

LOCANDA POSITANO

| 1005 Brown Ave Lafayette | 925-310-4337 |

SALADS & ANTIPASTI

MAMMA CARMELA'S MEATBALLS
Tomato sauce,
housemade crostini
& Parmigiano Reggiano
18

VESUVIO SALAD
Organic mixed greens, cherry
tomatoes, shaved fennel
& Italian dressing
11

PIATTO ALLA CONTADINA
Fresh burrata cheese, San Daniele
prosciutto, marinated artichoke
hearts, house made crostini &
wild arugula
18

CAESAR SALAD
Hearts of romaine, house made
croutons, parmesan cheese &
traditional Caesar dressing
*anchovy filet add \$2.00
13

BRUSSEL SPROUTS
Balsamic glaze,
Parmigiano Reggiano
& pancetta
18

WINTER SALAD
Wild arugula, fuji apples,
strawberries, raisins,
burrata, toasted almonds
& golden ACV dressing
15

PIZZA

MARGHERITA
Buffalo mozzarella, tomato
& fresh basil
17

PIZZA DIAVOLA
Spicy salame, black olives, peperoncini
Calabrese, onion, fresh mozzarella & San
Marzano tomato sauce
20

SAN DANIELE
San Daniele prosciutto, wild arugula, San
Marzano tomato sauce, fresh mozzarella
& shaved parmesan
20

CLASSICO
Pepperoni, San Marzano tomato sauce
& fresh mozzarella
18

Pepperoni add \$3.00
Gluten Free Pizza Available add \$3.00

LOCANDA POSITANO VEGETARIAN & PLANT BASED MENU

VEGETARIANA PIZZA*
Roasted seasonal vegetables,
San Marzano tomato sauce
& fresh mozzarella
19

EGGPLANT PARMIGIANA
Mamma Carmela's
Famous Recipe
21

Burrata add \$3.00
*Gluten free crust add \$3.00

PASTA

RIGATONI BOLOGNESE
Traditional recipe ground beef & tomato sauce
23

GNOCCHI
Mamma Carmela's housemade gnocchi
Tomato, pesto or gorgonzola sauce
(Choice of one)
21

PAPPARDELLE CON GAMBERI
Tiger prawns in a shrimp sauce
with Italian herbs
27

MAMMA CARMELA'S LASAGNA
Traditional veal & beef lasagna
23

STROZZAPRETI
Italian sausage, peas, wild mushrooms &
Parmigiano Reggiano cream sauce
23

RAVIOLI ALL' ARAGOSTA
Maine lobster and ricotta stuffed ravioli,
seared prawns in vodka pink sauce
27

Gluten Free Pasta Available add \$3.00

SECONDI

**SALMONE
PUTTANESCA**
Wild salmon, cherry
tomatoes, capers, Kalamata
olives with seasonal
vegetables
29

POLLO MILANESE
Breaded Mary's Farm chicken
breast served with eggplant
parmigiana
27

POLLO MARSALA
Mary's Farm chicken
breast, marsala sauce
with wild mushrooms
served with seasonal
vegetables
25

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

BOTTLE BEER

RED SEAL	\$7
HOUSE IPA	\$7
OLD #38 STOUT	\$7
ERDINGER NON-ALCOHOLIC BEER	\$7
DOLOMITI Pilsner	\$7
GRANA 40 DOUBLE IPA	\$7
MENABREA ROSSO	\$7
MENABREA BIONDA Lager	\$7

COCKTAILS

REVOLVER \$13

High West Bourbon, coffee liqueur, orange bitters & chocolate bitters

APEROL SPRITZER \$12

Aperol, prosecco and orange

POSITANO NEGRONI \$16

Classic Negroni Aged in House oak Barrel

BASILTINI \$13

Gin, fresh lemon, basil and St Germain

SICILIE POMPELMO \$13

Grey Goose vodka, St. Germain, grapefruit

PAPER PLANE \$13

Highest Double Rye, Aperol, Amaro Nonino, lemon juice

BAILA MORENA \$13

Campeon tequila, pineapple syrup, grapefruit, cayenne

SAZERAC \$13

High West Double Rye, Peychaud bitters, Absynthe, gum syrup

APEROL SPRITZER FAMILY STYLE \$40

(Pitcher serves 4 or more)

BY THE GLASS

VINI BIANCHI

ROSÉ Roca Di Montemassi IGT '19 Toscana	\$11/42
SAUVIGNON BLANC Duckhorn '18 Napa Valley	\$12/48
CHARDONNAY La Crema '18 Monterey	\$12/48
FALANGHINA Terre Stregate '19 Campania	\$12/48
PINOT GRIGIO Barone Fini '19 Alto Adige	\$11/42

VINI ROSSI

PINOT NOIR Belle Glos Clark & Telephone '18 Santa Maria	\$18/70
PRIMITIVO Sasseo Manduria IGT '17 Puglia	\$11/46
SANGIOVESE Sassoregale '17 Tuscany	\$10/38
BARBERA Pertinace '18 Piemonte	\$11/42
MONTEPULCIANO Scarpone '18 Abruzzo	\$13/50
CABERNET SAUVIGNON Ruby Hill '17 Livermore	\$13/50

VINI BIANCHI & ROSATI

Pinot Grigio Santa Margarita 2018 Alto Adige	\$50
Gavi Principessa Gavi Banfi DOCG 2018	\$46
Soave Pieropan 2018 Veneto	\$44
Ravello Bianco Marisa Cuomo 2018 Campania	\$60
Chardonnay Jerman Dreams 2017 Collio Friuli	\$90
Chardonnay Ruby Hill 2016 Livermore	\$50
Chardonnay Jordan 2017 Napa Valley	\$65
Sauvignon Blanc Duckhorn 2018 Napa Valley	\$48
Gaja Vistamare 2018 Tuscany	\$105
Grillo Zagra 2018 Sicilia	\$55

VINI FRIZANTE

Prosecco Superiore Riva Dei Frati Valdobbiadene	\$50
Italian Champagne Franciacorta	\$75
Rose Spumante Riondo Veneto	\$48
Santa Margherita Rosé Alto Adige NV	\$60
Champagne Alfred Gratien Brut	\$85

HALF-BOTTLES

Carpene Malvolti Sparkling Brut	\$14
Carpene Malvolti Sparkling Brut Rosé	\$14
Domaine Serene Pinot Noir RSV '15 Oregon	\$48
The Prisoner Cabernet Sauvignon '18 Napa	\$42
Brunello di Montalcino Carmignano '15 Montalcino	\$48

VINI ROSSI

1 Pinot Noir Goldeneye 2016 Anderson Valley	\$100
2 Pinot Noir Cherry Pie, 2018 Carneros	\$85
3 Pinot Noir Belle Glos Clark & Telephone 2017 Santa Maria	\$70
4 Cabernet Sauvignon Ruby Hill 2017 Livermore	\$50
5 Cabernet Sauvignon Peju 2015 Napa	\$85
6 Cabernet Sauvignon Heitz Cellar 2015 Napa	\$90
7 Cabernet Sauvignon Stag's Leap S.L.V. 2015 Napa	\$270
8 Cabernet Sauvignon Dominus 2006 Napa Valley	\$375
9 Merlot Monticello Vineyards 2015 Oak Knoll	\$75
10 Zinfandel Ruby Hill 2017 Livermore	\$60
11 Zinfandel Prisoner 2019 Napa Valley	\$75
12 Super Tuscan Brown Label 2017 Tuscany	\$70
13 Sangiovese Principe del Sole 2017 Tuscany	\$48
14 Chianti Classico Reserva Castello Monsanto 2016 Tuscany	\$60
15 Rosso di Montalcino Il Poggione 2018 Tuscany	\$60
16 Rosso di Montalcino Castello Banfi 2018 Tuscany	\$70
17 Brunello di Montalcino Fornacina Riserva 2012 Tuscany	\$180
18 Brunello di Montalcino Castello Banfi 2015 Tuscany	\$140
19 Ripasso Allegrini Palazzo Della Torre 2014 Veneto	\$42
20 Amarone Domini Veneti 2015 Veneto	\$95
21 Taurasi di Atinche Terre 2012 Campania	\$90
22 Barolo Giovanni Rossi 2015 Piemonte	\$95
23 Sagrantino Colpetrone 2011 Umbria	\$70
24 Aglianico Naime De Concilis 2009 Campania	\$85
25 Etna Rosso Akraton 2013 Giovi Etna	\$85
26 Nebbiolo Cordero di Montezemolo 2018 Piemonte	\$58

CORKAGE FEE \$25 PER BOTTLE UP TO TWO BTLS.
ADDITIONAL BOTTLES \$35 EACH

VINTAGES ARE SUBJECT TO CHANGE