

Positano Wine Bar

DINNER EVENTS

3 COURSE MENU - \$45

FIRST COURSE

Organic Beet Salad

Wild arugula, burrata cheese, balsamic vinaigrette

CHOOSE ONE ENTRÉE

Eggplant Parmigiana

Mamma Carmela's famous recipe

Lobster Ravioli

with tiger prawns in a light tomato cream sauce

Salmone Positano

wild Alaskan salmon artichoke hearts, cherry tomato sauce

Pollo al Mattone

brick roasted free-range bone-in chicken, sautéed spinach, oven roasted fingerling potatoes

FOR THE TABLE

Dessert Combination

tiramisu, pastiera napoletana, and nutellino

4 COURSE MENU - \$55

FOR THE TABLE

Antipasti Combination

burrata, charcuterie and mixed crostini, served Family Style

FIRST COURSE

Organic Beet Salad

Wild arugula, burrata cheese, balsamic vinaigrette

CHOOSE ONE ENTRÉE

Eggplant Parmigiana

Mamma Carmela's famous recipe

16oz Bone-In Rib-Eye

certified black angus, wild arugula, fingerling potatoes

Halibut Ravello

wild Alaskan halibut, sautéed vegetables, oven roasted fingerling potatoes

Pollo al Mattone

brick roasted free-range bone-in chicken, sautéed spinach, oven roasted fingerling potatoes

Lobster Ravioli

with tiger prawns in alight tomato cream sauce

FOR THE TABLE

Dessert Combination

tiramisu, pastiera napoletana, and nutellino

5 COURSE MENU - \$65#

FOR THE TABLE

Antipasti Combination

burrata, charcuterie and mixed crostini, served Family Style

CHOOSE ONE FIRST COURSE

Soup of the Day

Organic Beet Salad

wild arugula, burrata cheese, balsamic vinaigrette

FOR THE TABLE

Gnocchi Mamma Carmela

homemade gnocchi, tomato, mozzarella and fresh basil

CHOOSE ONE ENTRÉE

Eggplant Parmigiana

Mamma Carmela's famous recipe

16oz Bone-In Rib-Eye

certified black angus with wild arugula and homemade fries

Halibut Ravello

wild Alaskan halibut, sautéed vegetables, oven roasted fingerling potatoes

Pollo al Mattone

brick roasted free-range bone-in chicken, sautéed spinach, oven roasted fingerling potatoes

FOR THE TABLE

Dessert Combination

tiramisu, pastiera napoletana, and nutellino