68 **AMARONE** Antica, 2020, Veneto
- \$12/\$46 **MONTEPULCIANO** Pietrasalata, 2021, Abruzzo
- \$20/80 **BRUNELLO**, Poggio forte, 2019, Toscani
- \$15/58 **GRENACHE VINEDO**, Navarra, 2019, Spain

#### WHITE

- \$15/\$58 **CHARDONNAY CALLING**, 2024, Sonoma
- \$13/\$47 **FALANGHINA** Pietrasalata, 2022, Campania
- \$12/\$46 **PINOT GRIGIO** Gaierhof, 2022, Trentino
- \$15/\$58 **SAUVIGNON BLANC** Loveblock Marlborough, 2024
- \$14/\$54 **ROSE**, Santa Margherita, 2024, Trevenezie
- \$12/\$46 **MOSCATO MARENCO**, 2024, Asti
- \$15/\$58 **FIANO** D'antiche Terre, 2023, Avellino

#### SPARKLING

- \$18/70 **GRENACHE** Robert Hall, Sparkling Brut, 2021, Napa
- \$12/\$46 **PROSECCO** Il Mossiere, NV, Veneto
- \$20 **MOET CHANDON BRUT** Champagne, France 187ML
- \$22 **MOET CHANDON ROSÉ** Champagne, France 187ML
- \$120 **CHAMPAGNE** Veuve Clicquot, France
- \$58 **ROSE BRUT**, Santa Margherita, Trevenezie

#### BOTTLE

- \$140 **TATtinger** Champagne, France
- \$100 **CA DEL BOSCO** Prestige, FranciaCorta
- \$54 **LAMBRUSCO SECCO** Lucci, NV, Emilia Romagna
- \$52 **FALANGHINA DRY BRUT**, TerreStregate, Campana

### Bottled Beer

- \$8 **SCRIMSHAW PILSNER** North Coast Brewing Co.
- \$9 **MENABREA AMBER** Venezia, Italy
- \$9 **MENABREA BLONDE** Venezia, Italy
- \$9 **HEINEKEN 0.0** non-alcoholic, Netherlands

### Magnum Bottles

- \$200 **BAROLO BUSSIA**, Riserva 2016, Simone Scaletta, Langhe
- \$180 **BARBARESCO PERTINACE**, 2019, Piemonte
- \$200 **CABERNET FAUST**, 2022, Napa Valley

CORKAGE FEE: \$30 FOR THE FIRST TWO 750ML BOTTLES  
\$40 FOR EACH ADDITIONAL 750ML PLEASE NOTE:  
AVAILABILITY AND VINTAGES ARE SUBJECT TO CHANGE

### White Wine Bottle

- \$48 **PINOT BIANCO** Scarpone, 2023, Abruzzo
- \$72 **CHARDONNAY** Flowers, 2023, Sonoma Coast
- \$80 **CHARDONNAY** Rombauer, 2024, Napa
- \$70 **ETNA BIANCO** Lavico, 2024, Sicily
- \$52 **CERASUOLO** Baldovino, Rose 2024, Abruzzo
- \$72 **GAVI** Broglia "La Mariana", 2023, Gavi
- \$58 **GRECO** D'Antiche Terre, 2023, Campania
- \$52 **PINOT GRIGIO** La Boatina, 2023, Friuli
- \$80 **SAUVIGNON BLANC** Vie di Romans, 2022, Friuli
- \$55 **VERMENTINO** Montecoro, 2023, Puglia
- \$48 **VERMENTINO** Plinio, 2024, Maremma Toscana
- \$48 **RENOSU BIANCO** White Blend, Sardinia
- \$52 **VERDE JO** La Caprichosa, 2023, Rueda
- \$56 **PECORINO**, Velenosi, 2024, Le Marche
- \$50 **SVELATO FALANGHINA**, TerreStregate, 2024, Campana

### Red Wine Bottle

- \$100 **AMARONE CLASSICO** Corte Fornaiedo, 2019, Veneto
- \$160 **AMARONE RISERVA** Bertani, 2021, Veneto
- \$140 **AMARONE** Speri, Sant'Urbano, 2020, Veneto
- \$110 **BARBARESCO**, Pertinace, 2022, Langhe
- \$120 **BAROLO** Serralunga d'Alba, 2017, Fontanafredda
- \$90 **BAROLO** Pertinace, 2020, Piemonte
- \$110 **BAROLO** Prunotto, 2021, Piemonte
- \$220 **BRUNELLO DI MONTALCINO** Baricci, 2020, Tuscany
- \$115 **BRUNELLO DI MONTALCINO** Fornacina, 2019, Tuscany
- \$125 **BRUNELLO DI MONTALCINO** Il Poggione, 2019, Tuscany
- \$110 **CABERNET SAUVIGNON** Faust, 2022, Napa Valley
- \$130 **CABERNET SAUVIGNON** Freemark Abbey, 2021, Napa Valley
- \$120 **CABERNET SAUVIGNON** Kings Bridge, 2018, Sonoma
- \$140 **CABERNET SAUVIGNON** Jordan, 2020, Alexander Valley
- \$58 **CHIANTI CLASSICO** Cecchi, 2022, Tuscany
- \$75 **CHIANTI CLASSICO RISERVA** Monsanto, 2020, Tuscany
- \$85 **ETNA ROSSO** Lavico, 2021, Sicily
- \$70 **RED BLEND**, Nero Di Troia, 2022, Puglia
- \$60 **MONTEPULCIANO** Scarpone, 2022, Abruzzo
- \$150 **NERO D'AVOLA RISERVA** Duca Di Salaparuta 2020, Sicily
- \$45 **PINOT NOIR** Gaierhof, 2021, Alto Adige, Italy
- \$80 **PINOT NOIR** Flowers, 2023, Sonoma Coast
- \$140 **PINOT NOIR** Rochioli, 2023, Russian River Valley
- \$90 **RIBOLLA NERA** Schioppettino, 2022, Friuli
- \$70 **NEBBIOLO** Ebbio, Fontanafredda, 2022, Langhe
- \$65 **SUPER TUSCAN** Tua Rita, 2024, Tuscany
- \$65 **RENOSU ROSSA** Red Blend, Sardinia
- \$65 **GRENACHE** Vinedo, 2019, Navarra, Spain
- \$52 **BARBERA D' ALBA**, Pertinace, 2023, D' Alba
- \$60 **CERASUOLO D' ABRUZZO**, Baldovino, 2024, Abruzzo
- \$58 **NEGROAMARO**, Cantala, 2019, Salento