



# POSITANO RISTORANTE



## ANTIPASTI

<b>BRUSCHETTA ROMANO</b> 12 Toasted garlic crostini bread topped with tomatoes, basil, and fresh mozzarella	<b>GRIGLIATO MISTO</b> 24 Grilled marinated shrimp, octopus, and calamari over wild greens in a garlic white wine sauce	<b>PROSCIUTTO E BURRATA</b> 22 Baby arugula, Prosciutto di Parma, burrata cheese, cherry tomatoes, and balsamic glaze served with crostini
<b>CALAMARI FRITTI</b> 19 Lightly breaded calamari, fried and served with a marinara sauce	<b>SCAMPI FRESCA</b> 20 Sautéed shrimp with wild mushrooms, baby artichoke hearts, fresh diced tomatoes, and herbs in a lemon brandy sauce	<b>SALSICCIA ITALIANO</b> 20 Homemade Italian sausage topped with roasted red and green peppers in a white wine sauce
<b>CALAMARI GRIGLIA</b> 19 Calamari grilled and served over wild greens in a balsamic vinaigrette	<b>COZZE AL SAN MARINO</b> 19 Mussels in white wine garlic sauce or spicy marinara sauce	<b>ARANCINI DI RISO</b> 19 Four homemade Italian rice balls stuffed with meat and Italian cheeses fried and served with our house-made sauce
<b>VONGOLE AL FORNO</b> <i>Dozen</i> 24 Manila clams lightly breaded and baked with garlic and olive oil, topped with a lemon butter sauce	<b>FRITTI MISTO</b> 24 Calamari, shrimp and octopus lightly breaded in garlic, and white wine served with cocktail sauce	<b>RISSOTTO AL PORCINI</b> 18 Arborio rice with Porcini wild mushrooms, garlic, and shallots in a white wine sauce
<b>POLPETTE E POLENTA</b> 18 Three homemade meatballs served over creamy polenta, topped with tomato basil sauce and shaved Parmigiano		

## INSALATE

<b>POSITANO</b> 13 Romaine lettuce, radicchio, carrots, cucumbers, tomatoes, red onions, and Kalamata olives tossed in our house balsamic	<b>SPINACH</b> 14 Baby spinach with sliced tomatoes, scallions, fresh mozzarella and croutons, drizzled with extra virgin olive oil and our house balsamic dressing	<b>ARUGULA</b> 14 Baby arugula with shaved Parmigiano and cherry tomatoes, tossed in our house vinaigrette dressing
<b>CAPRESE</b> 14 Sliced tomatoes with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze	<b>CHOPPED</b> 14 Romaine lettuce with tomatoes, bleu cheese, cucumbers, scallions, and crumbled prosciutto tossed in our house balsamic dressing	<b>MEATBALL SALAD</b> 18 Romaine lettuce, fresh tomatoes, roasted peppers, Kalamata olives, and red onion, tossed with our homemade balsamic vinaigrette dressing, accompanied with three homemade meatballs, and garnished with shredded Parmigiano
<b>CAESAR</b> 14 Romaine lettuce with roasted red peppers, shaved Parmigiano cheese and croutons, tossed in our house caesar dressing		

Protein: grilled chicken 8 • grilled salmon 15 • shrimp / scallops 4 ea. • calamari 12

## ZUPPE

<b>ZUPPA DI GIORNO - CUP</b> 5
<b>ZUPPA DI GIORNO - BOWL</b> 8

## PASTA

<b>CAVATELLI ALLA NONNA</b> 22 Homemade cavatelli with basil and Parmigiano cheese in our house-made tomato sauce	<b>GNOCCI MARINARA</b> 24 Homemade potato dumplings in a house-made tomato sauce	<b>RAVIOLI CON FORMAGGIO</b> 22 Cheese filled ravioli in a tomato basil sauce topped with fresh mozzarella cheese
<b>RIGATONI MELANZANE</b> 20 Rigatoni pasta sautéed in a spicy tomato sauce with roasted eggplant, topped with fresh mozzarella	<b>PENNE CON POLLO</b> 24 Penne pasta with grilled chicken, garlic, and spinach in a light basil cream sauce	<b>RIGATONI BARAGIANO</b> 27 Rigatoni pasta with veal and filet tips, wild mushrooms, garlic, shallots in a tomato basil sauce topped with fresh mozzarella
<b>RAVIOLI CON SPINACI</b> 22 Homemade ravioli filled with ricotta and spinach, served in a light tomato sauce	<b>PAPPARDELLE AL NONNO</b> 24 Homemade pappardelle in our signature Bolognese sauce topped with Parmigiano	<b>LINGUINI VONGOLE</b> 30 Linguini, little neck clams and cherry tomatoes in a garlic white wine sauce
<b>SPAGHETTI E POLPETTE</b> 22 Classic spaghetti served with our homemade meatballs in our house-made tomato sauce	<b>LINGUINI FRUITTA DI MARE</b> 48 Linguini with sautéed shrimp, octopus, scallops, mussels, calamari, and clams in a marinara sauce	<b>EGGPLANT POSITANO</b> 26 Fresh rolled eggplant stuffed with ricotta cheese, spinach, and fresh mozzarella in a sweet tomato basil sauce, served with a side of pappardelle
<b>PENNE ABBRUZZESE</b> 24 Penne pasta with homemade Italian sausage, pancetta, garlic, shallots, and onions in an arrabbiata sauce	<b>LINGUINI SCAMPI AGLI OLIO</b> 32 Linguini with shrimp and broccoli in garlic and oil	<b>BUCATINI DEL LAZIO</b> 36 Bucatini pasta with lobster meat and jumbo shrimp, sautéed in a brandy cream sauce
<b>RIGATONI ALLA VODKA</b> 24 Homemade rigatoni pasta in a vodka tomato cream sauce	<b>LINGUINI CON CALAMARI</b> 30 Linguini with sautéed calamari in a lightly spicy marinara sauce	

Protein: grilled chicken 8 • grilled salmon 15 • shrimp / scallops 4 ea. • calamari 12 • crumbled or sliced sausage 6

## PIZZA

<b>MARGHERITA</b> 18 12-inch thin crust pizza with San Marzano tomatoes, fresh mozzarella, basil, and extra virgin olive oil	<b>MELANZANE</b> 18 12-inch thin crust pizza with San Marzano tomatoes, roasted eggplant, garlic and olive oil
<b>QUATRO FORMAGGI</b> 18 12-inch thin crust pizza with four cheeses: mozzarella, mascarpone, bleu and Swiss	<b>QUATRO STAGIONI</b> 18 12-inch thin crust pizza with prosciutto, artichokes, mushrooms, and olives
<b>SICILIANO</b> 18 12-inch thin crust pizza with homemade Italian sausage, green peppers, and onion	

Toppings: Sausage, Pepperoni, Olives, Mushrooms, Artichoke Hearts, Green Peppers, Red Peppers, Sliced Tomatoes, or Spinach 2 each  
Prosciutto 3

## POLLO

<b>POLLO ARROSTO ROMANO (on the bone)</b> 28 Half roasted chicken sautéed in garlic, olive oil, lemon, rosemary and white wine served with a side of roasted potatoes	<b>POLLO CON POLENTA</b> 26 Sautéed chicken breasts with creamy polenta, wild mushrooms, tomatoes and shallots in a light brandy sauce	<b>POLLO VESUVIO (on the bone)</b> 28 Pan roasted chicken sautéed with garlic, onions, olive oil, peas and spices in a white wine sauce served with roasted potatoes
<b>POLLO MARSALA</b> 26 Pan roasted chicken breasts served with wild mushrooms in a sweet marsala wine sauce, served with roasted potatoes	<b>POLLO ALLA LIMONE</b> 26 Pan roasted chicken breasts sautéed with white wine and capers in a lemon sauce, served with a side of linguini or fire roasted spinach	<b>POLLO MILANESA</b> 26 Breaded and pan fried chicken with brown butter sage, topped with arugula, fresh tomatoes and shaved Parmigiano, served with polenta
<b>POLLO POSITANO</b> 28 Pan roasted chicken breasts sautéed in a white wine sauce with mushrooms, asparagus, sun-dried tomatoes and artichoke hearts, served with a side of linguini pasta	<b>POLLO PARMIGIANA</b> 28 Roasted chicken breasts lightly breaded, topped with mozzarella and Parmigiano, in a tomato basil sauce served with a side of linguini pasta	<b>POLLO FRANCESE</b> 26 Chicken cutlets egg washed, and sautéed in a delicious white wine and lemon butter sauce with roasted red peppers served with garlic mashed potatoes
<b>POLLO SALTIMBOCCA</b> 26 Pan roasted chicken breasts layered with prosciutto and fresh fontinella served with linguini pasta		

## PESCE

<b>PESCE BIANCO ALLA SPINACI</b> 28 Roasted whitefish sautéed with baby capers and shallots in a light butter sauce, with a side of roasted spinach	<b>CHILEAN SEA BASS</b> 52 Please ask your server for this week's preparation
<b>SALMON NAPOLITANO</b> 38 Sautéed salmon with shrimp, scallops and calamari in a white wine sauce with a side of linguini	<b>RISOTTO ALLA POSITANO</b> 30 Arborio rice, porcini mushrooms, grilled shrimp, and scallops in a saffron broth with fresh tomatoes

## CARNE

<b>FILETTO ALLA GRIGLIA (10 oz)</b> 52 Filet mignon grilled to perfection, served with a side of garlic mashed potatoes and vegetables	<b>FILETTO VESUVIO (10 oz)</b> 54 Filet mignon grilled to perfection, sautéed with garlic, olive oil, peas, and spices in a white wine sauce, served with roasted potatoes
<b>FILETTO MARSALA (10 oz)</b> 54 Filet mignon grilled to perfection, topped with mushrooms, sautéed in our special Marsala wine sauce, served with garlic mashed potatoes	<b>GIAMBOTTA ALLA TOSCANA</b> 30 Italian sausage and chicken sautéed with red peppers, roasted potatoes, and onions in our homemade tomato sauce
<b>PORK CHOP ROMANA</b> 42 Two center cut bone-in chops, pan-seared and stuffed with prociutto and fontina cheese, sautéed with mushrooms and roasted red peppers in a brandy garlic sauce over asparagus	<b>SALSICCIA DI PUGLIA</b> 28 Homemade Italian sausage sautéed with wild mushroom, red onions, and roasted peppers, finished in a light brandy sauce, served with a side of linguini

## VITELLO

<b>VITELLO SALTIMBOCCA</b> 38 Tender veal sautéed with garlic, sage, and white wine, topped with prosciutto and fontinella, served with a side of linguini pasta	<b>VITELLO MARSALA</b> 38 Tender veal sautéed with mushrooms in a Marsala wine sauce with your choice of roasted or garlic mashed potatoes	<b>VITELLO ALLA LIMONE</b> 38 Tender veal sautéed in a white wine, lemon, and capers sauce, served with a side of linguini or fire-roasted spinach
<b>VITELLO PARMIGIANO</b> 38 Breaded veal baked with mozzarella in marinara sauce with your choice of rigatoni or penne	<b>VITELLO DIAVOLO</b> 38 Roasted veal with tomatoes, chiles, capers, and black olives in a spicy tomato sauce, served with a side of linguini pasta	<b>VITELLO MILANESA</b> 38 Breaded and pan fried veal with brown butter sage, topped with arugula, fresh tomatoes and shaved Parmigiano, served with polenta

## CONTORNI

<b>MEATBALLS (2)</b> 9	<b>GARLIC MASHED POTATOES</b> 9	<b>HOMEMADE POLENTA</b> 8
<b>SAUSAGE IN RED SAUCE</b> 9	<b>ROASTED POTATOES</b> 9	<b>SAUTÉED VEGETABLES</b> 12
<b>FIRE ROASTED SPINACH</b> 8	<b>SAUTÉED BROCCOLI</b> 10	

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 credit card convenience fee 2.95% will be applied to all credit card purchases. A 20% gratuity will automatically be added to parties of 6 or more.

# VINO

## SPARKLING WINES

**MIONETTO PROSECCO, TREVISO, ITALY**  
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**  
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**  
Bright, golden straw-yellow color; persistent nose reminiscent of aromatic Muscat grapes; elegant, sweet, delicate palate

## CHAMPAGNE

**MOET IMPERIAL BRUT, EPEMAY FRANCE**  
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**  
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, EPERNAY, FRANCE**  
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**  
Aromatic crisp green apple, mineral and honeysuckle notes

**TERLATO FAMILY VINEYARDS, FRIULI, ITALY**  
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**  
With aroma of Golden Delicious apples, straw-yellow hue, clean intense aroma, and crisp, well-balanced taste

### SAUVIGNON BLANC

**IMAGERY ESTATE, SONOMA**  
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**  
Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit

### CHARDONNAY

**SEA SUN BY CAYMUS, CALIFORNIA**  
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**  
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**  
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**  
Aromas and flavors of ripe strawberries and savory spices

### INTERESTING WHITE WINES

**PIEROPAN SOAVE, VENETO ITALY**  
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**  
Rich flavors of ripe peaches balanced with crisp acidity

**MASI MASIANCO, VENETO ITALY**  
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**  
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**  
Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate

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

**BELLE GLOS CLARK & TELEPHONE**  
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**  
Delicious black fruit, cedar, tobacco and cassis. It conveys concentrated richness and yet purity and focus

**DECOY, SONOMA COUNTY**  
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**  
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**  
Round and juicy, with flavors of blackberry, toasted hazelnut and cinnamon. Rich with a long finish

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

**J LOHR "SEVEN OAKS," PASO ROBLES, CA**  
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**  
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**  
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**  
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**  
Dark-berry and spice aromas and flavors. Medium-to full-bodied, firm and very silky and well defined

**CONUNDRUM RED BLEND BY CAYMUS, CALIFORNIA**  
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**  
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**  
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**  
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**  
Medium-bodied with silky tannins and a bright finish. Flavors of strawberry, raspberry and spice.

**FRESCOBALDI NIPPOZANO CHIANTI RESERVE, ITALY**  
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**  
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**  
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**  
Dark ruby color, brilliant highlights, black-cherry nose with raisin complexity of scents, medium body

**RUFFINO MODUS "SUPER TUSCAN"**  
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**  
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

## SPECIALTY COCKTAILS

**THE GODFATHER**  
Bulleit Bourbon, Brown & Simple Syrups, Angostura & Orange Bitters, Orange Slice with Luxardo Cherries

**MULO ITALIANO**  
Titos Vodka, Aperol, Ginger Beer, Lime Juice

**FRENCH MARTINI**  
Kettle One, pineapple juice, and Chambord

**APEROL DI NAPOLI**  
Aperol, Prosecco, Cranberry Juice, Club Soda, Orange Slice

**NEGRONI**  
Gin, Sweet Vermouth, Campari, Orange Twist

**BLACK MANHATTAN**  
Bulleit Rye, Amaro Nonino, Sweet Vermouth, Bitters

**TIRAMISU MARTINI**  
Vanilla Vodka with Amaretto, Kahlua and Splash of Cream

**PALOMA ITALIANO**  
Don Julio Blanco, Aperol, Lime Juice, Grapefruit Juice and Simple Syrup

**MARGARITA ITALIANO**  
Don Julio Blanco, Italian Soda, Lime

**LIMONCELLO MARTINI**  
Ketel Citroen, Limoncello, simple syrup and heavy whipping cream, garnished with a lemon twist and a sugar rim

**CHOCOLATE MARTINI**  
Vanilla Vodka with Godiva Chocolate Liqueur, Baileys, cream and Hershey's Chocolate Syrup

**POSITANO MANHATTAN**  
Bulleit Bourbon, Sweet Vermouth, Bitters and Luxardo Cherries served Straight Up

**L'AMALFI**  
Elderflower, Pinot Grigo, Club Soda, Lemon Juice, Tarragon

**COSMOPOLITAN**  
Ketel Citroen, Cointreau, Lime Juice, and Cranberry Juice

**POMEGRANATE MARTINI**  
Tito's, Pama Liqueur, Pomegranate Juice, Simple Syrup

## BIRRA IN BOTTIGLIA

**PERONI** 8  
**STELLA** 8  
**MODELO** 8  
**BLUE MOON** 8  
**HEINEKEN** 8  
**IPA'S** 9  
**COORS LIGHT** 7  
**MICHELOB ULTRA** 7  
**MILLER LITE** 7  
**HIGH NOON** 7  
**NON-ALCOHOLIC BEERS** 7

**POSITANO RISTORANTE**

