



~ Lunch Menu ~

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 tossed in our cherry pepper sauce...13

Bruschetta

Crispy bread rounds topped with our marinated diced fresh tomatoes...8

Mozzarella Caprese

Fresh Mozzarella and ripe tomatoes dressed with balsamic glaze and fresh basil...8

Stuffed Mushrooms

Jumbo mushroom caps with our sausage stuffing, baked with mozzarella cheese and a sherry wine sauce...12

Bruschetta Caprese

Our Bruschetta with melted fresh mozzarella...10

Mussels - Marinara, Fradiavolo 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

Clams Oreganato

Middle Neck Clams baked with our savory breadcrumb mixture...half dozen \$8...dozen \$12

Appetizer Platter

Mozzarella Caprese, bruschetta, fried calamari and clams marechiaro...for 2-4...\$22, for 4-6... \$42

Insalate

Salads

Add a cup of soup to any salad for \$2

Positano House Salad

Spring mix and chopped romaine, house-made balsamic vinaigrette, toasted almonds, dried cranberries, red onion, tomato and a sprinkling of feta...7

Italian Cobb Salad

Mixed greens, sliced chicken breast, prosciutto, tomatoes, boiled egg, mixed olives and gorgonzola crumbles. Served with your choice of house-made balsamic vinaigrette or creamy gorgonzola dressing...11

Wilted Spinach Salad

Fresh baby spinach, tomatoes, red onions and pine nuts tossed with our warm pancetta dressing, topped with shaved pecorino...9

Scungilli Salad

Tender scungilli and diced celery dressed with olive oil, oregano, garlic and fresh lemon juice...14

Penne with Sicilian Tuna

Penne tossed with Italian style tonno, kalamata olives, anchovies, capers, grape tomatoes and red onion, finished with olive oil, lemon juice and oregano...11

Caesar Salad

*Chopped romaine, house-made garlic croutons and shaved parmesan tossed with our rich Caesar dressing...8
Add Chicken or Shrimp...4/6*

Panini

*Grilled Sandwiches prepared on our fresh baked focaccia and served with our house-made white truffle & herb potato chips...9
Add a cup of soup or side salad to any Panini for \$2*

PLT

Pancetta, lettuce, tomato with basil mayo

Caprese

sliced tomatoes, fresh mozzarella and basil pesto

Tonno

Tuna and artichoke hearts with mixed olive caper pesto

Chicken Pesto

sliced breast of chicken with sun-dried tomato pesto

Spinaci

Seasoned Ricotta, roasted red peppers, artichoke hearts, wilted spinach

Funghi

Provolone, mushrooms, caramelized onions, Prosciutto, aioli

Meatball Mozzarella

Served open faced on toasted focaccia

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.

Add a side salad or cup of soup to any pizza for \$2

Classic Margherita

San Marzano tomato sauce, fresh mozzarella, fresh basil, olive oil and sea salt...7/13

Regina Margherita

San Marzano tomato sauce, cherry tomatoes, fresh mozzarella, fresh basil, olive oil and sea salt...8/14

Marinara

San Marzano tomato sauce, oregano, roasted garlic, olive oil and sea salt (no cheese)...6/11

Puttanesca

Anchovies, capers, kalamata olives, onions, tomato sauce, garlic and crushed red pepper....8/15

Quattro Formagi

Mozzarella, provolone, gorgonzola and Pecorino Romano (no sauce)...8/14

Spinaci

Ricotta, fresh spinach, artichoke hearts, roasted red peppers and garlic (no sauce)...8/14

Sausage

San Marzano tomato sauce, caramelized onions and provolone...8/15

Prosciutto

San Marzano tomato sauce, cherry tomatoes, fresh basil, provolone...8/15

Meatball

San Marzano tomato sauce, mozzarella and fresh basil...8/15

Funghi

Pancetta, mushrooms and provolone (no sauce)...8/14

Pepperoni

San Marzano tomato sauce and mozzarella...8/14

Pollo

Roasted chicken, basil pesto, bruschetta tomatoes and mozzarella....8/15

Gorgonzola

Caramelized onions and gorgonzola (no sauce)...7/13

Pasta & Casseroles

Entrees include your choice of our House Salad or homemade soup of the day.

Spaghetti, Penne, Linguine or Angel Hair with choice of house-made sauce.....9

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

Fettuccine Alfredo.....9

With Chicken...11

With shrimp...12

With scallops...12

With broccoli...11

Penne Alla Vodka.....11

With Chicken...13

With shrimp...14

With scallops...14

With broccoli...13

Lasagne

Fresh pasta sheets layered with our meat sauce and seasoned ricotta, baked with mozzarella...10

Eggplant Rollatini

Tender eggplant rolled with seasoned ricotta, baked with tomato sauce and mozzarella, served with angel hair pasta....10

Eggplant Parmigiana

Eggplant layered with mozzarella cheese, baked in our tomato sauce, served with angel hair pasta.....10

Baked Ziti Sorrentino

Baked with ricotta and tomato sauce, topped with mozzarella.....9


Vitello...\$13 **Pollo...\$11**


Veal & Chicken

Entrees include your choice of our House Salad or homemade soup of the day.

All dishes are served with Angel Hair Pasta. The Chef's fresh vegetable of the day may be substituted for the pasta for an additional charge of \$2.00

Positano

Egg battered and sautéed, layered with fresh spinach, tomatoes and fresh mozzarella and topped with 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, garlic and a touch of Marsala

Arrabiata

Garlic, roasted red peppers, artichoke hearts, crushed red pepper sautéed and finished with white wine.

Saltimbocca Alla Romano

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 cream sauce.

Piccata

Sautéed with shallots, capers, white wine and lemon

Francese

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


Pesce


Seafood

Seafood Pompeii

Basa filet sautéed in a garlic white wine sauce, layered with lump crabmeat, asparagus and shrimp or scallops...22

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...19

Frutti Di Mare (Marinara, Fra Diavolo, Bianco)

Clams, Black Mussels, calamari, scungilli and shrimp sautéed with garlic and a touch of wine...18

Basa Oreganato

Basa filet sautéed with garlic, lemon and white wine, topped with seasoned breadcrumbs and broiled to perfection...16

Shrimp over Pasta

Scampi Style or your choice of marinara, fra diavolo or bianco sauce...14

Black Mussels or Baby Clams over Pasta

Your choice of Marinara, Fra Diavolo or Bianco Sauce...15

Shrimp Sophia

Jumbo shrimp sautéed in garlic, white wine, kalamata olives, sun dried tomatoes and fresh basil, topped with crumbled feta...14

Calamari or Scungilli

Served with your choice of Marinara, Fra Diavolo or Bianco...11/12


Contorni


Sides

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

Side House or Caesar Salad...4

Mild Italian Sausage or House-made Meatballs...5

Chef's Fresh Vegetable...5

Sautéed Broccoli, Spinach or Mushrooms...5

Pasta Marinara...4

Fettuccine Alfredo...7


Bevande


Beverages

Iced Tea...2.5

Soft Drink...2.5

Coffee or Tea...2

Milk...2.5

Pellegrino or Natia water...4/6

Espresso...3

Cappuccino...4/6