

## *Appetizers*

### Antipasto Platter 12.95

Grilled mushrooms & artichokes with imported salami, prosciutto di parma, kalamata olives, & roasted red peppers with fresh homemade mozzarella cheese & sliced vine ripe tomatoes drizzled with olive oil.

### Clams Possillipo 10.50

Prepared with roasted garlic, fresh herbs & a splash of white wine.

### Positano Bruschetta 8.25

Roasted red peppers on toasted Tuscan bread topped with shaved Asiago cheese.

### Mussels Fra Diavolo 9.95

New Zealand mussels sautéed with roasted garlic & olive oil in a zesty tomato sauce.

### Fried Ravioli 6.25

Served with marinara sauce & ranch dressing for dipping.

### Baked Clams Oreganata 9.95

Made in traditional Positano style.

### Fried Calamari 8.95

Served with our marinara sauce & spicy remoulade for dipping.

### Chicken Fingers 6.50

Served with marinara sauce & ranch dressing for dipping.

### Tomato Bruschetta 7.50

Touch of garlic & olive oil. Served over toasted Tuscan bread.

### Mozzarella Sticks 6.50

Lightly breaded mozzarella fried to a golden brown. Served with marinara sauce.

### Pizza Bread Reg 6.50 Large 9.50

Roasted garlic pizza bread topped with melted mozzarella, parmigiana cheese & a sprinkle of crushed red peppers & fresh parsley.

### Positano Combo Platter

Mozzarella sticks, fried calamari & fried ravioli.

Reg 9.95 Large 13.95

## *Zuppa*

### Soup of the Day 4.95

### Pasta Fagioli Soup 4.95

### Minestrone Soup 4.95

## *Insalata*

Add Grilled Chicken 2.75 Add Grilled Jumbo Shrimp 6.25

### Tossed Greens 4.95

Mixed greens, tomatoes, carrots, red cabbage & cucumbers served with your choice of dressing.

### Caesar Half 6.95 For Two 9.95

Crisp Romaine lettuce tossed with our homemade Caesar dressing sprinkled with parmigiana cheese & croutons.

### Greek Reg 6.95 Large 9.95

Mixed tri-color gourmet greens with tomatoes, red onions, black olives & feta cheese tossed in our Greek dressing.

### Pastorella 9.95

Arugula, fresh mushrooms, sun-dried tomatoes & shaved Asiago cheese. Served with our Olivita dressing.

### Caprese 9.95

Our traditional fresh mozzarella & sliced tomato drizzled with pesto oil.

### Pignoli 9.95

Mixed tri-color gourmet greens with fresh diced Roma tomatoes, red onion, roasted pine nuts & crumbled gorgonzola cheese. Drizzled with our red wine vinaigrette.

### Warm Chicken Salad

Grilled chicken, shitake mushrooms & sun dried tomatoes sautéed with a balsamic vinaigrette over a bed of greens with arugula.

11.25

All our breads & pizza doughs are made fresh daily on premises.

## Traditional Pasta

Add a soup or salad for 1.95 or Caesar for 2.95

Select from Spaghetti, Linguini, Penne or Ziti with..

Tomato Sauce	8.50	Marinara	8.50
Meat Sauce	9.50	Garlic & Oil	8.50
Broccoli, Garlic & Oil	9.50	Meatballs	10.50

### Pollo (Chicken)

Served with soup or salad, seasonal mixed vegetables & potato of the day.

<u>Chicken Napolifana</u>	16.95	<u>Chicken Gorgonzola</u>	16.95
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Sautéed boneless chicken breast topped with prosciutto & mozzarella cheese in a white wine sauce with a touch of fresh tomato.

Sautéed boneless chicken breast sautéed in a rich gorgonzola cream sauce with mixed gourmet mushrooms & fresh herbs.

<u>Chicken Mauricio</u>	16.95	<u>Chicken David</u>	16.95
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Sautéed boneless chicken breast with artichokes & hearts of palm in a Marsala wine sauce.

Sautéed boneless chicken breast topped with zucchini, roasted peppers & fresh mozzarella cheese. Sautéed with shallots in a brandy sauce.

### Chicken Gambieri

Sautéed boneless chicken breast with fresh tomato & capers in a delicate lemon, butter wine sauce, topped with sautéed jumbo shrimp.

19.95

### Vitello (Veal)

Served with soup or salad, seasonal mixed vegetables & potato of the day.

<u>Veal Positano</u>	19.95	<u>Veal Saltimboca</u>	19.95
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Veal, scallopini style sautéed with shitake mushrooms & sherry wine with a touch of cream.

Veal, scallopini style topped with prosciutto & fresh sage sautéed with a touch of butter & white wine.

<u>Veal Sorrentino</u>	19.95	<u>Veal Scutola</u>	19.95
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Tender veal filet topped with eggplant & mozzarella cheese in a sherry wine herb sauce.

Veal, scallopini style sautéed with prosciutto, onions, fresh tomatoes, peas & white wine.

### Del Mare (Seafood)

<u>Shrimp Scampi</u>	20.95	<u>Shrimp Porofino</u>	20.95
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Jumbo shrimp sautéed with butter, roasted garlic & white wine, served over linguini.

Jumbo shrimp sautéed in a rich porcini mushroom, brandy sauce with a touch of cream. Served with seasonal mixed vegetables & potato of the day.

<u>Salmon Pomodora</u>	20.95	<u>Fra Diavolo</u>	
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Fresh salmon that has been filleted in house. The fillet is sautéed with olive oil, roasted garlic, spinach, onions, kalamata olives & a fresh herb white wine sauce with a touch of plum tomato sauce.

Our traditional plum tomato marinara sauce with a spicy essence sautéed with roasted garlic & a splash of white wine. Served with the seafood of your choice over linguini. Calamari 16.95 Shrimp 20.95 Lobster 29.95

Served with seasonal mixed vegetables & potato of the day.

### Carne (Meat)

Served with soup or salad, seasonal mixed vegetables & potato of the day.

<u>Top Sirloin Gorgonzola</u>	18.95	<u>NY Strip Pizzaola</u>	23.95
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A delicious 12 oz top sirloin marinated & grilled to perfection, then smothered in a white gorgonzola cream sauce & topped with gourmet mushrooms.

A delicious 12 oz marinated NY strip grilled to perfection, topped with a garlic, wine, fresh basil, & oregano marinara sauce.

Consumer Advisory: Consumption of raw or undercooked meat, poultry or seafood may lead to an increased risk of food borne illnesses.

## *Al Forno (From the Oven)*

Add a soup or salad 1.95 Caesar salad 2.95

<p><b><u>Baked Ziti Sicilian</u></b> 11.95 Eggplant, mushrooms &amp; ground beef in a plum tomato marinara sauce baked Al Forno.</p> <p><b><u>Meat Lasagna</u></b> 10.95</p> <p><b><u>Manicotti</u></b> 8.95</p> <p><b><u>Stuffed Shells</u></b> 8.95</p>	<p><b><u>Ravioli</u></b> 8.95</p> <p><b><u>Baked Ziti</u></b> 9.95</p> <p><b><u>Eggplant Rollatini</u></b> 10.50 Thin sliced eggplant rolled with seasoned Ricotta cheese &amp; fresh herbs. Topped with tomato sauce &amp; mozzarella.</p>
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### **Positano Trio Platter**

Lasagna, Manicotti & Stuffed Shells. Topped with marinara sauce & mozzarella.  
12.95

## *Pasta alla Positano*

Add Grilled Chicken 2.95 Add Grilled Shrimp 6.25

Full orders include soup or salad. Half orders add soup or salad 1.95 or Caesar salad 2.95

<p><b><u>Cappellini</u></b> Full 13.95 Half 9.95</p> <p><b><u>Primavera</u></b> Angel hair pasta with sautéed fresh assorted vegetables in our own light sauce.</p> <p><b><u>Penne alla</u></b> Full 13.75 Half 9.75</p> <p><b><u>Vodka</u></b> Pasta sautéed in a shallot marinara sauce with fresh tomatoes, a touch of cream &amp; a splash of vodka.</p> <p><b><u>Paglia e Fieno</u></b> Full 14.95 Half 10.75 Pasta with ham, peas &amp; mushrooms in a rich cream sauce with a touch of tomato.</p> <p><b><u>Penne</u></b> Full 17.95 Half 13.95</p> <p><b><u>Cardinale</u></b> Pasta &amp; jumbo shrimp sautéed in a delicious lobster cream sauce.</p> <p><b><u>Penne</u></b> Full 13.95 Half 9.75</p> <p><b><u>Arrabbiata</u></b> Pasta sautéed with shallots, hot peppers &amp; zesty plum tomato marinara sauce.</p>	<p><b><u>Fettuccini</u></b> Full 13.75 Half 9.75</p> <p><b><u>Alfredo</u></b> Pasta sautéed with cream, butter &amp; imported parmigiana cheese.</p> <p><b><u>Penne Con</u></b> Full 13.95 Half 9.95</p> <p><b><u>Broccoli</u></b> Pasta with broccoli florets &amp; Italian sausage in a roasted garlic sauce, with a touch of cream.</p> <p><b><u>Ziti Aum Aum</u></b> Full 13.95 Half 9.50 Pasta sautéed with mozzarella, parmigiana cheese, eggplant &amp; fresh basil in a plum tomato marinara sauce.</p> <p><b><u>Rigatoni</u></b> Full 13.95 Half 9.75</p> <p><b><u>Amatriciana</u></b> Pasta sautéed with olive oil, onions &amp; pancetta tossed in a hearty marinara sauce with a touch of cream.</p> <p><b><u>Linguini with</u></b> Full 14.95 Half 10.95</p> <p><b><u>Clam Sauce</u></b> White or red.</p>
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### **Rigatoni Mandara**

Pasta sautéed in a fresh tomato, basil & shallot pink sauce with fresh spinach, fresh diced mozzarella, Italian sausage & grilled chicken.  
17.95

### **Parmigiana**

*All entrées below served with soup or salad*

Topped with marinara & mozzarella cheese. Eggplant 14.95 Chicken 17.95 Veal 18.95

### **Marsala**

Sautéed with mushrooms & Marsala wine. Chicken 17.95 Veal 19.95 Salmon 20.95

### **Francaise**

Egg battered & pan fried, served in a lemon sauce. Chicken 17.95 Veal 19.95 Salmon 20.95

### **Picatta**

Sautéed with white wine, capers & fresh lemon. Chicken 17.95 Veal 19.95 Salmon 20.95

## *Pizza Selections*

<u><b>Cheese</b></u>	18.95	Slice	2.00	<u><b>Sicilian Pizza</b></u>	14.95	Slice	2.50
One Topping			16.45	One Topping			17.45
Two Toppings			18.45	Two Toppings			19.45
Three Toppings			19.95	Three Toppings			20.95
Create Your Own			22.95	Create Your Own			23.95

### Toppings

Cheese, Pepperoni, Sausage, Meatballs, Green Peppers, Mushrooms, Onions, Tomatoes, Fresh Basil, Garlic, Spinach, Bacon, Anchovies, Olives, Artichoke Hearts, Broccoli, Ham, Pineapple, Salami, Zucchini

## *Stuffed Pizzas*

<u><b>American</b></u>	21.95	<u><b>Roman</b></u>	21.95
Stuffed with ham, pepperoni, sausage & cheese.		Stuffed with potatoes, pepperoni, sausage, onions & cheese.	

### Gardener's

Stuffed with broccoli, spinach, green peppers, mushrooms & cheese.  
21.95

## *Specialty Pizzas*

<u><b>Buffalo Chicken Pizza</b></u>	21.95	<u><b>Margherita</b></u>	18.45
Topped with chicken breast in our homemade Buffalo sauce & gorgonzola cheese		Topped with fresh mushrooms, green peppers, onions, pepperoni & cheese.	
<u><b>White Pizza</b></u>	16.95	<u><b>Vegetarian Delight</b></u>	19.95
Topped with ricotta & mozzarella.	Slice 2.75	Topped with broccoli, spinach, green peppers, mushrooms & cheese.	
<u><b>Our Famous Fresca</b></u>	21.95	<u><b>Positano Pizza</b></u>	20.95
Thin Sicilian topped with fresh mushrooms, fresh tomatoes, zucchini, onions & cheese.	Slice 3.50	Fresh mushrooms, fresh onions & sliced marinated tomatoes. Fantastic!	

### Fisherman's Choice

Topped with shrimp, mussels, clams, calamari, garlic & cheese.  
22.95

## *Wings*

Add blue cheese, regular .50 large 1.00

### Mild, Medium, Spicy

10 - \$7.49   20 - \$14.75   50 - \$36.99   100 - \$72.99

## *Calzones*

### Plain

5.95   Each extra item 1.75

## *Stromboli*

### Meat

Meatball, sausage, pepperoni & ham.  
Regular 7.95   Large 14.95

### Vegetable

Broccoli, spinach, mushrooms, red & green peppers.  
Regular 7.95   Large 14.95



# Positano

407-291-0602  
Catering Menu

Full Tray 12-15 people    Half Tray 6-8 people

Appetizers		Full	Half		
Clams or Mussels (Baked, Possilipo, Fra Diablo or Marinara)		\$90	\$45		
Shrimp Cocktail (Jumbo Shrimp, peeled and deveined)		\$84	\$42		
Cold Antipasta (Grilled Mushrooms & Artichokes w/ Imported Salami, Prosciutto di Parma, Calamata Olives, Roasted Red Peppers w/ Homemade Mozzarella Cheese and sliced vine ripe tomatoes drizzled w/ Extra Virgin Olive Oil)		\$55	\$28		
Roasted Red Peppers and Asiago Cheese		\$62	\$31		
Eggplant Rollatini (Thin sliced eggplant rolled w/ seasoned ricotta cheese & fresh herbs Topped w/ tomato sauce and mozzarella. Baked al Forno)		\$55	\$28		
Stuffed Mushrooms		\$51	\$26		
Grilled Vegetables (Grilled mushrooms, artichokes, zucchini, roasted red peppers & carrots)		\$58	\$29		
<b>*NEW*Chicken Wings (Plain, Mild or Hot)</b>	<b>10 Wings \$8, 20 Wings \$15, 50 Wings \$37, 100 Wings \$73</b>				
Salads		Full	Half		
House Salad (Mixed greens, carrots, purple cabbage, cucumbers and mushrooms)		\$34	\$17		
Caesar Salad		\$48	\$24		
Caprese (Our traditional fresh mozzarella & sliced tomatoes drizzled w/ pesto oil)		\$58	\$29		
Warm Chicken Salad (Grilled chicken, shitake mushrooms & sun-dried tomatoes sautéed in a balsamic vinaigrette over a bed of greens and arugula)		\$75	\$38		
Etrusca (Endive, radicchio, arugula, diced red tomatoes, bacon & goat cheese. Drizzled w/ our homemade Italian dressing)		\$68	\$34		
Pignoli (Mixed Tri-colore gourmet greens w/ fresh diced roma tomatoes, red onion, roasted pine nuts, & crumbled gorgonzola cheese. Drizzled w/ our red wine vinaigrette.)		\$68	\$34		
Greek Salad (Mixed tri-color gourmet greens w/ diced tomatoes, red onion, black olives & feta cheese tossed in our Greek dressing.)		\$68	\$34		
Pastas (Penne, Ziti, Rigatoni)		Full	Half		
Meat Lasagna		\$68	\$34		
Baked Ziti		\$63	\$32		
Cheese Ravioli in Tomato Sauce		\$61	\$31		
Pasta con Broccoli (Pasta w/ broccoli florets & Italian sausage in a roasted garlic sauce w/ a touch of cream.)		\$70	\$35		
Pasta alla Vodka (Pasta sautéed in a shallot marinara sauce w/ fresh tomatoes, touch of cream & a splash of Vodka.)		\$70	\$35		
Pasta Arrabiatta (Pasta sautéed w/ shallots, hot peppers in a zesty, plum tomato marinara sauce.)		\$68	\$34		
Parmigianas	Full	Half	Full	Half	
Eggplant	\$72	\$36	Chicken	\$96	\$48
Veal	\$105	\$53	Shrimp	\$124	\$62
Entrees		Full	Half		
Chicken Mauricio (Boneless breast sautéed with artichoke hearts of palm in a Marsala wine sauce)		\$98	\$49		
Chicken Napoletana (Sautéed boneless breast topped with prosciutto & mozzarella cheese in a white wine sauce with a touch of fresh tomato.)		\$98	\$49		
Chicken Marsala (Boneless breast sautéed with mushrooms in a Marsala wine sauce)		\$98	\$49		
Chicken Picatta (Boneless breast sautéed with capers in a delicate lemon, butter white wine sauce)		\$98	\$49		
Chicken Franchese (Boneless breast sautéed in a delicate lemon butter, sherry wine sauce)		\$98	\$49		
Veal Marsala /Franchese/Picatta		\$112	\$56		
Meat Balls		\$62	\$31		
Calamari Fra Diablo (Plum tomato marinara sauce w/ a spicy essence sautéed w/roasted garlic & a splash of white wine)		\$102	\$51		
Sausage and Peppers		\$78	\$39		
Desserts	Full	Half	Full (12 pcs.)	Half (6 pcs.)	
Tiramisu	\$62	\$38	New York Cheesecake	\$36	\$18
Cannolis	\$48	\$24			

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