

Primi PIATTI

CAVATELLI POSITANO	28	LINGUINE ALLA VONGOLE	29
<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>	
ORECCHIETTE PUGLIESE	26	SPAGHETTI "FRANK SINATRA"	32
<i>Small ear-shaped pasta w/ broccoli rabe, sausage, garlic & oil</i>		<i>Shrimp, clams, italian olives, capers and fresh tomato</i>	
CHITARRA CACIO PEPE	25	TAGLIATELLE ALLA COGNAC	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>	
PAPPARDELLE ALLA BOLOGNESE	28	FIORETTI	26
<i>Wide-ribbon pasta, classic meat sauce w/ beef, veal, & pork</i>		<i>Stuffed purse shaped pasta, mushrooms, peas, and prosciutto in brandy pink sauce</i>	
BLACK LINGUINI PESCATORE	39	BUCATINI CARBONARA	26
<i>Sepia-stained pasta, clams, mussels, calamari & octopus, light tomato sauce</i>		<i>Long tube-like pasta w/ smoked pancetta, onions, parmigiano reggiano, sweet peas, heavy cream</i>	
MAINE LOBSTER RAVIOLI	32	RIGATONI CAMPAGNOLO	26
<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>	
BUSIATE CAVOLFIORRE	26		
<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

SCARPARIELLO	28
<i>Bone-in organic chicken, sausage, pepperoncini, white wine & garlic</i>	
POSITANO	28
<i>Egg battered, sautéed w/ sherry wine in a brown sauce, topped with asparagus, prosciutto, fontina cheese</i>	
PARMIGIANA	28
<i>Fried chicken cutlet w/ fresh mozzarella & tomato sauce</i>	
MARSALA	28
<i>Sautéed chicken w/ marsala wine & mixed mushrooms</i>	
FRANCESE	28
<i>Floured and egg battered chicken breast w/ a lemon-butter white wine sauce</i>	
MILANESE	28
<i>Breaded and pan fried chicken breast. Served w/ baby arugula, red onions, cherry tomatoes, fresh mozzarella, red wine vinaigrette</i>	
ROLLATINI	28
<i>Stuffed chicken breast rolled w/ fontina, prosciutto di Parma, spinach & a mushroom marsala sauce</i>	

VEAL

VEAL CHOP VALDOSTANA	65
<i>Breaded, pan-fried & topped w/ prosciutto di Parma, fontina cheese, spinach & exotic mushrooms Black truffle Marsala wine sauce.</i>	
VEAL TOMAHAWK CHOP	65
<i>20oz double center-cut milk-fed veal w/ cipollini onions, cherry peppers, porcini mushrooms, fresh ancho chili demi-glace sauce</i>	
PARMIGIANA	32
<i>Milk-fed veal cutlet w/ fresh mozzarella & tomato sauce</i>	
MILANESE	32
<i>Breaded and pan fried veal, served w/ baby arugula, red onions, cherry tomatoes, fresh mozzarella and red wine vinaigrette</i>	
FRANCESE	32
<i>Floured & egg battered veal in a lemon-butterwhite wine sauce</i>	
MARSALA	32
<i>Sautéed veal w/ marsala wine & mixed mushrooms</i>	

MEAT

FILET MIGNON (USDA "PRIME")	55
<i>10 oz center cut with a Bordelaise Demi-glace sauce, baby carrots</i>	
BERKSHIRE DOUBLE-CUT PORK CHOP	39
<i>Vinegar peppers, broccoli rabe and onion</i>	
COLORADO LAMB CHOP	55
<i>Double cut, black truffle oreganata encrusted, lamb reduction w/ cipolini onions and spinach</i>	
NEW YORK STRIP (USDA "PRIME")	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

SCOTTISH SALMON DIJONNAISE	35
<i>Pan seared over broccoli rabe, dijon mustard sauce</i>	
WHOLE BRANZINO	42
<i>Oven roasted Mediterranean Sea Bass deboned table side</i>	
SHRIMP SCAMPI	35
<i>Jumbo shrimp w/ garlic, butter and white wine</i>	
BLACKENED YELLOW-FIN TUNA	39
<i>Pan seared w/ a sweet and sour sauce, wilted spinach</i>	

SIDES

POTATO CROQUETTES (3 per order)	12
STRING BEANS <i>Caramelized onions</i>	12
BROCOLLI RABE	14
POTATO LYONNAISE	12
<i>Sliced potato w/ caramelized onion</i>	
FRENCH FRIES	8
TRUFFLE FRIES	12
CREAM SPINACH	14
TRUFFLE MAC AND CHEESE	20
SAUTEED ESCAROLE	12
<i>Garlic, capers, and olives</i>	
SAUTÉED SPINACH w/ garlic and oil	12
BRUSSEL SPROUTS	16
<i>oven-roasted, sweet chili, goat cheese, toasted almonds</i>	

KIDS MENU AVAILABLE UPON REQUEST

Positano

DINNER MENU

ANTIPASTI

CALAMARI <i>Fried, arrabbiata, agrodolce, or oreganata</i>	22	MOZZARELLA IN CAROZZA <i>Fried cheese and bread. Served with a side of tomato sauce.</i>	15
EGGPLANT PARMIGIANA <i>A classic, thinly sliced, breaded and fried w/ tomato sauce, fresh mozzarella, and basil</i>	18	NEW ENGLAND LOBSTER ROLL <i>4oz of lobster meat, tossed in a thin coating of mayonnaise in a slightly toasted top-split bun, served w/ taro homemade chips</i>	30
POLIPO <i>Crispy Portuguese octopus w/ potato and string beans</i>	24	GRILLED PORTOBELLO MUSHROOM <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
ZUPPA DI MUSSELS <i>Served in a spicy marinara sauce or in a white sauce</i>	20	STUFFED ARTICHOKE <i>Stuffed w/ provolone, garlic, roasted peppers, olives, capers, and breadcrumb</i>	18
BURRATA <i>Imported specialty mozzarella w/ a soft center, served w/ roasted tomatoes, roasted peppers and capers</i>	20	ITALIAN EGG ROLLS <i>Broccoli rabe, sweet sausage, sun-dried tomato, risotto, balsamic glaze</i>	20
NONNA'S MEATBALLS <i>Pan-fried meatballs w/ tomato sauce</i>	18	SHRIMP ALLA ROCCA <i>Florida rock shrimp, tempura style, with a spicy mayo, sesame seeds, and drizzled sweet soy sauce</i>	21
BAKED CLAMS <i>Connecticut littleneck clams prepared oreganata style (8 pieces)</i>	20		
YELLOW-FIN TUNA TARTARE <i>English cucumber, avocado, sesame seeds, spicy mayo, sweet soy sauce</i>	22		

INSALATE

MANGO SALAD <i>Mixed greens, candied walnuts, cucumbers, cherry tomatoes, honey-balsamic dressing, topped w/ mango-ginger cheese</i>	16	TUSCAN SHRIMP SALAD <i>Canellini beans, grilled shrimp, chopped tomatoes, onions, and cucumbers. Creamy lemon dressing</i>	21
GREEK SALAD <i>vine ripened tomatoes, cucumbers, onions, green peppers, extra virgin olive oil, sea salt, and barrel aged feta cheese</i>	16	CLASSIC CAESAR SALAD <i>Romaine, crouton, parmigiano reggiano, homemade caesar dressing</i>	14
FILET MIGNON CARPACCIO <i>Thinly sliced beef w/ baby arugula, capers, lemon vinaigrette, infused white truffle oil, shaved grana padano cheese</i>	22	PEAR & GORGONZOLA SALAD <i>Boston bibb and poached pear, candied walnuts, gorgonzola cheese, balsamic fig reduction</i>	16
MEDITERRANEAN SALAD <i>Grilled calamari, tossed w/ onions and tomato in a light lemon mustard vinaigrette over mixed greens</i>	22	POSITANO'S HOUSE SALAD <i>Romaine, roasted peppers, olives, cucumber, tomato, red onion, shaved parmigiano reggiano and red wine vinaigrette</i>	14
		BARBABIETOLE <i>Red and golden beets, italian frisée, baby arugula, fried honey goat cheese, crumbled pistachio and balsamic glaze</i>	16

ADD TO ANY SALAD:

CHICKEN 7 BLACKENED CHICKEN 7 SHRIMP 10 BLACKENED SHRIMP 10
CALAMARI 10 BLACKENED CALAMARI 10 BLACKENED TUNA 12

RAW BAR

LITTLENECK CLAM	2.25 pp
SHRIMP COCKTAIL	5 Each
OYSTERS	East Coast 4.00 pp / West Coast 4.00 pp
LOBSTER COCKTAIL	4oz 24 / 8oz 48
<i>Lobster meat tossed w/olive oil, lemon, salt and pepper</i>	
COLOSSAL CRABMEAT	30
SEAFOOD TOWER DI AMALFI	175
<i>Clams, oysters, shrimp, crabmeat, lobster cocktail</i>	

SOUP

ESCAROLE AND BEANS	12
PASTA E FAGIOLI	12
LOBSTER BISQUE	14

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

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