



POSITANO

RISTORANTE

ANTIPASTI

BRUSCHETTA ROMANO Toasted garlic crostini bread topped with tomatoes, basil and fresh mozzarella	11	VONGOLE AL FORNO <i>1/2 dozen 12 Full dozen 22</i> Manila clams lightly breaded then baked with garlic and olive oil topped with a lemon butter sauce	18	SCAMPI FRESCA Shrimp with wild mushrooms, baby artichoke hearts, fresh diced tomatoes herbs in a lemon brandy sauce	19	PROSCIUTTO E BURRATA Baby arugula, prosciutto di parma, burrata cheese, cherry tomatoes, balsamic glaze served with crostini
CALAMARI FRITTI Lightly breaded calamari fried and served with a marinara sauce	18	POLPETTE CON POLENTA Three home made meatballs served over creamy polenta topped with tomato basil sauce and shaved parmigiano	16	COZZE AL SAN MARINO Mussels in white wine garlic sauce or spicy marinara sauce	17	SALSICCIA ITALIANO Home made Italian sausage topped with roasted peppers in a light tomato sauce
CALAMARI GRIGLIA Calamari grilled and served over wild greens in a balsamic vinaigrette	18	GRIGLIATO MISTO Marinated shrimp, octopus and calamari over wild greens in a garlic white wine sauce	22	RISSOTTO AL PORCINI Arborio rice porcini, wild mushrooms, garlic, shallots in a white wine sauce	17	ARANCINI DI RISO Home made Italian rice balls stuffed with meat and Italian cheeses, deep fried in a homemade sauce

INSALATE

POSITANO Romaine lettuce, ridicchio, carrots, cucumbers, tomatoes, red onions and kalamata olives	12	ARUGULA Baby arugula with shaved parmigiano reggiano and cherry tomatoes, tossed in our house vinaigrette dressing	13	MEATBALL SALAD Romaine lettuce, fresh tomatoes, roasted peppers, kalamata olives, and red onion, tossed with our home made balsamic vinaigrette dressing, accompanied with three home made meatballs, and garnished with shredded parmesan	16
CAPRESE Sliced tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil and balsamic glaze	13	SPINACH Baby spinach with sliced tomatoes, scallions, fresh mozzarella and croutons drizzled with extra virgin olive oil and our house balsamic dressing	13		
CAESAR Romaine lettuce with roasted red peppers, shaved parmesan cheese and croutons, tossed in our house caesar dressing	13	CHOPPED Romaine lettuce with tomatoes, bleu cheese, cucumbers, scallions and crumbled prosciutto tossed in our house balsamic dressing	12	add to any salad: grilled chicken 7 grilled salmon 16 shrimp / scallops 3 ea. calamari 10	

ZUPPE

ZUPPA DI GIORNO - CUP

4

ZUPPA DI GIORNO - BOWL

7

PASTA

RIGATONI MELANZANE Rigatoni pasta sauteed in a spicy tomato sauce with roasted eggplant topped with fresh mozzarella	18	LINGUINI FRUITTA DI MARE Linguini with sauteed shrimp, octopus, scallops, mussels, calamari and clams in a marinara sauce	42
RAVIOLI CON SPINACI Cheese filled ravioli in a four cheese sauce with a touch of tomato sauce and topped with crushed spinach	20	LINGUINI SCAMPI AGLI OLIO Linguini with shrimp and broccoli in a garlic and olive oil sauce	29
SPAGHETTI CON MEATBALLS Spaghetti in a home made tomato sauce	20	RAVIOLI CON FORMAGGIO Cheese filled ravioli in a tomato basil sauce topped with fresh mozzarella cheese	20
PENNE ABBRUZZESE Penne pasta, home made Italian sausage, pancetta, garlic, shallots and onions in an arribiata sauce	22	RIGATONI BARAGIANO Rigatoni pasta with veal and filet tips, wild mushrooms, garlic, shallots in a tomato basil sauce topped with fresh mozzarella	25
RIGATONI ALLA VODKA Home made rigatoni pasta in a vodka tomato cream sauce	20	LINGUINI VONGOLE Linguini little neck clams and cherry tomatoes in a garlic white wine sauce	28
GNOCCHI MARINARA Hand made potato dumplings in a home made tomato sauce	20	EGGPLANT PARMIGIANA Breaded eggplant in a fresh tomato basil sauce topped with mozzarella and parmesan cheese served with a side of linguini	20
PENNE CON POLLO Penne pasta with grilled chicken, garlic, and spinach in a light basil cream sauce	22	CAVATELLI ALLA NONNA Home made cavatelli with basil and parmigiano cheese in a tomato sauce	20
PAPPARDELLE AL NONNO Home made pappardelle in our signature tomato meat sauce topped with parmigiano	22		

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

PIZZA

MARGHERITA 12-inch thin crust pizza with san marzano tomatoes, fresh mozzarella, basil and extra virgin olive oil	17
MELANZANE 12-inch thin crust pizza with san marzano tomatoes, roasted eggplant, garlic and olive oil	16
QUATRO FORMAGGI 12-inch thin crust pizza with four cheeses: mozzarella, mascarpone, bleu and swiss	17
QUATRO STAGIONI 12-inch thin crust pizza with prosciutto, artichokes, mushrooms and olives	17
SICILIANO 12-inch thin crust pizza with home made italian sausage, green pepper and onion	17
Toppings: Sausage, Pepperoni, Olives, Mushrooms, Artichoke Hearts, Green Pepper, Red Peppers, Sliced Tomatoes, or Spinach 2/ea. Prosciutto 3	

POLLO

POLLO ARROSTO ROMANO (on the bone) 25 Half roasted chicken sauteed in garlic, olive oil, lemon, rosemary and white wine served with a side of roasted potatoes	25	POLLO VESUVIO (on the bone) 25 Pan roasted chicken sauteed with garlic, onions, olive oil, peas and spices in a white wine sauce served with roasted potatoes	25
POLLO MARSALA 24 Pan roasted chicken breasts served with wild mushrooms in a sweet marsala wine sauce, served with roasted potatoes	24	POLLO MILANESA 24 Breaded and pan fried chicken with brown butter sage, topped with arugula, fresh tomatoes and shaved parmigiano, served with polenta	24
POLLO POSITANO 24 Pan roasted chicken breasts sauteed in a white wine sauce with mushrooms, asparagus, sun-dried tomatoes and artichoke hearts, served with a side of linguini pasta	24	POLLO AMALFI 24 Pan seared chicken breast, topped with fresh mozzarella and home made red sauce served with a side of linguini pasta	24
POLLO CON POLENTA 24 Sauteed chicken breasts with creamy polenta, wild mushrooms, tomatoes and shallots in a lite brandy sauce	24		
POLLO ALLA LIMONE 24 Pan roasted chicken breasts sauteed with white wine and capers in a lemon sauce, served with a side of linguini or fire roasted spinach	24		
POLLO PARMIGIANA 24 Roasted chicken breasts lightly breaded, topped with mozzarella and parmesan, in a tomato basil sauce served with a side of linguini pasta	24		
POLLO SALTIMBOCCA 24 Pan roasted chicken breasts layered with prosciutto and fresh fontinella served with linguini pasta	24		

PESCE

PESCE BIANCO ALLA SPINACI Roasted whitefish sauteed with baby capers and shallots in a light butter sauce with a side of roasted spinach	28
CHILEAN SEA BASS Ask us for this weeks preparation	48
SALMON NAPOLITANO Sauteed salmon with shrimp, scallops and calamari in a white wine sauce with a side of linguini	36
RISOTTO ALLA POSITANO Arborio rice porcini with grilled shrimp and scallops with fresh tomatoes in a saffron broth	28

CARNE

FILETTO ALLA GRIGLIA (10 oz) Filet Mignon, grilled to perfection served with a side of garlic mashed potatoes and vegetables	49
FILETTO VESUVIO (10 oz) Filet vesuvio sauteed with garlic, olive oil, peas and spices in a white wine sauce served with roasted potatoes	49
FILETTO MARSALA (10 oz) Filet marsala topped with mushrooms, sauteed in our own special marsala wine sauce served with garlic mashed potatoes	49
GIAMBOTTA ALLA TOSCANA Italian sausage, chicken, sautéed red peppers, roasted potatoes and onions in a home made tomato sauce	26
PORK CHOP VALDOSTANA Two bone-in chops pan seared and stuffed with prosciutto and fontina cheese, sautéed with mushrooms, roasted red peppers in a brandy garlic sauce over asparagus	36
SALSICCIA DI PUGLIA Home made Italian sausage sautéed with wild mushrooms, red onions, and roasted peppers in a light brandy sauce with a side of linguini	22

VITELLO

VITELLO SALTIMBOCCA 36 Tender veal sauteed with garlic, sage and white wine topped with prosciutto and fontinella served with a side of linguini pasta	36	VITELLO MARSALA 34 Tender veal sauteed with mushrooms in a marsala wine sauce with your choice of roasted or garlic mashed potatoes	34	VITELLO ALLA LIMONE 34 Tender veal sauteed in a white wine, lemon and capers served with a side of linguini or fire roasted spinach	34
VITELLO PARMIGIANO 34 Breaded veal baked with mozzarella in a marinara sauce with your choice of pasta (rigatoni or penne)	34	VITELLO DIAVOLO 34 Roasted veal with tomatoes, chiles, capers and black olives in a spicy tomato sauce served with a side of linguini pasta	34	VITELLO MILANESA 34 Breaded and pan fried veal with brown butter sage, topped with arugula, fresh tomatoes and shaved parmigiano, served with polenta	34

CONTORNI

MEATBALLS (2) 8	GARLIC MASHED POTATOES 8	HOMEMADE POLENTA 10
SAUSAGE IN RED SAUCE 8	ROASTED POTATOES 8	SAUTEED VEGETABLES 10
FIRE ROASTED SPINACH 7	SAUTEED BROCCOLI 9	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. - Please inform your server if you have a food allergy.
Menu and prices are subject to change without notice. - A 20% gratuity will automatically be added to parties of 6 or more.

VINO

SPARKLING WINES

MIONETTO PROSECCO, TREVISO, ITALY 10
The bouquet is redolent of golden apple, while the palate is appealingly marked by aromatic notes of golden apple, white peach and honey

RUFFINO BRUT ROSE, ITALY 10
Fresh and fragrant with notes of strawberry and flavors of delicate red berries and white fruits that linger through the finish

MIONETTO MOSCATO DOLCE, ITALY 10
Bright, golden straw-yellow color; persistent nose reminiscent of aromatic Muscat grapes; elegant, sweet, delicate palate

CHAMPAGNE

MOET IMPERIAL BRUT, EPEMAY FRANCE bottle 90
A rich note of grilled nut meets flavors of Asian pear, preserved lemon and mineral on the palate of this creamy Champagne, driven by a firm streak of refreshing acidity

VEUVE CLICQUOT BRUT, REIMS FRANCE bottle 100
Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity,

DOM PERIGNON BRUT, EPERNAV, FRANCE bottle 290
Full-bodied and dry. It's very layered and bright with light pineapple, peach, praline, cooked-apple and stone aromas and flavors

WHITE WINES

PINOT GRIGIO

MEZZACORONA, ITALY 10 38
Aromatic crisp green apple, mineral and honeysuckle notes

TERLATO FAMILY VINEYARDS, FRIULI, ITALY 15 54
Aromas of white stone fruit, honeysuckle and a whiff of nut shape the nose. On the tangy medium-bodied palate, a saline note lifts peach, yellow pear and bitter almond

SANTA MARGHERITA, ITALY 16 58
With aroma of Golden Delicious apples, straw-yellow hue, clean intense aroma, and crisp, well-balanced taste

SAUVIGNON BLANC

IMAGERY ESTATE, SONOMA 13 50
Bright citrus and honeysuckle aromas. Fresh notes of lemon-lime and grapefruit, with a crisp minerality that lingers on the palate

KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND 13 50
Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit

CHARDONNAY

SEA SUN BY CAYMUS, CALIFORNIA 15 54
Flavors of Meyer lemon enliven the mouth, while a lush texture imparts the smoothness of honey. The finish features traces of lemon meringue pie crust along with hints of apricot

JOEL GOTT CHARDONNAY, CALIFORNIA 11 42
Aromas of ripe pear, peach, melon and honey-suckle with citrus notes. On the palate, the wine opens with bright fruit flavors and acidity

STAGS LEAP CHARDONNAY, CALIFORNIA 18 66
Fresh and vibrant, the palate is crisp with layers of ripe Golden Delicious apple, guava and warm Asian pear, backed up by a luscious texture that is rich and balanced (hinting at the delicate batonnage lees stirring that occurs during the winemaking process)

ROSE

WHISPERING ANGEL, PROVENCE, FRANCE 13 50
Aromas and flavors of ripe strawberries and savory spices

INTERESTING WHITE WINES

PIEROPAN SOAVE, VENETO ITALY 10 38
Bright and creamy, medium-bodied white with aromas of lemon, green apple, pineapple, elder flowers and lime curd

CHATEAU STE MICHELLE HARVEST SELECT SWEET RIESLING, WASHINGTON 10 38
Rich flavors of ripe peaches balanced with crisp acidity

MASI MASIANCO, VENETO ITALY 11 38
Pinot Grigio Verduzzo blend with a good bouquet of ripe fruit and delicate aromas of honey and vanilla, soft and refreshing on the pallet.

RED WINES

PINOT NOIR

SEA SUN PINOT NOIR BY CAYMUS, CALIFORNIA 15 54
Scents of baked cherries, toasted wood, with hints of cranberry. Intensity and creaminess to the fruit, evoking the ripe richness of pie filling. Toasted oak and vanilla add intriguing layers

MEIOMI, CA 15 54
Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate

ERATH, OREGON 50
Packed full of fresh raspberry, huckleberry, and blackberry punctuated by cherry candy and a hint of warm spice

BELLE GLOS CLARK & TELEPHONE 65
Dark ruby in color, the texture is rich and velvety which leads to a long, structured finish. Bold and complex flavors of crushed ripe cherry, cranberry and blueberry linger on the palate

MERLOT

CHARLES SMITH "VELVET DEVIL," WASHINGTON 12 46
Delicious black fruit, cedar, tobacco and cassis. It conveys concentrated richness and yet purity and focus

DECOY, SONOMA COUNTY 15 54
This lush and inviting Merlot displays layers of black cherry, blueberry and plum underscored by cedar and mineral notes. On the palate, balanced acidity adds poise and elegance, while silky tannins carry the wine to a fruitful and concentrated finish

RUTHERFORD HILL, NAPA VALLEY 58
Crimson red. Intense aromas of dark fruit (black currant, blackberries, & blueberries) layered with notes of cassis with hints of savory herbs, anise, and spice. Intricately and intense flavors of dark cherry and pomegranate, with a thread of baking spices. Full bodied and round with a lush texture and rich tannins

CABERNET SAUVIGNON

JOSH CELLARS "CRAFTSMAN COLLECTION," CALIFORNIA 13 50
Round and juicy, with flavors of blackberry, toasted hazelnut and cinnamon. Rich with a long finish

BONANZA BY CAYMUS, CALIFORNIA 14 52
Features flavors of dark berries, vanilla and toasty bread with silky tannins

J LOHR "SEVEN OAKS," PASO ROBLES, CA 14 52
Fresh aromas of black currant, elderberry, pepper and charcoal lead into a rich palate of cassis, oak and charred beef, all lifted by herbs and peppercorns

SEQUOIA GROVE 95
This classically rich Napa Valley Cabernet Sauvignon bursts with aromas of mulberries, black cherry, mocha, vanilla, caramel, and fig. On the palate, this Cabernet Sauvignon delivers flavors of cinnamon, blackberry pie and dried cherry with dusty tannins, balanced acidity and a long flowing finish

JORDAN WINERY, ALEXANDER VALLEY, CA 110
Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice. The palate is filled with flavors of black currants and plum that lead seamlessly to silky tannins and black cherry notes. Blackberry, Mission fig and black cherry notes linger on the finish

CHIMNEY ROCK, STAGS LEAP DISTRICT, NAPA VALLEY 175
Very attractive dark-plum and blackcurrant aromas with nicely integrated, toasty oak and leafy notes that lead to a palate with a rich, round and very fresh feel to the coffee-laced finish

INTERESTING REDS - NON ITALIAN

TERRAZAS LOS ALTOS MALBEC:, MENDOZA, ARGENTINA 10 38
Dark-berry and spice aromas and flavors. Medium-to full-bodied, firm and very silky and well defined

CONUNDRUM RED BLEND BY CAYMUS, CALIFORNIA 14 52
Features dark red varieties including Petite Sirah, Zinfandel and Cabernet Sauvignon. It is rich, with lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness

SALDO RED BLEND, CALIFORNIA 15 54
A blend of Petite Sirah, Syrah, Cabernet Sauvignon and Zinfandel, this wine is approachable and serious, bold and memorable. On the palate, it offers notes of dried black cherries and baking spices, with plenty of density and body

THE PRISONER RED BLEND, NAPA VALLEY 85
Features enticing aromas of Bing cherry, dark chocolate, dove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate and vanilla linger harmoniously, for a smooth and luscious finish

CHIANTI

RUFFINO CHIANTI DOCG, ITALY 15 54
Fruity and floral aromatics, with hints of spice and hazelnut. On the palate, soft with a medium body and nice balance, displaying fruity characteristics

CECCHI CHIANTI CLASSICO, ITALY 14 52
Medium-bodied with silky tannins and a bright finish. Flavors of strawberry, raspberry and spice.

FRESCOBALDI NIPPOZANO CHIANTI RESERVE, ITALY 58
A dense and rich red with dark chocolate, chili and tile character. Medium body and firm tannins

RUFFINO DUCALE "TAN LABEL" CHIANTI CLASSICO RESERVA, ITALY 65
Sweet cherry and red berry fruit notes with delicately spiced hints of tobacco, leather, cedar, white pepper and a touch of flint

RUFFINO RESERVA ORO "GOLD LABEL" CHIANTI CLASSICO GRAN SELECTION, ITALY 88
Complex and subtle aromas of wet earth, mushrooms, cherries and walnuts follow through to a full-bodied yet compressed and tensioned palate. Shows length and a savory finish

ITALIAN REDS

LUIGI RIGHETTI VALPOLICELLA RIPASSO, VENETA, ITALY 12 46
Dark ruby color, brilliant highlights, black-cherry nose with raisin complexity of scents, medium body

RUFFINO MODUS "SUPER TUSCAN" 15 54
A rich, layered red with lots of plum, chocolate and walnut character. It's full-bodied with chewy yet soft tannins

LUIGI RIGHETTI AMARONE, VENETA, ITALY 75
Deep ruby color, full-bodied, a very complex nose that emphasizes dried fruit and almonds with a hint of anise, extremely rich flavors, long, smooth finish and lingering aftertaste. From a single vineyard, Capitel de Roari

— BIRRA IN BOTTIGLIA —

PERONI	7	CORONA	6
STELLA	7	COORS LIGHT	6
BLUE MOON	7	MILLER LITE	6
HEINEKEN	7	BUD LIGHT	6
IPA'S	8	HIGH NOON	6
NON-ALCOHOLIC BEERS	6		

SPECIALTY COCKTAILS

THE GODFATHER 14 Bulleit Bourbon, Brown & Simple Syrups, Angostura & Orange Bitters, Orange Slice with Luxardo Cherries	APEROL DI NAPOLI 13 Aperol, Prosecco, Cranberry Juice, Club Soda, Orange Slice
MULO ITALIANO 13 Titos Vodka, Aperol, Ginger Beer, Lime Juice	NEGRONI 13 Gin, Sweet Vermouth, Campari, Orange Twist

TIRAMISU MARTINI 13 Vanilla Vodka with Amaretto, Kahlua and Splash of Cream	LIMONCELLO MARTINI 13 Ketel Citroen, Limoncello, simple syrup and heavy whipping cream, garnished with a lemon twist and a sugar rim
PALOMA ITALIANO 13 Patron Silver Tequila, Aperol, Lime Juice, Grapefruit Juice and Simple Syrup	CHOCOLATE MARTINI 13 Vanilla Vodka with Godiva Chocolate Liqueur, Baileys, cream and Hershey's Chocolate Syrup

POSITANO MANHATTAN 14 Bulleit Bourbon, Sweet Vermouth, Bitters and Luxardo Cherries served Straight Up	COSMOPOLITAN 13 Ketel Citroen, Cointreau, Lime Juice, and Cranberry Juice
L'AMALFI 13 Elderflower, Pinot Grigo, Club Soda, Lemon Juice, Tarragon	POMEGRANATE MARTINI 13 Tito's, Pama Liqueur, Pomegranate Juice, Simple Syrup