

# Positano

## DINNER MENU

### ANTIPASTI

<b>CALAMARI</b> <i>Fried, arrabbiata, agrodolce, or oreganata</i>	19	<b>MOZZARELLA IN CAROZZA</b> <i>Fried cheese and bread. Served with a side of tomato sauce.</i>	12
<b>EGGPLANT PARMIGIANA</b> <i>A classic, thinly sliced, breaded and fried w/ tomato sauce, fresh mozzarella, and basil</i>	15	<b>NEW ENGLAND LOBSTER ROLL</b> <i>1oz of lobster meat, tossed in a thin coating of mayonnaise in a slightly toasted top-split bun, served w/ taro homemade chips</i>	24
<b>POLIPO</b> <i>Crispy Portuguese octopus w/ potato and string beans</i>	21	<b>GRILLED PORTOBELLO MUSHROOM</b> <i>Marinated w/ balsamic vinegar and served w/ red onions, chopped tomato, roasted peppers, and fresh basil. Topped w/ Caciocavallo cheese and fig* balsamic glaze over mixed greens.</i>	18
<b>ZUPPA DI MUSSELS</b> <i>Served in a spicy marinara sauce or in a white sauce</i>	18	<b>STUFFED ARTICHOKE</b> <i>Stuffed w/ provolone, garlic, roasted peppers, olives, capers, and breadcrumb</i>	16
<b>BURRATA</b> <i>Imported specialty mozzarella w/ a soft center, served w/ roasted tomatoes, roasted peppers and capers</i>	16	<b>ITALIAN EGG ROLLS</b> <i>Broccoli rabe, sweet sausage, sun-dried tomato, risotto, balsamic glaze</i>	18
<b>NONNA'S MEATBALLS</b> <i>Pan-fried meatballs w/ tomato sauce</i>	16	<b>SHRIMP ALLA ROCCA</b> <i>Florida rock shrimp, tempura style, with a spicy mayo, sesame seeds, and drizzled sweet soy sauce</i>	18
<b>BAKED CLAMS</b> <i>Connecticut littleneck clams prepared oreganata style (8 pieces)</i>	18		
<b>YELLOW-FIN TUNA TARTARE</b> <i>English cucumber, avocado, sesame seeds, spicy mayo, sweet soy sauce</i>	20		

### INSALATE

<b>MANGO SALAD</b> <i>Mixed greens, candied walnuts, cucumbers, cherry tomatoes, honey-balsamic dressing, topped w/ mango-ginger cheese</i>	14	<b>TUSCAN SHRIMP SALAD</b> <i>Canellini beans, grilled shrimp, chopped tomatoes, onions, and cucumbers. Creamy lemon dressing</i>	18
<b>GRILLED ROMAINE HEART</b> <i>Grilled whole and topped with fresh corn, crispy bacon, roasted peppers, avocados, gorgonzola cheese, honey infused chipotle dressing</i>	14	<b>CLASSIC CAESAR SALAD</b> <i>Romaine, crouton, parmigiano reggiano, homemade caesar dressing</i>	13
<b>FILET MIGNON CARPACCIO</b> <i>Thinly sliced beef w/ baby arugula, capers, lemon vinaigrette, infused white truffle oil, shaved grana padano cheese</i>	18	<b>PEAR &amp; GORGONZOLA SALAD</b> <i>Boston bibb and poached pear, candied walnuts, gorgonzola cheese, balsamic fig reduction</i>	14
<b>MEDITERRANEAN SALAD</b> <i>Golden fried calamari, tossed w/ onions and tomato in a light lemon mustard vinaigrette over mixed greens</i>	19	<b>POSITANO'S HOUSE SALAD</b> <i>Romaine, roasted peppers, olives, cucumber, tomato, red onion, shaved parmigiano reggiano and red wine vinaigrette</i>	12
		<b>BARBABIETOLE</b> <i>Red and golden beets, italian frisée, baby arugula, fried honey goat cheese, crumbled pistachio and balsamic glaze</i>	14

ADD TO ANY SALAD:  
CHICKEN 7    SHRIMP 10

### RAW BAR

<b>LITTLENECK CLAM</b>	2.25 pp
<b>SHRIMP COCKTAIL</b>	4.50 Each
<b>OYSTERS</b>	East Coast 3.75 pp / West Coast 4.00 pp
<b>LOBSTER COCKTAIL</b>	4oz 22 / 8oz 44
<i>Lobster meat tossed w/olive oil, lemon, salt and pepper</i>	
<b>COLOSSAL CRABMEAT</b>	22
<b>SEAFOOD TOWER DI AMALFI</b>	150
<i>Clams, oysters, shrimp, crabmeat, lobster cocktail</i>	

### SOUP

<b>ESCAROLE AND BEANS</b>	10
<b>STRACCIATELLA</b>	10
<b>PASTA E FAGIOLI</b>	10
<b>LOBSTER BISQUE</b>	12

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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# Primi PIATTI

<b>CAVATELLI POSITANO</b>	24	<b>LINGUINE ALLA VONGOLE</b>	26
<i>Homemade buffalo ricotta cavatelli, w/ sausage, roasted cauliflower, fresh tomato sauce, shaved aged ricotta salata</i>		<i>Baby Manila clams w/ extra virgin olive oil, garlic and parsley</i>	
<b>ORECCHIETTE PUGLIESE</b>	24	<b>SPAGHETTI "FRANK SINATRA"</b>	30
<i>Small ear-shaped pasta w/ broccoli rabe, sausage, garlic &amp; oil</i>		<i>Shrimp, clams, italian olives, capers and fresh tomato</i>	
<b>CHITARRA CACIO PEPE</b>	24	<b>TAGLIATELLE TRAPANESE</b>	39
<i>Traditional Roman style w/ cacio cheese, cracked peppercorn</i>		<i>Parsley long ribbon pasta with shrimp, scallops, cognac lobster bisque sauce, topped with fresh chives</i>	
<b>PAPPARDELLE ALLA BOLOGNESE</b>	24	<b>FIORETTI</b>	24
<i>Wide-ribbon pasta, classic meat sauce w/ beef, veal, &amp; pork</i>		<i>Stuffed purse shaped pasta, mushrooms, peas, and prosciutto in brandy pink sauce</i>	
<b>BLACK LINGUINI PESCATORE</b>	36	<b>BUCATINI CARBONARA</b>	24
<i>Sepia-stained pasta, clams, mussels, calamari &amp; octopus</i>		<i>Long tube-like pasta w/ smoked pancetta, onions, parmigiano reggiano, sweet peas, heavy cream</i>	
<b>MAINE LOBSTER RAVIOLI</b>	28	<b>RIGATONI CAMPAGNOLO</b>	24
<i>Homemade ravioli stuffed w/ ricotta and lobster meat, lobster infused pink sauce</i>		<i>Diced organic chicken, smoked pancetta, broccoli, fresh tomato pink sauce</i>	
<b>BUSIATE CAVOLFIORE</b>	24		
<i>cord shaped pasta w/ roasted cauliflower, pignoli nuts, golden raisins, garlic, extra virgin olive oil, toasted breadcrumbs</i>			

GLUTEN FREE PASTA (\$6), WHOLE WHEAT PASTA (\$4), AND FRESH PASTA (\$4) AVAILABLE UPON REQUEST

## Secondi PIATTI

### CHICKEN

*Bell and Evans Organic*

<b>SCARPARIELLO</b>	25
<i>Bone-in organic chicken, sausage, pepperoncini, white wine &amp; garlic</i>	
<b>POSITANO</b>	25
<i>Egg battered, sautéed w/ sherry wine in a brown sauce, topped with asparagus, prosciutto, fontina cheese</i>	
<b>PARMIGIANA</b>	26
<i>Fried chicken cutlet w/ fresh mozzarella &amp; tomato sauce</i>	
<b>MARSALA</b>	25
<i>Sautéed chicken w/ marsala wine &amp; mixed mushrooms</i>	
<b>FRANCESE</b>	24
<i>Floured and egg battered chicken breast w/ a lemon-butter white wine sauce</i>	
<b>MILANESE</b>	25
<i>Breaded and pan fried chicken breast. Served w/ baby arugula, red onions, cherry tomatoes, fresh mozzarella, red wine vinaigrette</i>	
<b>ROLLATINI</b>	25
<i>Stuffed chicken breast rolled w/ fontina, prosciutto di Parma, spinach &amp; a mushroom marsala sauce</i>	

### VEAL

<b>VEAL CHOP VALDOSTANA</b>	65
<i>Breaded, pan-fried &amp; topped w/ prosciutto di Parma, fontina cheese, spinach &amp; exotic mushrooms Black truffle Marsala wine sauce.</i>	
<b>VEAL TOMAHAWK CHOP</b>	65
<i>20oz double center-cut milk-fed veal w/ cipollini onions, cherry peppers, porcini mushrooms, fresh ancho chili demi-glace sauce</i>	
<b>PARMIGIANA</b>	30
<i>Milk-fed veal cutlet w/ fresh mozzarella &amp; tomato sauce</i>	
<b>MILANESE</b>	30
<i>Breaded and pan fried veal, served w/ baby arugula, red onions, cherry tomatoes, fresh mozzarella and red wine vinaigrette</i>	
<b>FRANCESE</b>	30
<i>Floured &amp; egg battered veal in a lemon-butterwhite wine sauce</i>	
<b>MARSALA</b>	30
<i>Sautéed veal w/ marsala wine &amp; mixed mushrooms</i>	

### MEAT

<b>FILET MIGNON (USDA "PRIME")</b>	55
<i>10 oz center cut with a Bordelaise Demi-glace sauce, baby carrots</i>	
<b>BERKSHIRE DOUBLE-CUT PORK CHOP</b>	36
<i>Vinegar peppers, broccoli rabe and onion</i>	
<b>COLORADO LAMB CHOP</b>	55
<i>Double cut, black truffle oreganata encrusted, lamb reduction w/ cipolini onions and spinach</i>	
<b>NEW YORK STRIP (USDA "PRIME")</b>	55
<i>16 ounce, grilled with an ancho chili Demi-glace, baby carrots</i>	

DRY-AGED STEAKS-AGED IN HOUSE FOR A MINIMUM OF 30 DAYS.  
ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

### FISH

<b>SCOTTISH SALMON DIJONNAISE</b>	32
<i>Pan seared over broccoli rabe, dijon mustard sauce</i>	
<b>WHOLE BRANZINO</b>	39
<i>Oven roasted Mediterranean Sea Bass deboned table side</i>	
<b>SHRIMP SCAMPI</b>	30
<i>Jumbo shrimp w/ garlic, butter and white wine</i>	
<b>BLACKENED YELLOW-FIN TUNA</b>	35
<i>Pan seared w/ a sweet and sour sauce, wilted spinach</i>	

### SIDES

<b>POTATO CROQUETTES (3 per order)</b>	12
<b>STRING BEANS</b> <i>Caramelized onions</i>	10
<b>BROCOLLI RABE</b>	12
<b>POTATO LYONNAISE</b>	12
<i>Sliced potato w/ caramelized onion</i>	
<b>CREAM CORN</b>	12
<b>FRENCH FRIES</b>	7
<b>TRUFFLE FRIES</b>	11
<b>CREAM SPINACH</b>	12
<b>TRUFFLE MAC AND CHEESE</b>	20
<b>SAUTEED ESCAROLE</b>	10
<i>Garlic, capers, and olives</i>	
<b>SAUTÉED SPINACH w/ garlic and oil</b>	10

KIDS MENU AVAILABLE UPON REQUEST