

# 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

#### 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

### PRIMI Gluten Free Cauliflower 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 Ragù, 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

**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.

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### OCTOPUS ALL'INSALATA \$24.95

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

## PANINI

### POLLO \$19.95

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

### VEGETARIAN \$19.95

Eggplant Parmigiana and Tomato Sauce

#### GLUTEN FREE **GF**

## 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

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

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### BRASATO \$35.95

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

### PROSCIUTTO \$19.95

San Daniele Prosciutto, Burrata, Wild Arugula, Heirloom Tomatoes, and Evoo

### MEATBALLS \$19.95

Meatballs, Mozzarella, and Tomato Sauce

#### VEGETARIAN **V**

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# Locanda AMALFI

## PIZZA Gluten Free Crust \$6

\*Parmigiano comes on all Pizza

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

## COCKTAILS

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|---|
| <b>APEROL SPRITZ - \$14</b>   |
| Aperol, Soda, and Prosecco Mionetto   |
| <b>HUGO SPRITZ - \$15</b>   |
| Elderflower Liqueur, Lime Juice, and Prosecco   |
| <b>FURORE - \$15</b>  |
| Vodka, Watermelon Liqueur, Lemon Juice, Agave, and Egg-Whites                                       |
| <b>NEGRONI: BARREL-AGED or SBAGLIATO - \$16</b>   |
| Barrel-Aged with Gin or Freshly Made with Prosecco  |
| <b>ROSSO CALABRESE - \$15</b>   |
| Tequila Blanco (Calabrian Chili Oil Washed), Watermelon Cordial, Lime Juice, Agave, and a Tajin Rim |
| <b>TOMMY'S - \$15</b>   |
| Tequila Blanco, Lime Juice, Hibiscus, and Mango Foam  |
| <b>AMALFI GARDEN- \$15</b>  |
| House Infused Cucumber Gin, Fresh Lime Juice, and Elderflower Liqueur                               |
| <b>ITALMEX - \$14</b>   |
| Mezcal, Grapefruit Juice, Campari (Coconut Oil Washed), Agave, and a Black Salt Rim                 |
| <b>ESPRESSO MARTINI - \$15</b>  |
| Ketel One Vodka, Borghetti Liqueur, Baileys and Fresh Espresso with a Nutella Pistachio Rim         |
| <b>SUMMER IN CUBA- \$14</b>   |
| Rum, Pineapple and Raspberry Cordial, Lime Juice  |
| <b>GIMLET MARE - \$14</b>   |
| Gin Mare, Lime Cordial, and Basil Oil   |
| <b>DOLCE VITA - \$15</b>  |
| Basil Vodka Infused, Fino Sherry, Italicus, and Orancello   |
| <b>NOTTE AMARA-MIDNIGHT BUCK - \$13</b>   |
| Bourbon Whiskey, Fernet Branca, Lime Cordial, and Sparkling Ginger Ale                              |
| <b>PAPER PLANE - \$15</b>   |
| Bulleit Bourbon, Amaro Montenegro, Aperol, and Lemon Juice  |
| <b>OLD FASHIONED - \$14</b>   |
| Bulleit Bourbon, Demerara Syrup, Angostura and Orange Bitters                                       |
| <b>PalNOma - \$13</b>   |
| Ritual Zero Proof Tequila, Lime Juice, Agave, Sparkling Grapefruit                                  |

## GLASS POURS

|   |                 |
|---|-----------------|
| <b>VINI FRIZZANTI</b>   |                 |
| <b>CHAMPAGNE</b> Moet & Chandon Imperial Brut 187ml           | <b>\$20</b>     |
| <b>PROSECCO DOC</b> IL Mossiere 2022                          | <b>\$11</b>     |
| <b>SPARKLING ROSÉ</b> Segura Viudas, Spain                    | <b>\$13 BTL</b> |
| <b>SPARKLING MOSCATO</b> Stella Rosa, Italy                   | <b>\$13 BTL</b> |
| <b>VINI BIANCHI</b>   |                 |
| <b>SAUVIGNON BLANC</b> Robert Hall 2023 Paso Robles           | <b>\$13</b>     |
| <b>FALANGHINA</b> Pietrasalata 2022 Campania                  | <b>\$13</b>     |
| <b>PINOT GRIGIO</b> Borgoin Fiore Delle 2022 Venezie          | <b>\$12</b>     |
| <b>CHARDONNAY</b> Harken 2023 California                      | <b>\$13</b>     |
| <b>ROSÉ</b> Fattoria Sardi 2024 Tuscany                       | <b>\$13</b>     |
| <b>VINI ROSSI</b>   |                 |
| <b>PINOT NOIR</b> Belle Glos Clark & T 2021 S. Barbara County | <b>\$19</b>     |
| <b>AMARONE</b> Antica Vigna 2021 Veneto                       | <b>\$18</b>     |
| <b>CAB. SAUVIGNON</b> Robert Hall 2020 Paso Robles            | <b>\$14</b>     |
| <b>CAB. SAUVIGNON</b> Burgess 2018 Napa Valley                | <b>\$18</b>     |
| <b>BAROLO</b> Cantina Di Calosso 2020 Piemonte                | <b>\$18</b>     |
| <b>CHIANTI</b> L'arco 2021 Tuscany                            | <b>\$14</b>     |
| <b>SUPER TUSCAN</b> Maestro 2022 Tuscany                      | <b>\$15</b>     |
| <b>MONTEPULCIANO</b> Pietrasalata, 2022 D, Abruzzo            | <b>\$13</b>     |
| <b>PRIMITIVO</b> Marcianti, 2022, Salento                     | <b>\$11</b>     |

## BEER

|  |            |
|--|------------|
| <b>DRAFT BEER</b>  |            |
| <b>ALMANAC LOVE HAZY</b> Hazy IPA (6.1%)                             | <b>\$9</b> |
| <b>MENABREA</b> Italian Lager (4.8%)                                 | <b>\$9</b> |
| <b>HEADLANDS HEFEWEIZEN</b> (4.7%)                                   | <b>\$9</b> |
| <b>BOTTLED BEER</b>  |            |
| <b>ESTRELLA</b> Non Alcoholic, Bottled                               | <b>\$8</b> |
| <b>MOCKTAILS</b>   |            |
| <b>ANGURIA FRESCA - \$11</b>   |            |
| Watermelon Puree, Lemon Juice, Simple Syrup, and Soda                |            |
| <b>TRAMONTO TROPICALE - \$13</b>                                     |            |
| Hibiscus Tea Infusion, Lime Juice, and Agave Topped with Mango Foam  |            |
| <b>BOLLA ROSA - \$11</b>   |            |
| Grapefruit Juice, Lime Juice, Simple Syrup, and Sparkling Grapefruit |            |
| <b>IL FRAGOLONE - \$10</b>   |            |
| 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 V**