

Positano Wine Bar

2 COURSE LUNCH MENU - \$30#

CHOOSE ONE FIRST COURSE

Soup of the Day

Organic Beet Salad

with wild arugula, burrata cheese, balsamic reduction

CHOOSE ONE ENTRÉE

Gnocchi Mamma Carmela

homemade gnocchi, tomato, mozzarella and fresh basil

Strozzapreti Pasta

Italian sausage, peas, wild mushrooms

Pollo Positano

free-range chicken breast, fresh artichoke hearts, cherry tomato sauce

3 COURSE LUNCH MENU - \$40

CHOOSE ONE FIRST COURSE

Soup of the day

Organic Beet Salad

with wild arugula, burrata cheese, balsamic reduction

CHOOSE ONE ENTRÉE

Gnocchi Mamma Carmela

homemade gnocchi, tomato, mozzarella and fresh basil

Strozzapreti Pasta

Italian sausage, peas, wild mushrooms

Handmade Scialatielli Pasta

fresh clams, cherry tomatoes, white wine sauce

Pollo Positano

free-range chicken breast, fresh artichoke hearts, cherry tomato sauce

FOR THE TABLE

Dessert Combination

tiramisu, pastiera napoletana, and nutellino

4 COURSE LUNCH MENU - \$50

FOR THE TABLE

Antipasti Combination

burrata, charcuterie and mixed crostini, served Family Style

CHOOSE ONE FIRST COURSE

Soup of the Day

Organic Beet Salad

with wild arugula, burrata cheese, balsamic reduction

CHOOSE ONE ENTREE

Strozzapreti Pasta

Italian sausage, peas, wild mushrooms

Gnocchi Mamma Carmela

homemade gnocchi, tomato, mozzarella and fresh basil

Pollo Positano

Free-range chicken breast, fresh artichoke hearts, cherry tomato sauce

Fresh Atlantic Salmon

with capers and lemon, fingerling potatoes and mixed vegetables

FOR THE TABLE

Dessert Combination

tiramisu, pastiera napoletana and nutellino