

Antipasti

Appetizers

Antipasto

Chef's selection of cured meats, cheeses and marinated vegetables...13

Calamari

Sautéed with olive oil, garlic, lemon and crushed red pepper, OR breaded and fried and served with cherry pepper sauce...13

Bruschetta

Toasted bread rounds topped with our marinated diced fresh tomatoes...8 With melted fresh mozzarella...10

Mussels - Marinara, Fra Diavolo or Bianco

Black mussels sautéed with your choice of sauce...12

Clams Marechiaro

Our famous baby clams sautéed in garlic, fresh basil and white wine with a touch of marinara...14

Mozzarella Caprese

Fresh mozzarella and ripe tomatoes dressed with balsamic glaze and fresh basil...9

Stuffed Mushrooms

Jumbo mushroom caps with our sausage stuffing, baked with mozzarella cheese in a sherry wine sauce...13

Fiocchi

Pasta purses filled with a blend of four cheeses and pear, served with a prosciutto, basil and rosemary butter sauce...11

Mozzarella Marinara

Breaded and fried, served with marinara sauce...8

Clams Oreganato

Middle neck clams baked with our savory breadcrumb mixture and white wine - lemon sauce...half dozen 8 /dozen 12

Appetizer Platter

Mozzarella Caprese, Bruschetta, Fried Calamari and Clams Marechiaro serves 2-4...\$24, serves 4-6...\$42

Pasta & Casseroles

Pasta and Casseroles include your choice of our house salad, Caesar salad (\$2) or homemade soup of the day.

Spaghetti, Penne, Linguine or Angel Hair with choice of house-made sauce.....14

Marinara, Tomato, Bolognese, Fra Diavolo or Garlic & Oil

Add Meatballs or Sausage...3

Fettuccine Alfredo.....16

Cream, butter, parmesan, egg, garlic and black pepper

With chicken...18

With shrimp...19

With scallops...19

With broccoli...17

Penne alla Vodka.....17

Onions, prosciutto, bacon, vodka, cream sauce and a touch of marinara

With chicken...19

With shrimp...20

With scallops...20

With broccoli...18

Eggplant Rollatini

Tender eggplant rolled with seasoned ricotta, baked with tomato sauce and mozzarella, served with angel hair pasta...17

Eggplant Parmigiana

Eggplant layered with mozzarella cheese and baked in our tomato sauce, served with angel hair pasta....16

Spaghetti alla Puttanesca

Tomatoes, onions, garlic, anchovies, capers, Kalamata olives, fresh basil, crushed red pepper...16

Gnocchi Bolognese

Potato dumplings with our house-made Bolognese...16

Baked Ziti Sorrentino

Penne baked with ricotta, tomato sauce and mozzarella.....15

Manicotti

Stuffed with ricotta and pecorino romano, baked with mozzarella and tomato sauce...15

Lasagne

House-made pasta layered with seasoned ricotta and Bolognese, baked with mozzarella...17

Ravioli

Cheese filled ravioli served with tomato sauce or baked with tomato sauce and mozzarella...14

~ Vitello...20 Pollo...18 ~

Veal & Chicken

Entrees include your choice of our house salad, Caesar salad (\$2) or homemade soup of the day.

All dishes are served with angel hair pasta unless otherwise requested.

The Chef's seasonal fresh vegetable of the day may be substituted for the pasta for \$2

Positano

Egg battered, sautéed and baked with fresh spinach, tomatoes and fresh mozzarella in a white wine-prosciutto sauce with a touch of marinara (substitute shrimp for \$4)

Parmigiana

Lightly breaded and fried, then baked with tomato sauce and mozzarella cheese (substitute shrimp for \$4)

Marsala

Sautéed with mushrooms and garlic in a rich Marsala wine sauce

Arrabiata

Garlic, roasted red peppers, artichoke hearts, crushed red pepper finished with white wine and a splash of red wine vinegar

Saltimbocca alla Romana

Sautéed in a Marsala demi-glace, layered with fresh spinach and mozzarella, topped with prosciutto crisps

Abruzzi

Sautéed with garlic and mushrooms, layered with seasoned ricotta and eggplant, baked with mozzarella and topped with a sherry demi

Piccata

Sautéed with shallots, capers, white wine and lemon

Francese

Egg battered and sautéed with white wine and lemon (substitute shrimp for \$4)

~ **Pesce** ~

Seafood

Seafood Pompeii

Basa filet sautéed in a garlic white wine sauce, broiled with lump crabmeat stuffing and served on a bed of fresh vegetables with your choice of shrimp or scallops...24

Seafood Pescara

Basa filet, shrimp, clams, scallops and mussels, sautéed with garlic, shallots, fresh basil and diced Roma tomatoes, in a white wine lemon sauce...24

Frutti Di Mare (Marinara, Fra Diavolo, Bianco)

Clams, black mussels, calamari, scungilli and shrimp sautéed with your choice of sauce...24

Seafood Oreganato

Basa filet sautéed with garlic, lemon and white wine, broiled with seasoned breadcrumbs...21

Shrimp over Pasta

Your choice of Marinara, Fra Diavolo, Bianco or Scampi style...21

Black Mussels or Baby Clams over Pasta

Sautéed with your choice of Marinara, Fra Diavolo or Bianco Sauce...18

Shrimp Sophia

Jumbo shrimp sautéed in garlic, white wine, Kalamata olives, sun dried tomatoes and fresh basil, topped with crumbled feta...22

Calamari or Scungilli

Braised and served with your choice of Marinara, Fra Diavolo or Bianco sauce...18/21

~ **Carne** ~

Meats are served with garlic rosemary potato discs or pasta

Filet Mignon

Center cut filet with your choice of Sherry, Cabernet or Marsala demi-glace with sautéed onions, garlic and mushrooms...33

Filet Gorgonzola

Our filet mignon topped with gorgonzola cheese, served with a creamy roasted red pepper sauce and fresh vegetables...35

Stuffed Pork Chop

A 16 ounce, double bone French cut chop, with sausage stuffing and a sauce of garlic, mushrooms and sherry ...25

Sausage with Peppers & Onions

*Served over angel hair pasta...15
Add mushrooms ...2*

Wood Fired Pizza

Our authentic Neapolitan style pizza arrives charred and chewy from our 800 degree wood fired oven.

We prepare our pizza in accordance with the standards of the Associazione Verace Pizza Napoletana, utilizing imported Caputo 00 flour, San Marzano tomatoes, sea salt and the finest imported olive oil.

We are happy to provide half-toppings, but we cannot combine specialty pizzas.

Classic Margherita

San Marzano tomato sauce, fresh mozzarella, fresh basil, olive oil and sea salt...14

Regina Margherita

San Marzano tomato sauce, cherry tomatoes, fresh mozzarella, fresh basil, olive oil and sea salt...15

Marinara

San Marzano tomato sauce, oregano, roasted garlic, olive oil and sea salt (no cheese)...12

Puttanesca

Anchovies, capers, kalamata olives, onions, tomato sauce, garlic and crushed red pepper...15

Quattro Formagi

Mozzarella, provolone, gorgonzola and Pecorino Romano (no sauce)...14

Spinaci

Ricotta, fresh spinach, artichoke hearts, roasted red peppers and garlic (no sauce)...14

Italian Sausage

San Marzano tomato sauce, caramelized onions and provolone...15

Prosciutto

San Marzano tomato sauce, cherry tomatoes, provolone, fresh basil...15

Meatball

San Marzano tomato sauce, mozzarella and fresh basil...15

Funghi

Pancetta, mushrooms and provolone (no sauce)...14

Pepperoni

San Marzano tomato sauce and mozzarella...14

Pollo

Roasted chicken, basil pesto, bruschetta tomatoes and mozzarella...15

Gorgonzola

Caramelized onions and gorgonzola (no sauce)...13

Bambini

Children's Menu, Under 12 please

Spaghetti with Meatball...6

Baked Manicotti...6

Chicken Parmigiana...8

Ravioli...6

Bevande

Beverages

Soft Drinks, Iced Tea, Milk...2.5

Coffee or Tea...2

Pellegrino or Natia water...4/6

Espresso...3/4

Cappuccino...4/6

Contorni

Sides

Chef's house-made soup of the day...3/6

Positano's house salad...4/7

Caesar salad...5/8

Chef's fresh vegetable medley...5

Mild Italian sausage or house-made meatballs...5

Sautéed fresh broccoli, spinach or mushrooms...5

Pasta Marinara...4

Fettuccini Alfredo...7

Early Dining Menu

Available daily from 4pm - 5:30pm

Pasta & Casseroles

Pasta and Casseroles include your choice of our house salad, Caesar salad (\$2) or homemade soup of the day.

Spaghetti, Penne, Linguine or Angel Hair with choice of house-made sauce.....10
Marinara, Tomato, Bolognese, Fra Diavolo or Garlic & Oil
Add Meatballs or Sausage...2

Fettuccine Alfredo.....11
Cream, butter, parmesan, garlic and black pepper
With chicken...12
With shrimp...14
With scallops...14
With broccoli...12

Penne alla Vodka.....13
Onions, prosciutto, bacon, vodka,
cream sauce and a touch of marinara
With chicken...15
With shrimp...16
With scallops...16
With broccoli...14

Eggplant Rollatini
Tender eggplant rolled with seasoned ricotta,
baked with tomato sauce and mozzarella,
served with angel hair pasta....13

Eggplant Parmigiana
Eggplant layered with mozzarella cheese,
baked in our tomato sauce, served
with angel hair pasta....12

Spaghetti alla Puttanesca
Tomatoes, onions, garlic, anchovies, capers,
kalamata olives, fresh basil, crushed red pepper...13

Gnocchi Bolognese
Potato dumplings with our
house-made Bolognese...12

Baked Ziti Sorrentino
Penne baked with ricotta, tomato
sauce and mozzarella.....11

Manicotti
Stuffed with ricotta and pecorino romano, baked
with mozzarella and tomato sauce...12

Lasagne
House-made pasta layered with seasoned ricotta
and Bolognese, baked with mozzarella...13

Ravioli
Cheese filled ravioli served with tomato sauce
or baked with tomato sauce and mozzarella...11

Pesce

Seafood

Seafood entrees include your choice of our house salad, Caesar salad (\$2) or homemade soup of the day.

All dishes are served with angel hair pasta unless otherwise requested.

The Chef's seasonal fresh vegetable of the day may be substituted for the pasta for \$2

Frutti Di Mare (Marinara, Fra Diavolo, Bianco)
Clams, black mussels, calamari, scungilli and
shrimp sautéed with your choice of sauce...17

Calamari or Scungilli
Braised and served with your choice of Marinara,
Fra Diavolo or Bianco sauce...14/16

Shrimp over Pasta
Your choice of Marinara,
Fra Diavolo, Bianco or Scampi style...15

Black Mussels or Baby Clams over Pasta
Sautéed with your choice of Marinara,
Fra Diavolo or Bianco Sauce...14

Shrimp Sophia

Jumbo shrimp sautéed in garlic, white wine, kalamata olives, sun dried tomatoes
and fresh basil, topped with crumbled feta...16

Early Dining Menu

Available daily from 4pm - 5:30pm

Vitello...15 Pollo...14

Veal & Chicken

Veal & Chicken entrees include your choice of our house salad, Caesar salad (\$2) or homemade soup of the day.
All dishes are served with angel hair pasta unless otherwise requested.
The Chef's seasonal fresh vegetable of the day may be substituted for the pasta for \$2

Positano

Egg battered, sautéed and baked with fresh spinach, tomatoes and fresh mozzarella in a white wine-prosciutto sauce with a touch of marinara (substitute shrimp for \$3)

Parmigiana

Lightly breaded and fried, then baked with tomato sauce and mozzarella cheese (substitute shrimp for \$3)

Marsala

Sautéed with mushrooms and garlic in a rich Marsala wine sauce

Arrabiata

Garlic, roasted red peppers, artichoke hearts, crushed red pepper finished with white wine and a splash of red wine vinegar

Saltimbocca Alla Romana

Sautéed in a Marsala demi glaze, layered with fresh spinach and mozzarella, topped with prosciutto crisps

Abruzzi

Sautéed with garlic and mushrooms, layered with seasoned ricotta and eggplant, baked with mozzarella and topped with a sherry demi

Piccata

Sautéed with shallots, capers, white wine and lemon

Francese

Egg battered and sautéed with white wine and lemon (substitute shrimp for \$3)

Carne

Pork Chop

8 oz center cut pork chop pan fried with a sauce of garlic, mushrooms and sherry and served with potato discs...15

Sausage with Peppers & Onions

Served over angel hair pasta...12
Add mushrooms ...1

An 18% gratuity is suggested for parties of 6 or more.
A Caesar Salad may be substituted for our house salad or soup for \$2
Whole wheat or gluten free penne pasta may be substituted for \$2

Consumer Advisory

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a foodborne illness - especially if you have certain medical conditions.