

# Locanda

## POSITANO

### INSALATE

**CAESAR SALAD V** \$14.95  
Romain 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

**BEET SALAD V GF** \$14.95  
Wild Baby Arugula, Red Beets, Crumbled Goat Cheese, Dry Cranberries & Raspberry Vinaigrette 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** \$23.95  
Fresh Made Gnocchi with a Pesto Sauce

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

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

**FETTUCCINE BOLOGNESE** \$26.95  
Mamma Carmela's Traditional Beef Bolognese Ragù, Grated Parmesan Cheese, & Fresh Basil

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

**LASAGNA** \$27.95  
Mamma Carmela's Traditional Beef Bolognese Ragù, Grated Parmesan Cheese & Mozzarella

### PIZZA *Gluten Free Crust \$3*

**MARGHERITA V** \$20.95  
San Marzano 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*

**GLUTEN FREE GF**

**VEGETARIAN V**

**SPLIT DISH SERVICE FEE: \$2**

*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

**ARANCINI V** \$17.95  
Home Made Rice Ball Served in Marinara

### SECONDI *Please ask your Server for the Daily Special*

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

**POLLO PARMIGIANA** \$28.95  
Breaded Chicken Cutlet topped with Tomato Sauce, Melted Mozzarella and Parmesan Cheese Served with Vegetables and Soft Polenta

**BRASATO** \$35.95  
Braised Short Ribs, Demi Glaze, Red Wine Reduction, & Soft Polenta

**BRANZINO ACQUA PAZZA** \$34.95  
Pan Seared Mediterranean Sea Bass, Clams, Semi-Dried Tomato & Garlic White Wine Sauce Served With Organic Seasonal Vegetables

**SAN DANIELE** \$24.95  
San Marzano 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

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!

### 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

#### BEET SALAD **V** \$14.95

Wild Baby Arugula, Red Beets, Crumbled Goat Cheese, Dry Cranberries & Raspberry Vinaigrette 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**

### 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

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

#### 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 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)**

#### 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 Marzono Tomato Sauce & Fresh Mozzarella

#### CLASSICO \$21.95

Pepperoni, San Marzono Tomato Sauce & Fresh Mozzarella

**GLUTEN FREE GF**

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

We accept a maximum of 4 even check splits

**VEGETARIAN V**

Some of our menu items may contain or come into contact with wheat, eggs, nuts or milk. Please ask your server for more information.

# SIGNATURE COCKTAILS

## MAIORI - \$16

Ketel One, Pear Puree, Lemon Juice

## ROSSETTO - \$16

Tequila Astral, Pomegranate, Grapefruit, Lemon, Agave

## PAPER PLANE - \$16

Bulleit Bourbon, Amaro Nonino, Aperol, Fresh Lemon

## BARRELED NEGRONI - \$16

Tanqueray Gin, Campari, Sweet Vermouth

## LIMONCELLO DROP - \$16

Grey Goose, Limoncello, Lemon Juice

## ESPRESSO MARTINI - \$16

Vanilla Vodka, Baileys, Coffee Liqueur, Espresso

## SICILIAN MANHATTAN - \$16

Bulleit Bourbon, Averna, Bitters, Amarena Cherry

## DATE NIGHT - \$16

Tanqueray Gin, Amaro Nonino, Cranberry Juice, Date Syrup, Fresh Lemon

## POMPELMO - \$16

Ketel One, Elderflower Liqueur, Grapefruit Juice

# ITALIAN SPRITZES

## APEROL SPRITZ - \$15

Aperol, Prosecco, Soda Water

## HUGO SPRITZ - \$15

Elderflower Liqueur, Prosecco, Mint

## LIMONCELLO SPRITZ - \$15

Limoncello Liqueur, Fresh Lemon, Prosecco

# GLASS POURS

## VINI ROSSI

**PINOT NOIR** Belle Glos 2022 Santa Lucia Highlands \$18|\$70

**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

**BRACHETTO** Rosa Regale (Sweet) Sparkling Red 187ml \$14

**CAB. SAUVIGNON** 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

**CHAMPAGNE** Moët Chandon Brut, 187 ML, France \$24

**CHAMPAGNE** Moët Chandon Rose, 187 ML, France \$26

**PROSECCO** Mionetto Alcohol Free 200 ML, Italy \$12

# BOTTLE BEER

**HOUSE IPA** \$8.50

**ITALIAN PILSNER, AMBER OR LAGER** \$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 Prosecco \$14

# VINI BIANCHI & ROSATI

**PINOT GRIGIO** Fallwind St Michael-Eppan 2022 Alto Adige \$60

**PINOT BIANCO** St Michael-Eppan 2022 Alto Adige \$52

**FALANGHINA** D'antico Terre 2024 Campania \$44

**FALANGHINA** Marisa Cuomo 2023 Costa d'Amalfi \$85

**SAUVIGNON BLANC** Stag's Leap 2023 Napa Valley \$68

**SAUVIGNON BLANC** Sanct Valentin 2022 Alto Adige \$90

**SAUVIGNON BLANC** Illumination 2023 Napa County \$72

**CHARDONNAY** Flowers 2023 Sonoma Coast \$85

**CHARDONNAY** Jordan 2022 Napa Valley \$70

**CHARDONNAY** Stag's Leap 2023 Napa Valley \$65

**MONFERRATO BIANCO** Nymphae DOC 2023 Piemonte \$46

**ETNA BIANCO** Alta Mora 2022 Sicily \$60

**ROSE** of Pinot Noir Convene 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 \$150

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 **MERLOT** Guado Al Tasso Antinori 2021 Tuscany \$120

15 **CHIANTI CLASSICO** Riserva Mazzei 2018 Tuscany \$60

16 **SANGIOVESE** Montecucco 2022 Tuscany \$45

17 **ROSSO DI MONTALCINO** Capanna 2020 Tuscany \$70

18 **ROSSO DI MONTALCINO** Banfi 2022 Tuscany \$76

19 **BRUNELLO DI MONTALCINO** Il Poggione 2019 Tuscany \$140

20 **BRUNELLO DI MONTALCINO** Baricci 2020 Tuscany \$180

21 **BRUNELLO DI MONTALCINO** Tre Contrade Riserva 2017 \$120

22 **AMARONE DELLA VALPOLICELLA** Allegrini 2019 Veneto \$130

23 **AMARONE DELLA VALPOLICELLA** Sant'Urbano 2018 Veneto \$160

24 **AMARONE DELLA VALPOLICELLA** Antica Vinaia 2019 Veneto \$72

25 **MONTEPULCIANO** Vino Nobile Le Berne 2021 Tuscany \$74

26 **MONTEPULCIANO** Scarpone 2022 Abruzzo \$70

27 **BARBERA D'ALBA** Pertinace 2023 Piemonte \$50

28 **BAROLO** Cantina di Calosso 2020 Piemonte \$80

29 **BAROLO** Pio Cesare 2019 Piemonte \$150

30 **BARBARESCO** Carlo Giacosa 2021 Piemonte \$105

31 **NEBBIOLO** Pio Cesare 2020 Piemonte \$75

32 **ETNA ROSSO** Alta Mora 2021 Sicily \$64

33 **LAGREIN** Riserva Sanct Valentin 2021 Alto Adige \$105

# VINI FRIZZANTI

**PROSECCO** Superiore D.O.C.G. Mionetto \$48

**ITALIAN CHAMPAGNE** Franciacorta La Montina \$70

**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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