



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.

POTENZA'S ALLEGRIAS

½ Liter 16 Liter 32

Allegria Bianco "White Joy", our refreshing blend of white and rosé wines, tropical rums, and fresh seasonal fruit, a summer necessity.

Allegria Rosso "Red Joy", juicy red wine blended with Italian orange brandy liqueur, fresh citrus and seasonal fruits, and a dash of orange bitters, a refreshing treat.

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

Vermentino, Cecchi, 'Litorale' Tuscany 2008 10.00
Citrus nose, crisp and delicate, for the Sauvignon Blanc lover

Chardonnay, Antinori, 'Bramito' Umbria 2008 9.50
Soft delicate style Chardonnay, with subtle oak character

Vernaccia di San Gimignano, Fontaleoni, Tuscany 2007 9.00
For the Rhone lover medium bodied, floral and rich, white peach nose

Orvieto Classico, Pieva'no, Umbria 2007 8.50
This classic blend of Trebbiano and Grechetto has bright peach and pear aromas, a clean crisp acidity and a refreshing finish

Rosé, Sangiovese Blend, Falesco "Vitano" Umbria 2008 8.00
Fresh strawberry nose, crisp, dry and refreshing

Pinot Grigio, Murari, Venezie 2008 7.00
Simply delicate, light and refreshing

Tocai, Friuli Grave, Borgo Visgone, Friuli 2008 6.00
Medium bodied, ripe fruit, red and yellow apples with a crisp acidic finish

WINES BY THE GLASS

ROSSO : ZIPPY & BRIGHT TO FLORAL & RICH

Pinot Noir, Jermann, 'Red Angel' Venezie-Guilia 2006 15.00
Full and luscious with rich fruit and soft delicate tannins

Nero D'Avola, Tasca D'amerita, 'Lamuri', Sicily 2007 13.50
Rich red and black fruit, full bodied and soft spice, for the Zinfandel lover

Super Tuscan, Brancaia, "Tre", Tuscany 2006 12.00
Ripe red and black fruits supported by silky tannins

Chianti Classico, Lucignano, Colli Fiorentini, Tuscany 2006 10.00
Bright right red cherry fruit, soft leather and spice

Salice Salentino Riserva, Cantele, Puglia 2008 9.50
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

Valpolicella, Murari, Veneto 2008 7.00
Soft light red, bright red fruit and candy nose

Super Tuscan, Banfi, 'Collepinio' Tuscany 2007 7.00
Sangiovese blend, soft and easy with bright full bodied fruit, ripe fruity nose

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. Averna Amaro 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, Orange Liqueur 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 Urquel
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 "Barriquée Red Sour Ale 29.40 oz	30.00
Cognac barrel, oak aged sour ale	

FRUTTI DI MARE

oysters 6/12 12.00/24.00
 clams 6/12 6.00/12.00
 shrimp 6/12 9.00/18.00
 jonah crab claws 3/6 9.00/18.00
 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, 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)
 Veal Genoa (house cured)
 Speck (Alto Adige, Italy)
 Salame Finocchiona (house made)

served with pickled vegetables

FORMAGGI

3 for 11.00 6 for 19.00
 Pecorino Boschetto with truffle (sheep)
 Bianco Sardo di Moliterno (sheep)
 Provolone Auricchio (cow)
 Taleggio (cow/sheep)
 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 Charred with Lemon Zest and Parmesan
 Roasted Fennel with Tarragon
 Cauliflower Pan Seared with Truffle
 Caramelized Cipolline Onions
 Garlic and Chili Marinated Artichokes

ZUPPE

Pomodori Gialli 7.00
 Chilled golden tomato soup with cucumber, fennel, celery and oregano

Ribollita Toscana 7.00
 Tuscan vegetable soup, black leaf kale, leeks, bartolotti beans, and croutons

Italian Wedding Soup 7.00
 Mini meatballs, egg, escarole and parmesan cheese

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

Bruschetta al Pomodoro 9.00
 Toasted ciabatta topped with virgin olive oil marinated tomatoes, roast garlic, basil and shaved pecorino

Calamari Fritti 10.00
 Crispy calamari with spicy puttanesca sauce

Polipetti Carbonizzati 12.00
 Baby octopus, cucumbers, olive oil poached tomatoes, shaved radishes and fried onions

Cozze e Pancetta 12.00
 Mussels with pancetta, garlic, tomato, and crostini

Frittelle di Baccalá 8.00
 Salt cod fritters, parsley aioli

Ostriche Affumicate e Fritte 13.00
 Lightly smoked and fried oysters, chopped baby greens, blood orange aioli

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

Panzanella 9.00
 Fresh tomatoes, charred asparagus, black olives, cucumbers, basil croutons, and balsamic

Romana alla Piastra 8.00
 Charred romaine, parmesan aioli, olive crouton sticks and anchovy gremolatta

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

Paccheri con Frutti di Mare alla Siciliana 19.00
 Large tube shaped pasta served with roasted tomato sauce, sautéed calamari, mussels, taylor bay scallops, clams, taggiasche olives, white anchovies and capers

Fusilli al Ragu d'Agnello 17.00
 Cork screw pasta with spring lamb, olives, pine nuts, and mint, shaved bianco sardo cheese

Linguine alle Vongole e Pancetta 18.00
 Clam sauce with pancetta, garlic, lemon and finished with olive oil

Orecchiette con Salsiccia e Cime di Rape 16.00
 Ear shaped pasta, broccoli rabe, shaved garlic, spicy fennel sausage, olive oil, ricotta salata

Tortelloni con Carne di Manzo 19.00
 Braised beef and gorgonzola filled tortelloni, preserved tomato sauce, caramelized onions

Gnocchi all' Aglio Arrostito 15.00
 Roast garlic gnocchi, pancetta, fava beans, cippolini onions, rosemary in a light parmesan broth

Mezzelune di Ricotta 16.00
 Half moon pasta stuffed with ricotta, spinach, preserved tomato and fontina sauce

Pappardelle alla Bolognese 18.00
 Spinach papardelle with a smoky veal bolognese sauce

Spaghetti con Polpettine 17.00
 Spaghetti in marinara sauce with veal, beef, and pork meatballs

Cappellini D'Angelo Al Pomodoro 12.00
 Fresh tomatoes and basil, roasted garlic and olive oil

Ravioli Ai Gamberi 17.00
 Shrimp filled ravioli in a tomato and parsley broth with fresh sweet peas and a touch of lemon

PESCE

Bronzino al Forno 27.00
 Whole oven roasted bronzino with truffled cavatelli and roasted cauliflower

Gamberi, Finocchi e Patate 26.00
 Shrimp, braised fennel, olive oil poached potatoes, fennel puree, tarragon oil

Pesce Spada con Caponata 25.00
 Roasted swordfish with eggplant caponata

Pagillo alla Piastra 23.00
 Crispy skin red snapper, faro, zucchini, basil lemon dressing, arugula puree and olive salad

CARNE

Pollo Arrosto 17.00
 Roasted lemon chicken with 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, sauteed spinach

Bistecca 22.00
 Local beef sirloin, potatoes, english peas, lemon zest, roasted garlic, and pea tendrils

Agnello Arrosto 24.00
 Porcini dusted lamb loin, white asparagus, pickled oyster mushrooms, radicchio, mushroom jus

PIZZA

Margherita ... 13.00
 Tomatoes, housemade 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

Prosciutto, Pomodorini e Mozzarella ... 17.00
 Prosciutto, olivo oil poached tomatoes, arugula, fresh mozzarella and roasted garlic

CONTORNI

Beets Braised in Orange Juice and Tarragon Butter .. 6.00

Truffled Cauliflower 6.00

Creamy Polenta 6.00

Roasted Potatoes 6.00

Meatballs 9.00

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