

Trattoria Positano Menu

❧ ANTIPASTI ❧

COZZE alla MARINARA

Steamed black mussels, olive oil, garlic in a spicy tomato broth...\$13.95

TORTINE di GRANCHIO con SALSA TARTARA

Crab cakes with tartar sauce and lemon...\$12.95

CALAMARI con CARCIOFI

Sautéed calamari, artichoke heart, herbs and diced vegetables in a white wine broth...\$13.95

FAVA CON PANCETTA E ARUGULA

Sautéed fava beans with pancetta, on a bed of arugula tossed with lemon olive oil garnish with parmesan cheese...\$12.95

TORTINO DI MELANZANE

Stuffed egg plant with mozzarella, parmesan cheese. Herbs baked in tomato sauce...\$15.95

CARPACCIO alla CIPRIANI

Thinly sliced beef tenderloin topped with arugula, sliced parmesan cheese, capers in olive oil and lemon...\$12.95

BRUSCHETTA ai POMODORI FRESCI e BASILICO

Grilled country bread, chopped tomatoes, garlic, basil and extra virgin olive oil...\$8.95

MOZZARELLA di CAPRI

Fresh mozzarella cheese, vine ripe tomatoes, basil, oregano and extra virgin olive oil...\$9.95

CALAMARI FRITTI

Deep fried calamari with lemon and tomato sauce.
Tartar sauce available on request...\$13.95

GUAZZETTO ai FRUTTI di MARE

Clams, mussels, shrimp, calamari, seafood, garlic, olive oil in a white wine broth...\$15.95

❧ ZUPPE E RISOTTI ❧

MINISTRONE

Traditional Italian vegetables soup with pesto...\$8.95

ZUPPA di POMODORI E ROSEMARINO

Puree of vine ripe tomato with fresh rosemary soup garnish baked herb goat cheese ...\$8.95

RISOTTO del GIORNO

Risotto with daily inspiration...market price

RISOTTO TUTTOMARE

Arborio rice, seafood, mixed shellfish, calamari, white wine, garlic and fresh tomatoes...\$21.95

❧ INSALATE ❧

INSALATA POSITANO

Mixed greens vine ripe tomatoes, hearts of palm, carrots and olives, balsamic vinaigrette...\$8.95

INSALATA DEL PESCATORE di ARUGULA ai GAMBERI e PATATE

Warm tiger shrimp, arugula, artichoke hearts, tomatoes, shaved parmesan and potato crust, red wine vinaigrette...\$14.95

INSALATA SAPORITA

Radicchio, arugula, fresh goat cheese and pine nuts, red wine shallot vinaigrette...\$8.95

INSALATA CESARE

Romaine lettuce with garlic croutons, shaved Parmesan cheese and traditional Cesar dressing...\$8.95
Available with anchovies...\$2.00 chicken or shrimp...\$7.00

INSALATA ai CAPRINO

Warm goat cheese with spring mix lettuce, baby tomatoes, red onion and tarragon dressing...\$8.95

INSALATA di PERE ai GORGONZOLA

Baby lettuce salad with green pears, gorgonzola cheese, crostini bread tossed with olive oil balsamic dressing...\$8.95

INSALATA alle CAPESANTE

Seared sea scallops on a bed of spring mix, petite corn pancake, tossed with a citrus walnut oil dressing...\$16.95

INSALATA DI MELANZANE

Grilled egg plant salad with spring mixed, feta cheese, fresh mint, garlic tossed with balsamic vinaigrette. \$11.95

INSALATA di PROSCIUTTO e FICHI

Prosciutto, caramelized pecans, dried figs, goat cheese on a bed of baby lettuce of tossed with a balsamic vinaigrette. \$11.95

INSALATA D'ANATRA

Warm salad of roasted duck breast, mixed greens, shiitake mushrooms and corn; olive oil and balsamic vinegar...\$14.95

🌀 PASTA 🌀

RAVIOLI di MOZZARELLA

Homemade ravioli stuffed with fresh mozzarella, thyme, sweet onions, with fresh roma tomato sauce...\$15.95

RAVIOLI di VITELLO

Homemade veal ravioli with thyme, ricotta cheese and roma tomato sauce...\$16.95

RAVIOLI d' ARAGOSTA

Homemade ravioli stuffed with Main lobster meat, and lobster rosemary reduction with cream...\$19.95

CATERINELLI

Homemade and hand rolled pasta with kobe beef, porcini mushroom; in slow cooked tomato sauce and parmesan cheese. \$22.95

RIGATONI ai GRANGHIO e ASPARAGI

Rigatoni pasta with crab meat, fresh asparagus in a creamy vodka sauce...\$18.95

GNOCCHI alla BOSCAIOLA

Home made potato dumpling with porcini mushrooms, fresh tomato, onion, sage and touch of cream, parmesan cheese...\$18.95

CAPELLINI POSITANO

Angel hair pasta with tomatoes, basil, marjoram, oregano and sun dried tomato, topped with fresh mozzarella...\$17.95

CAPELLINI alla CHECCA

Angel hair pasta with garlic, basil, and fresh tomato...\$15.95

FARFALLE del CAMPO

Bow tie pasta with zucchini, mushroom, carrots, green beans, leeks and fennel Sautéed in olive oil, garlic and basil...\$16.95

FETTUCCINE ALFREDO

Fettuccine pasta with Alfredo sauce...\$16.95.

Available with a choice of tiger shrimp, chicken breast or mushroom add...\$7.00

PAPPARDELLE alla BOLOGNESE

Ground beef, veal, and tomato sauce served with wide fettuccine pasta...\$18.95

RIGATONI ai QUATTRO FORMAGGI

Rigatoni pasta with four cheese sauce;fontina,provolone,gorgonzola and parmesan...\$16.95

LASAGNA di POLLO al FORNO

Lasagna filled with fresh ground chicken, beciamela sauce, ricotta, on a bed of tomato sauce...\$18.95

LINGUINE MEDITERRANEE

Seafood linguine pasta with tiger shrimp, catch of the day, calamari, mussels, clams, roma tomatoes, sauteed in olive oil, garlic and white wine...\$18.95

FUSILLI alla NAPOLETANA

Fusilli pasta with egg plant, home made sausage, kalamata olives and spicy tomato sauce and basil...\$18.95

CARNE e PESCE

BISTECCHINE di VITELLO con FUNGHI

Veal medallions with porcini mushrooms, white wine, rosemary and white truffle oil, served with roasted potatoes and vegetables...\$24.95

SALMONE ALLA CHECCA

Grilled salmon topped with fresh roma tomato, basil, garlic and olive oil served with roasted potatoes and vegetables. \$28.95

POLLO alla GRIGLIA MARINATO

Grilled marinated de-boned half chicken with double blanched garlic sauce, served with roasted potatoes and vegetables...\$20.95

CANNELLONI CON GAMBERI e CAPESANTE

Grilled tiger shrimp and sea scallops skewers
Served with vegetable cannelloni in a basil tomato saffron sauce...\$23.95

SEPIE AFFOGATE

Baked baby calamari stuffed with seafood (catch of the day) served with spaghetti pasta and tomato sauce...\$17.95

BRANZINO con POLENTA

Braised white sea bass, in white wine, fresh thyme, lemon, onions, fresh tomatoes and grilled polenta...\$28.95

AGNELLO in CROSTA di ERBE

Roasted rack of lamb with herb crust, dry aged balsamic vinegar reduction, with ITALIAN fries and vegetables...\$33.95

FLATBREADS

QUATTRO STAGGIONI

Flatbread pizza, pesto, mushroom, bell pepper, artichoke, and mozzarella cheese. \$11.95

CARCIOFI E POMODORI

Flatbread pizza topped with artichokes, roasted baby tomatoes, mozzarella, and basil. \$11.95

POMODORI E ACCIUGHE FRESCHE

Flatbread pizza, garnished with tomato sauce, sun dried tomatoes, capers, and fresh marinated anchovies.
\$11.95

SALSICCIA E RAPINI

Flatbread pizza with tomato sauce, mozzarella, sausage, and broccoli rabe. \$11.95

PORCINI E PANCETTA

Flatbread pizza with mozzarella, pancetta, and porcini mushroom. \$11.95

MELANZANE E OLIVE

Flat bread pizza egg plant, goat cheese, kalamata olives, marinara sauce. \$11.95

PIZZETTE

POMODORINI E RICOTTA

Pizza with roasted tomato, tomato sauce, fresh ricotta, and arugula. \$14.95

SALAME E FORMAGGIO FETA

Pizza with fresh tomatoes, kalamata olives, pepperoni, feta cheese, mozzarella, and oregano. \$14.95

GORGANZOLA E PANCETTA

Pizza with gorgonzola cheese, Italian bacon, caramelized onions, and mozzarella. \$14.95

