



BRUNCH

COLD

BURRATA 16.5
cherry tomatoes, lemon confit v

CRAB TACO 4.5 ea
cucumber, avocado, radish,
chipotle aioli

OYSTERS mp
tarragon mignonette, cocktail
sauce GF

CAESAR SALAD 9.5
house-made dressing
add chicken 5
add salmon 8

FLATBREAD 16
smoked salmon, capers,
hummus, tomato

MEATS & CHEESES BOARD

19 SM / 29 LG

finocchiona, prosciutto, provolone, parmigiano, mozzarella,
marinated eggplant, grilled artichokes, roasted peppers

HOT

**SAUSAGE & PEPPER
OMELETTE** 14
mozzarella, onions, mixed greens

CRAB OMELETTE 17
asparagus, fontina, mixed greens

AVOCADO TOAST 8
multi-grain bread v
add sunny side up egg v 2
add bacon 3

**POSITANO BREAKFAST
SANDWICH** 13
scrambled eggs, cheddar,
mustard aioli, mixed greens v
add bacon 3

BRUNCH BURGER 18
cheddar cheese, bacon, fried
egg, brioche bun, fries

ARTICHOKE SOUP 10
chicken, ricotta dumplings

CHICKEN PANINI 16
spinach, fontina, fries

SPICY CALAMARI 16.5
pickled cherry peppers,
goat cheese

ZUCCHINI CRABCAKE 27
spinach, potatoes, lemon butter

TAGLIATELLE 19
bolognese ragù, pecorino
toscano

LOBSTER SKILLET 19
cavatelli, mozzarella

RIGATONI 16
spicy vodka sauce,
sun-dried tomatoes

EGGPLANT PARMIGIANA 12
parmigiano

SWEET

MINI CANNOLI 7 v
chocolate sauce

BELGIAN WAFFLE 12
vanilla bean gelato, mixed
berries

APPLE TARTLET 12
pastry crust filled with sliced
apples, almond cream, sea salt
caramel gelato

ON THE SIDE

BACON 4 GF
MULTI-GRAIN TOAST 4 v
MARBLE POTATOES 8
POSITANO SALAD 7 v, GF

POSITANO FRIES 8 v
ZUCCHINI FRITTI 9
ARTICHOKE FRIES 10
ARANCINI 10

DRINKS

BOTTOMLESS COCKTAILS

24 per person

Mimosa or Sangria

Saturday: until 2:30pm | Sunday: until 5:00pm

Everyone at the table must participate in
bottomless cocktails. Only available for a
maximum of two hours.

POSITANO BLOODY MARY 9

ESPRESSO MARTINI 12
illy espresso, grey goose
vanilla vodka, baileys

CHOCOLATE MARTINI 12
grey goose vanilla vodka,
godiva, frangelico

**ILLY Coffee, Espresso and
Cappuccino**

WARM COCKTAILS

S'MORE THE MERRIER
hot chocolate, nocino, vanilla
vodka, graham-crust
marshmallow

PAPA FUMO
mulled wine, kinsey zin
casked bourbon, anise,
flamed orange peel

OUT-CIDER PERSPECTIVE
hot apple cider, italian brandy,
fernet branca, cinnamon,
whipped cream

BRUNCH HOURS:

SATURDAY: 11:30am to 3:00pm

SUNDAY: All Day

V = Vegetarian GF = Gluten Friendly*

*While we offer gluten-friendly options, we are not a
gluten-free kitchen. Cross-contamination could occur, and
our restaurant is unable to guarantee that any item is
completely free of allergens. Please inform your server of
any allergies or dietary restrictions prior to ordering.
Consuming raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne
illness. Positano Coast does not have the capability to split
checks for more than four guests. Management reserves the
right to refuse alcohol to any guest who appears visibly
intoxicated. An 18% gratuity will automatically be added
to the bill for parties of 6 or more.