



## COLD

### SMOKED SALMON

CARPACCIO 14

Caper berries, herbs, dill sour cream GF

### BURRATA 15

heirloom tomatoes, lemon confit V

### CRAB TACO 4.5 each

Cucumber, avocado, radish, chipotle aioli

### SHRIMP COCKTAIL 3 each

cocktail sauce

### SASHIMI SALAD 15

Select sushi grade fish, cucumbers, tomatoes, avocado, sesame vinaigrette

### CHILLED LOBSTER 16

avocado, mango, mustard vinaigrette

### OYSTERS mp

tarragon mignonette, cocktail sauce GF

### CAESAR SALAD 9

House-made dressing

*add chicken, 5*

*add salmon, 8*

### MEATS & CHEESES BOARD

16 SM / 28 LG

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

## SWEET

### MINI CANNOLI 7

Chocolate sauce V

### APPLE TARTLET 12

Pastry crust filled with sliced apples, almond cream, sea salt caramel gelato

### BELGIAN WAFFLE 11

Vanilla bean gelato, mixed berries

### YOGURT PARFAIT v 8

Greek yogurt, fresh berries, honey, vanilla, granola

## ON THE SIDE

BRÛLÉED GRAPEFRUIT 6 V, GF

BACON 4 GF

MULTI-GRAIN TOAST 4 V

HOMESTYLE POTATOES 6 V, GF

POSITANO SALAD 7 V, GF

POSITANO FRIES 8 V

HOUSEMADE CHIPS WITH GUACAMOLE 10 V

ZUCCHINI FRITTI 8

## HOT

### SAUSAGE & PEPPER

OMELETTE 14

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 4*

### POSITANO BREAKFAST

SANDWICH 12

Scrambled eggs, cheddar, mustard aioli, mixed greens V

*add bacon 3*

### BRUNCH BURGER 16

Cheddar cheese, bacon, fried egg, brioche bun, Positano fries

### GRILLED CHEESE 12

Fontina, tomato, brioche,

Positano fries V

*add bacon 3*

### FLATBREAD 14

Smoked salmon, capers, hummus, tomato

### SPICY CALAMARI 15

Pickled cherry peppers, goat cheese

### LOBSTER ROLL 18

Celery, mayo, chives,

Positano fries

### ZUCCHINI CRABCAKE 22

Spinach, potatoes, lemon butter

### CASARECCE 16

Bolognese ragu, pecorino Toscano

### LOBSTER SKILLET 18

Cavatelli, cheese

### RIGATONI 14

Spicy vodka sauce, sun-dried tomatoes

## DRINKS

### BOTTOMLESS COCKTAILS

22 per person

Mimosa or Sangria

Available until 4pm

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

POSITANO BLOODY MARY 8

ESPRESSO MARTINI 12

Illy espresso, Grey Goose

Vanilla Vodka, Baileys

CHOCOLATE MARTINI 12

Grey Goose Vanilla Vodka,

Godiva, Frangelico

ILLY Coffee, Espresso and Cappuccino

### BRUNCH HOURS:

SATURDAY & SUNDAY 11:30am to 3:00pm

V = Vegetarian GF = Gluten Friendly\*

\*Gluten Friendly (GF) - 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.