

~ VINO ~

WINES BY THE GLASS

SPARKLING WINES

Prosecco, Ruffino, Veneto (Split)	14.50
Moscato, Stella Rosa, Italy (Split)	14.50

WHITE WINES

Chardonnay, Kendall-Jackson, California	14.00
Chardonnay, Ferrari-Carano, Sonoma	15.50
Sauvignon Blanc, Oyster Bay, Marlborough	13.50
Pinot Grigio, Giacconi, Sicily	13.50
Pinot Grigio, Santa Margherita, Alto Adige	16.50
Riesling, Chateau Ste. Michelle, Washington	12.50
Principessa Di Gavie	14.00

ROSÉ WINES

White Zinfandel, Sycamore Lane, California	12.50
Rosé, Fleurs de Prairie, France	14.00

RED WINES

Pinot Noir, Noble Vines, 667, Monterey	13.50
Pinot Noir, Meiomi, California	16.50
Cabernet Sauvignon, Francis Coppola, California	14.50
Cabernet Sauvignon, Joel Gott, 815, California	15.25
Cabernet Sauvignon, Roth, Alexander Valley	17.50
Merlot, "H3", Horse Heaven Hills	13.50
Malbec, Graffigna, Argentina	13.50
Chianti Classico, Castello di Albola	13.50
Rosso di Montalcino, Banfi	17.50
Sopra Sasso Amarone	17.50
Rosso Centine, Super Tuscany	14.50

WINES BY THE BOTTLE

SPARKLING WINES

100 PROSECCO, Ruffino, Italy	50
101 MOSCATO, Stella Rosa, Italy	50
102 CHAMPAGNE, Moet et Chandon, Imperial Brut, France ...	130

WHITE WINES CHARDONNAY

105 KENDALL-JACKSON, Vintner's Reserve, California	48
106 FERRARI-CARANO, Sonoma County	58
107 SONOMA-CUTRER, Sonoma	58
108 CAKE BREAD CELLARS, Napa Valley	105
109 STAG'S LEAP WINE CELLARS, Karia, Napa Valley	105

SAUVIGNON BLANC

110 OYSTER BAY, Marlborough	45
111 KIM CRAWFORD, Marlborough	55

PINOT GRIGIO

115 GIACONDI, Sicily	45
116 SANTA MARGHERITA, Alto Adige	58

\$25 CORKAGE FEE PER 750 ML BOTTLE

Please Drink Responsibly | RNDC 3556205

~ VINO ~

WINES BY THE BOTTLE

OTHER WHITES / ROSE WINES

120 WHITE ZINFADEL, Sycamore Lane, California	45
121RIESLING, Chateau Ste. Michelle, Columbia Valley	45
122 ROSE, Fleurs de Prairie, France	48
123 VERMENTINO, La Pettegola, Banfi	48
124 GAVY DI GAVI, La Scolca Black Label, Piedmont	90
125 PRINCIPESSA, Gavia, Gavi	48

RED WINES

PINOT NOIR

200 NOBLE VINES 667, Monterey	46
201 MEIOMI, California	56
203 PATZ & HALL, Sonoma Coast	105

CABERNET SAUVIGNON

205 JOSH "Craftsman", California	47
206 JOEL GOTTL, 815, California	55
207 DECOY BY DUCKHORN, Sonoma County	65
208 ROTH, Alexander Valley	69
209 FORCE & GRACE, Paso Robles	95
210 JORDAN, Alexander Valley	135
211 FRANK FAMILY, California	95

OTHER RED WINES

215 MERLOT, "H", Horse Heaven Hills	45
216 MALBEC, Graffigna, Argentina	45
217 PRISONER, California	95

ITALIAN RED WINES

TUSCANY

220 CHIANTI CLASSICO, Castello di Albola	46
221 CHIANTI CLASSICO RISERVA, Villa Antinori	75
222 ROSSO DI MONTALCINO, Banfi	69
223 BRUNELLO DI MONTALCINO, Banfi	135
224 VINO NOBILE DI MONTEPULCIANO RISERVA, Carpineto	70

SUPER TUSCAN

225 VILLA ANTINORI, Toscana	62
226 CUM LAUDE, Castello Barnfi	70

VENETO

229 AMARONE, Luigi Righetti	90
230 AMARONE, Sopra Sasso	70

PIEDMONT

231 BAROLO, Roversi	95
232 BARBARESCO, La Ganghia	95

\$25 CORKAGE FEE PER 750 ML BOTTLE

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ITALIAN RESTAURANT



At Positano we strive to use only the highest quality ingredients, locally sourced and imported directly from Italy. Our passionate chef creates Italian inspired dishes using authentic flavors and traditions.

We offer a perfect combination of hearty Italian cuisine, an extensive selection of wines and exceptional service in a relaxed atmosphere.

We also provide private lunch options, whether for a business event or a family gathering and tailor our services to meet your individual needs.

Welcome to Positano . . . where we are proud to have served the Boca Raton community for the past 20 years.

~ EVERYDAY ~

THREE COURSE MEAL ~ \$42.95

~ APPETIZER ~

SAUSAGE, PEPPERS, ONIONS
sautéed with evoo (GF)

STUFFED PEPPERS
sweet bell pepper stuffed with ground beef, spinach, mozzarella cheese, tomato sauce

ROASTED EGGPLANT
baked with fresh tomato, mozzarella, tomato sauce (GF)

BABY ARTICHOKEs
with shrimp, black olives, garlic, virgin olive oil, light tomato (GF)

BAKED CLAMS
oregana

MIXED COLD ANTIPASTO
with roasted pepper, mozzarella, salami, grilled zucchini, mixed olives (GF)

SEAFOOD SALAD
with calamari, scallops, shrimp, mussels, mixed vegetables, lemon, evoo (GF)

MEATBALLS
topped with fresh ricotta cheese, pomodoro sauce

~ SECOND COURSE ~

CHOOSE SOUP, SALAD OR PASTA

SOUP OF THE DAY

SPAGHETTI GARLIC & OIL

CAESAR SALAD

classic caesar dressing

HOUSE SALAD

mixed greens with creamy italian dressing

~ THIRD COURSE ~

CHOOSE ONE

VEAL CAPRICCIOSA
with artichokes, sun dried tomatoes, asparagus with white wine sauce

LAMB SHANK
with roasted potatoes

LINGUINE FRUTTI DI MARE
with calamari, mussels, shrimp in a light marinara sauce

VEAL PARMIGIANA
lightly breaded with mozzarella and tomato sauce

FETTUCCINE MEAT SAUCE
meat sauce

CHICKEN CACCIATORE
chunks of chicken (no bone) with peppers, onions, mushrooms in a light tomato sauce

GRILLED SALMON
with sautéed mixed vegetables (GF)

SHRIMP PARMIGIANA
lightly breaded with mozzarella and tomato sauce

VEAL CHOP GIARDINIERA
breaded veal chop, pan fried, topped with arugula, tomato, red onion, evoo (salad)

GRILLED CHICKEN BREAST
with broccoli rabe, red peppers, onions (GF)

CHICKEN PARMIGIANA
lightly breaded with mozzarella and tomato

CHICKEN ROLLATINI
stuffed with spinach, ricotta, mozzarella served with mushroom marsala wine sauce

RIGATONI VODKA
with pancetta and onion in a light vodka pink sauce

CODFISH NAPOLETAN STYLE
with potato, onion, black olives and light tomato sauce

RAVIOLI DI OSSOBUCO
ravioli filled with ossobuco meat, mushroom and veal reduction sauce, topped with shaved parmesan cheese and truffle oil

GNOCCHI SORRENTINO
with melted mozzarella in tomato sauce

**ANY ALTERATION TO THE ORIGINAL
RECIPE MAY REQUIRE AN ADDITIONAL
CHARGE. NO SHARING.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

~ ANTIPASTI ~

VONGOLE GRATINATE 20.95
baked clams, oregano

COZZE ADRIATICO 19.50
mussels with lemon, garlic, evoo (GF)

CALAMARI DORATI..... 23.95
fried calamari

VONGOLE POSILLIPO..... 24.95
clams sautéed with fresh tomato & garlic (GF)

SEAFOOD SALAD 25.95
calamari, shrimp, scallops and mussels marinated with evoo, lemon (GF)

ZUCCHINI FRITTE..... 17.00
fried zucchini

PROSCIUTTO & MOZZARELLA . 23.95
prosciutto parma with fresh mozzarella (GF)

CURED BEEF CARPACCIO .. 25.95
bresaola, arugula, shaved parmesan, lemon, evoo

~ INSALATE ~

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

CAESAR SALAD..... 10.50
classic caesar dressing

POSITANO SALAD..... 14.95
arugula, dried cranberries, goat cheese, roasted red peppers and almonds tossed in a raspberry vinaigrette dressing

SOUP OF THE DAY 10.50
ask your server

INSALATA DELLA CASA 10.50
mixed house salad

CAPRESE 18.95
sliced tomato, fresh mozzarella, basil, evoo (GF)

PANZANELLA SALAD..... 14.95
cherry tomato medley, cucumber, olives, croutons red onion in balsamic & evoo

~ PASTE ~

SERVED WITH A SIDE SALAD

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

GNOCCHI SORRENTINO..... 28.95
with melted mozzarella in tomato sauce

LINGUINI VONGOLE 33.95
linguini with clams in evoo

RAVIOLI DI ARAGOSTA 33.95
lobster ravioli with scallops, shallots, in a light cognac cream sauce

FETTUCCINI PORCINI..... 33.95
porcini mushroom, asparagus, truffle oil, light cream

PENNE CON BROCCOLI 28.95
with garlic, broccoli, evoo

TORTELLINI DELLA NONNA... 31.95
with mushroom, ham, peas, light cream

RIGATONI VODKA 29.50
with pancetta and onion in a light vodka pink sauce

LINGUINI FRUTTI DI MARE 33.95
with calamari, mussels, shrimp in a marinara sauce

FETTUCCINE BOLOGNESE ... 28.95
with meat sauce

CHEESE RAVIOLI 28.95
fresh tomato sauce, basil & fresh mozzarella

GF PASTA AVAILABLE FOR AN ADDITIONAL \$2

\$10 SHARING CHARGE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

~ PESCI E GAMBERI ~

ALL BELOW MAIN DISHES SERVED WITH YOUR
CHOICE OF MIXED VEGETABLES OR ROASTED POTATOES

ANY ADDITION OR SUBSTITUTION WILL BE AN EXTRA CHARGE

ZUPPA DI PESCE..... 40.95
calamari, scallops, mussels, clams, shrimp and chunks of salmon in a marinara sauce served with crostini bread

BROILED SALMON 34.95
broiled salmon seasoned with lemon with sautéed mixed vegetables (GF)

BRANZINO..... 40.95
broiled (GF) or oregana, lightly seasoned bread crumbs, lemon sauce, garlic, herbs

SHRIMP PARMIGIANA 35.95
lightly breaded shrimp in a tomato sauce with mozzarella

SHRIMP FRADIAVOLO..... 35.95
sautéed shrimp and tomatoes, hot sauce (GF)

SHRIMP OREGANATA..... 35.95
lightly seasoned breadcrumbs with lemon garlic sauce

~ CARNE ~

VITELLO AL LIMONE 35.95
scaloppini of veal with lemon, wine, butter sauce

COSTOLETTA DIVITELLO MP
16oz. veal chop, broiled (GF) or milanese with broccoli and roasted potatoes

VITELLO AL FUNGHETTO... 35.95
veal with mixed mushrooms and marsala wine sauce

VITELLO PARMIGIANA 35.95
veal lightly breaded with mozzarella and tomato

COSTOLETTE D'AGNELLO
ALLA GRIGLIA 42.95
grilled lamb chops, broccoli and roasted potatoes (GF)

MANZO ALLA BRACE 42.95
steak grilled or piazzaiola with broccoli and roasted potatoes (GF)

~ POLLI ~

POLLO CONTADINA..... 29.95
breast of chicken grilled and topped with fresh tomato, arugula, garlic, evoo

POLLO CACCIATORE 30.95
chunks of white meat with onion, mushrooms, pepper and tomato

POLLO PARMIGIANA..... 29.95
lightly breaded chicken breast, mozzarella with tomato sauce

POLLO SCARPARIELLO..... 33.95
dark meat cut up with garlic, sausages, rosemary, onion and peppers

~ CONTORNI ~

BROCCOLI RABE 9.00
ASPARAGUS SAUTE..... 9.00
ROASTED POTATOES 7.50
BROCCOLI SAUTE..... 9.00
SPINACH SAUTE..... 9.00



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