



## FRUTTI DI MARE

oysters 6/12 ..... 12.00/24.00  
 clams 6/12 ..... 6.00/12.00  
 shrimp 6/12 ..... 9.00/18.00  
 taylor bay scallops 6/12 ..... 12.00/24.00  
 jonah crab claws 3/6 ..... 6.00/12.00  
 maine lobster 1¼ lb ..... Mrkt Price

**Potenza Seafood Platter** ..... 35.00  
 A selection of oysters, shrimp, smoked mussels, lobster, snow crab claws, little neck clams, taylor bay scallops and calamari salad

## SALUMI

3 for 16.00 6 for 28.00  
**Prosciutto Di Parma** (Parma Province)  
**Bresaola** (house cured local beef)  
**Spicy Sopressata** (house cured)  
 Capicollo  
**Speck** (Alto Adige, Italy)  
 Salame Finocchiona

served with pickled vegetables

## FORMAGGI

3 for 11.00 6 for 19.00  
**Pecorino boschetto** with truffle (sheep)  
**Pecorino Grand Cru** (sheep)  
**Provolone Auricchio** (cow)  
**Taleggio** (cow/sheep)  
 Ubrico (cow)  
 Sheep Ricotta (sheep)  
 Gorgonzola Dolce (cow)  
 Gorgonzola Naturale (cow)

Toasted Ciabatta Mostarda, Truffle Honey and Moscato D'Asti soaked grapes

## VEGETABLES

3 for 9.00 7 for 16.00  
 Cured Olives 6.00  
 Stone Oven Roasted Red Peppers  
 Asparagus Alla Griglia with Parmesan  
 Portabello Mushrooms, Balsamic  
 Roasted Fennel with Tarragon  
 Cauliflower Pan Seared with Truffle  
 Caramelized Cipolline Onions  
 Garlic and Chili Marinated Artichokes

## ZUPPE

Zuppa del giorno ..... 7.00  
 Minestrone alla Genovese ..... 7.00  
 Classic Vegetable Soup with Basil Pesto  
 Zuppa di Patate e Finocchio ..... 7.00  
 Chilled potato and fennel soup with garlic, tomatoes and black olive puree

## ANTIPASTI

Arancini alla Salsiccia di Cinghiale ..... 8.00  
 Fried risotto balls stuffed with wild boar sausage and provolone  
 Carpaccio di Vitello ..... 13.00  
 Truffle aioli, mache, white anchovy and peppercorn grissini  
 Ciabatta al Forno con Gorgonzola ..... 9.00  
 Baked with gorgonzola dolce sauce, roasted garlic and tomatoes  
 Calamari Fritti ..... 10.00  
 Crispy Calamari with spicy puttanesca sauce  
 Polpettine d'Agnello ..... 11.00  
 Braised mini lamb meatballs, roasted pepper sauce, pecorino and pine nuts  
 Cozze e Pancetta ..... 12.00  
 Mussels with pancetta, garlic, tomato, and crostini  
 Frittelle di Baccalá ..... 8.00  
 Salt cod fritters, parsley aioli  
 Polipetti Carbonizzati ..... 9.00  
 Charred octopus, croutons, tomato, cucumber and red onions

## INSALATE

Rucola e Portabello ..... 7.00  
 Arugula, portabello, charred lemon, olive oil  
 Insalata Mista e Antipasti ..... 11.00  
 Romaine, treviso, provolone, salami, roasted peppers, red onions, tomatoes, oil cured olives in a red wine vinaigrette  
 Cuori di Lattuga Romana ..... 7.00  
 Romaine hearts, creamy garlic-basil dressing, white anchovy croutons  
 Insalata Caprese ..... 9.00  
 Fresh tomato and house made mozzarella salad with balsamic vinegar

## PASTA

Rigatoni and Sunday Gravy ..... 19.00  
 Meatball, spicy fennel sausage, spare rib, brasciole and ricotta  
 Manicotti Tradizionali ..... 13.00  
 Herbed manicotti shells stuffed with ricotta, braised beef and pine nuts, marinara sauce  
 Maltagliati al Ragu di Pesce ..... 18.00  
 Torn house made basil pasta ribbons with heirloom tomatoes in a light, fresh seafood ragu  
 Cappellini D'Angelo Al Pomodoro ..... 12.00  
 Fresh tomatoes and basil, roasted garlic and olive oil  
 Linguine alle Vongole e Pancetta ..... 18.00  
 Clam sauce with Pancetta, garlic, lemon and finished with olive oil  
 Campenelle alla Sorrentina ..... 15.00  
 Little bell pasta, olive oil poached tomato, spinach and fresh mozzarella  
 Orecchiette con Salsiccia e Cime di Rape ..... 16.00  
 Ear shaped pasta, broccoli rabe, shaved garlic, spicy fennel sausage, olive oil, ricotta salata  
 Tortelloni di Coniglio ..... 18.00  
 Rabbit and truffle stuffed pasta, white asparagus sauce and pecorino tartufo bianchetto  
 Gnocchi al Pesto ..... 15.00  
 Parmesan-lemon gnocchi with basil pesto  
 Pici e Acciughe Bianche ..... 16.00  
 Thick spaghetti, white anchovies, tarragon pesto with foccacia bread crumbs  
 Mezzelune di Ricotta ..... 16.00  
 Half moon pasta stuffed with ricotta, spinach, preserved tomato and fontina sauce  
 Risotto ai Funghi ..... 18.00  
 Porcini and trumpet royal mushrooms with marscarpone  
 Fusilli alla Boscaiola ..... 16.00  
 Saffron fusilli pasta, oyster mushrooms, peas, smokey pork shank, light pink sauce  
 Spaghetti con Polpettine ..... 17.00  
 Spaghetti in marinara sauce with veal, beef, and pork meatballs

## CONTORNI

Fava e Pancetta con Pecorino ..... 6.00  
 Truffled Cauliflower ..... 6.00  
 Creamy Polenta ..... 6.00  
 Roasted Potatoes ..... 6.00  
 Meatballs ..... 9.00

## PESCE

Bronzino al Forno ..... 27.00  
 Whole oven roasted bronzino with truffled cavatelli and roasted cauliflower  
 Gamberi ..... 22.00  
 Sautéed shrimp with zucchini, calamari, escarole, ceci, olive vinaigrette  
 Halibut con Caponata ..... 25.00  
 Halibut with eggplant caponata  
 Coda di Rospo con Limone Olio D'Oliva ..... 23.00  
 Lemon olive oil poached monkfish, pancetta, artichokes, olives

## CARNE

Pollo Arrosto ..... 17.00  
 Roasted lemon chicken with fingerling potatoes and garlic spinach  
 Cotoletta di Maiale alla Milanese ..... 19.00  
 Milanese style pork, arugula, charred lemon, parmesan and arugula pesto  
 Scaloppine di Vitello ..... 21.00  
 Veal, soft polenta, prosciutto, provolone sage, sautéed spinach  
 Bistecca alla Fiorentina ..... 20.00  
 Local beef sirloin, basil pesto, roasted mushrooms and pizzaiola sauce

## PIZZA

Pizza del Giorno ... Market  
 Margherita ... 13.00  
 tomatoes, buffalo mozzarella, basil  
 Gorgonzola dolce ... 14.00  
 preserved tomato sauce, gorgonzola, mache, aged balsamic drizzle  
 Funghi ... 14.00  
 portabello, oyster and domestic mushrooms, tomato sauce, mozzarella and parmesan  
 Salame Piccante ... 15.00  
 tomato sauce, spicy sopressata and house mozzarella and provolone  
 Pizza ai Frutti di Mare ... 18.00  
 shrimp, calamari, mussels, roasted garlic and spicy tomato sauce

A 20% gratuity may be added to all parties of 6 or more.



### Still or Sparkling Water 3.00 for the table

In our continued effort to be an eco-friendly restaurant, we offer filtered water through The Natura Water system, which eliminates the use of disposable glass or plastic bottles.

### SIGNATURE COCKTAILS

**The Potenza** ..... 9.50  
A lemony Italian combination of our house made Lemoncello, Grappa and a dash of lemon bitters served in a chilled martini glass rimmed with lemon sugar.

**The Capriani** ..... 9.00  
In celebration of Italia's wine producing heritage comes a refreshing blend of muddled grapes, crushed limes, Grappa, Orange Liqueur and Kaffir Lime Syrup served over ice. Fantastico!

**The Old Sicilian** ..... 9.50  
Inspired by the ancient ruins of Palermo, comes a mixture of Luxardo Amaretto, Makers Mark Bourbon, Cointreau, fresh oranges, Morello and Brandy Cherries with a dash of whiskey bitters served on the rocks.

### WINES BY THE GLASS

#### SPARKLING : AL BICCHIERE

- Moscato d'asti, Ricossa, Piedmont 2007 ..... 8.50  
*Refreshingly floral and softly sweet*
- Prosecco, Foss Marai, Extra Dry, Veneto NV ..... 12.00  
*Crisp, light, and refreshing with citrus and hazelnut notes*

#### BIANCO : LIGHT & CRISP TO RIPE & SPICED

- Pinot Grigio, Murari, Venezie 2008 ..... 7.00  
*Simply delicate, light and refreshing*
- Vermentino, Cecchi, 'Litorale' Tuscany 2007 ..... 10.00  
*Citrus nose, crisp and delicate, for the Sauvignon Blanc lover*
- Soave, Posenato, Veneto 2007 ..... 8.00  
*Garganega Blend, yellow and green apple notes, lush and very dry*
- Vernaccia di San Gimignano, Fontaleoni, Tuscany 2007 ..... 8.50  
*For the Rhone lover medium bodied, floral and rich, white peach nose*
- Verdicchio dei San Castelli di Jesi, Tavignano, Marches 2007 ..... 9.00  
*Full bodied luscious fruit, red and yellow apples, with a soft spicy finish*
- Chardonnay, Antinori, 'Bramito' Umbria 2007 ..... 9.50  
*Soft delicate style Chardonnay, with subtle oak character*
- Rose Nero D'Avola, Tasca D'Amenta, Regeali, Sicily 2007 ..... 7.00  
*Fresh strawberry nose, crisp, dry and refreshing*

### WINES BY THE GLASS

#### ROSSO : ZIPPY & BRIGHT TO FLORAL & RICH

- Valpolicella, Murari, Veneto 2008 ..... 6.00  
*Soft light red, bright red fruit and candy nose*
- Nebbiolo, Correggia, Roero, Piedmont 2007 ..... 12.50  
*Silky and Delicate, rose petals and dried cherry fruit*
- Chianti Classico, Lucignano, Colli Fiorentini, Tuscany 2006 ..... 9.00  
*Bright right red cherry fruit, soft leather and spice*
- Pinot Noir, Jermann, 'Red Angel' Venezie-Guilia 2006 ..... 15.00  
*Full and luscious with rich fruit and soft delicate tannins*
- Super Tuscan, Banfi, 'Collepino' Tuscany 2007 ..... 6.00  
*Sangiovese blend, soft and easy with bright full bodied fruit, ripe fruity nose*
- Montepulciano, Colonnara, 'Tornamagno, Marches 1999 ..... 12.00  
*Rustic style clone of Sangiovese, soft and earthy, rich cherry fruit*
- Salice Salentino Riserva, Cantele, Puglia 2004 ..... 9.00  
*Negro Amaro & Malvasia Nera, full bodied blackberry fruit and soft leather*
- Blend, Tormaresca, 'Neprica', Puglia 2007 ..... 8.00  
*Soft juicy black fruit, Negroamoro, Primitivo & Cabernet, simple & easy for the red wine lover*
- Nero D'Avola, Tasca D'amerita, 'Lamuri', Sicily 2005 ..... 13.00  
*Rich red and black fruit, full bodied and soft spice, for the Zinfandel lover*

### SIGNATURE COCKTAILS

**Negroni** ..... 9.00  
The famous cocktail made the Potenza way! In addition to the traditional blend of Campari and Plymouth Gin, we add an Italian Orange Brandy, Sweet Vermouth and fresh squeezed orange served in a chilled martini glass rimmed with orange sugar with a pigtail garnish.

**The Vespa** ..... 9.00  
Tooling around Roma in one of these will require a helmet. Tagliatella Liquor, a cherry infused grappa, Blood Orange, Prosecco, fresh lemon and orange bitters served in a chilled martini glass with an orange sugared rim.

**The Orvieto** ..... 9.25  
From our favorite city in the green heart of Italy, Umbria, comes a traditional pairing of Fresh Strawberries and balsamic syrup. We add a little style with Italian Vodka, fresh lime served on the rocks with basil garnish. Bellissimo!

**The Bina Bellini** ..... 9.50  
Dedicated to our namesake, Bina Potenza born 1904 in Foggia. To her spirit, her love of family and tradition in food we present a blend of white peaches, Italian Vodka and Prosecco.

**Lagotto Salato** ..... 9.25  
Potenza's Salty Dog. Lagotto is the truffle hunting dog of Romagna inspired the combo of our house made Ruby Grapefruit cello with a dash of grapefruit bitters and a black salted rim. Delizioso!

### BIRRA

#### BOTTLES

- Moretti La Rossa ..... 6.00
- Sierra Nevada Pale Ale ..... 5.50
- Samuel Adams Boston Lager ..... 5.50
- Corona ..... 6.00
- Heineken ..... 6.00
- Heineken Light ..... 6.00
- Amstel Light ..... 6.00
- Guinness Stout ..... 6.00
- Woodchuck Hard Cider "Dark & Dry", Vermont ... 5.50
- St. Pauli Girl Non-Alcoholic ..... 6.00

#### DRAFT

- 6.00
- Peroni
- Blue Moon
- Potenza Amber Ale
- Pilsner Urquell
- Anchor Steam

#### SPECIALTY ITALIAN IMPORTS

- Nuvo Birrificio Italiano "Fleurette" 33.8 oz ..... 32.00  
*Blended Spiced Ale*
- Birrificio Le Baladin "Nora" 25.40 oz ..... 28.00  
*Spiced/Herbed Ale*
- Panil "Barriquee Red Sour Ale 29.40 oz ..... 30.00  
*Cognac barrel, oak aged sour ale*