

DINNER

LET'S BE FRIENDS: [f](#) [@](#)

Snacks

BABY BEETS ✓	8
whipped goat cheese	
CRISPY BOQUERONES	8
smoked mozzarella, tomato coulis	
PESTO ARANCINI ✓	8
tomato coulis	
ZUCCHINI FRITTI ✓	8
parmigiano	
LAMB MEATBALLS	9
mint, yogurt cucumber	
MEDITERRANEAN OLIVES ✓	6
lemon zest	
MOZZARELLA	10
bottarga, grilled ciabatta	
QUINOA ✓	8
corona beans, asparagus, tomato	

Chilled / Raw

TOP NECK CLAMS	1.5 EA
long island, house-made cocktail sauce	
SHRIMP COCKTAIL	3 EA
wild, house-made cocktail sauce	
CRABMEAT TACOS	4.5 EA
cucumbers, avocado, radish, chipotle aioli	
TUNA TARTARE	16
avocado, chives, jalapeño	
SELECT OYSTERS	MP
east & west coast, tarragon mignonette, house-made cocktail sauce	
SEAFOOD SALAD	10
octopus, shrimp, calamari, fennel, celery, lemon	
CHILLED LOBSTER	16
avocado, mango, mustard vinaigrette	

CHEF'S TASTING 48 PER PERSON

entire table must participate,
up to 6 guests maximum

each guest chooses:

- one snack
- one pasta or appetizer
- one entrée
- house-made tiramisu
- creamy limoncello

Boards

SEAFOOD 25 SM / 45 LG

grilled, head-on shrimp, calamari, scallops, tomato, arugula, house-made rosemary pesto

MEATS & CHEESES 16 SM / 28 LG

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

VEGETARIAN ✓ 15

grilled zucchini, eggplant, squash, mushroom, beets, whipped goat cheese, house-made rosemary pesto

ALDO'S SEAFOOD HARVEST 30 SM / 58 LG

select oysters, shrimp cocktail, top neck clams, seafood salad

Appetizers

ARTICHOKE LEMON SOUP	8	BURRATA ✓	15
chicken, ricotta dumplings		heirloom tomatoes, lemon confit	
BABY SPINACH SALAD ✓	9	GRILLED OCTOPUS	16
marinated eggplant, baked goat cheese, pinenuts, housemade tarallo, raisins		corona beans, grilled artichokes	
CAESAR SALAD	9	SHORT RIBS	16
house-made croutons		escarole, roasted garlic, grilled ciabatta	
FRISÉE SALAD ✓	8	SPICY CALAMARI	14
arugula, tomato, parmigiano		pickled peppers, goat cheese	
GRILLED ARTICHOKE SALAD ✓	10	BRODETTO	16
endive, baby arugula, radicchio, shaved parmigiano		mussels, clams, shrimp, tomato broth	

Pasta

Gluten-friendly pasta available upon request

LINGUINE	20
sea urchin & crab, black squid ink	
CASARECCE	16
bolognese ragu, provolone	
CANDELE	14
Escarole, black olives, parmigiano, housemade tarallo	
GNOCCHI ✓	16
gorgonzola, parmigiano	
SPAGHETTI ✓	15
aglio, olio, black olives, tomato coulis	
GARGANELLI	16
broccoli rabe pesto, fennel sausage	
HOUSEMADE LASAGNA	14
bolognese, marinara	
SEAFOOD RISOTTO	16
Baby shrimp, mussels, calamari	
RISOTTO	14
Cream of broccoli, pancetta, burrata	
RAVIOLI ✓	14
house-made, spinach, squash, asparagus, fontina, pine nuts, sun-dried tomatoes	

Large Plates

WHOLE FISH 36

PRIME PORK CHOP 28

pan-seared with cherry peppers

PORK CHOP MILANESE 28

frisee, arugula, lemon, tomatoes

Sides

MEATBALLS	12
ricotta, parmigiano	
EGGPLANT PARMIGIANA ✓	10
parmigiano	
BROCCOLI RABE ✓	8
chili, garlic	
GRILLED ARTICHOKE ✓	8
pesto, grilled lemon	
MARBLE POTATOES ✓	8
rosemary	

Entrées

GRILLED SALMON	20
herb-dusted, broccoli, crispy onions, limoncello	
DIVER SCALLOPS	26
risotto di venere, calamari, lemon confit	
ZUCCHINI CRABCAKE	26
pan-seared, zucchini, spinach, potatoes, lemon butter	
PAN-SEARED BRANZINO	24
parsnip puree, mushrooms, leeks, truffle oil	
HERB-CRUSTED MAHI	22
zucchini, tomato caper vinaigrette	
WHOLE SPRING CHICKEN	24
bone-in, casseruola, roasted vegetables	
PETIT FILET	26
gorgonzola, mushroom puree, snow peas, cipollini	
VEAL MARSALA	18
mushrooms, sundried tomatoes, spinach	

✓ VEGETARIAN OPTIONS

Please alert your server if you have any dietary restrictions or allergies.
Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Positano Coast does not have the capability to split checks for more than four guests.
We apologize for any inconvenience.

DRINKS

White Wine

BY THE GLASS & QUARTINO	5oz	9oz	16oz	46oz
GRÜNER Off-dry, green pepper and lime	10	16	46	46
2018, Wayvine, Chester, PA				
FALANGHINA Melon and almonds; acidity and minerality	11	18	51	51
2017, Rocca del Dragone, Campania, ITA				
ROSÉ (100% Gamay) Fresh red fruit, balanced acidity, rich	11	18	51	51
2018, Nicolas Pötel, Burgundy, FRA				
SAUVIGNON BLANC Tropical aromatic; mineral, key lime	12	19	56	56
2018, Chateau Les Reuilles, Bordeaux, FRA				
CHARDONNAY Bright acidity; tropical fruits; vanilla	12	19	56	56
2017, Folie à Deux, Russian River, Sonoma, CA				
VERNACCIA Straw yellow; citrus, minerality; rich and full	11	18	51	51
2018, Teruzzi y Puhod, San Gimignano, Tuscany				
FIANO Stainless steel, white flower, tangy	12	19	56	56
2018, Masseria Surani, Puglia, ITA				
ORVIETO Citrus and pulp; fresh, balanced	9	15	41	41
(Grechetto, Trebbiano, Pinot Grigio)				
2018, "Noe", Umbria, ITA				

BY THE BOTTLE

BY THE BOTTLE	52oz	57oz	53oz	38oz	49oz	53oz	56oz	51oz	46oz
RIESLING 2018, Willamette Valley Vineyards, OR	52	57	53	38	49	53	56	51	46
CODA DI VOLPE 2017, Terradora di Paolo, Campania (100% Cortese)	57	57	53	38	49	53	56	51	46
GAVI 2017, La Luciana Araldica, Piemonte	57	57	53	38	49	53	56	51	46
PINOT GRIGIO 2017, Campanile, Venezia	38	38	53	53	49	53	56	51	46
PINOT BIANCO 2017, Marco Felluga, Friuli-Venezia Giulia	38	38	53	53	49	53	56	51	46
SAUVIGNON BLANC 2018, Stoneburn, Marlborough, NZ	53	53	53	53	49	53	56	51	46
VERDICCHIO 2017, Luchetti, Castelli di Jesi, Le Marche	53	53	53	53	49	53	56	51	46
GRECO DI TUFO 2018, Donna Paolina, Campania	67	67	67	67	67	67	67	67	67
CHARDONNAY 2018, Stags' Leap, Napa Valley	66	66	66	66	66	66	66	66	66
FALANGHINA 2018, Terradora di Paolo, Campania	58	58	58	58	58	58	58	58	58
PINOT GRIGIO 2018, Cantina Terlano, Alto Adige	57	57	57	57	57	57	57	57	57
WHITE BURGUNDY 2017, La Côte Blanche	49	49	49	49	49	49	49	49	49
GARGANEGA 2017, "San Vincenzo", Anselmi, Veneto (Garganega, Chardonnay, Sauvignon Blanc)	59	59	59	59	59	59	59	59	59
CHARDONNAY 2017, Peirano Estate, Lodi	53	53	53	53	53	53	53	53	53
ORANGE WINE 2018, "20,000 Leguas", Tierra de Castilla, ESP	49	49	49	49	49	49	49	49	49

WINE BY THE CARAFE

BY THE CARAFE	1/2 Liter	1 Liter
PINOT GRIGIO & PEACHES	24	45
CABERNET & PEACHES	24	45
APEROL SPRITZ	45	45

BOTTLED BEER

WHITE CREAM STOUT 7	New Jersey, Cape May Brewing	8.5%
LAGUNITAS 7	California, Seasonal Selection	4%
STELLA ARTOIS 6	Belgium, Euro Pale	5.0%
CORONA 7	Mexico, Lager	4.6%
PERONI 6	Italy, Euro Pale, Lager	5.1%
KRONENBURG BLANC 6	France, White Beer	5%
MILLER LITE 5	Wisconsin, Light Lager	4.1%
YUENGLING LAGER 5	Pennsylvania, American Amber	4.5%
STONE IPA 7	California, West Coast IPA	6.9%
DOWNEAST CIDER 7	Boston, Unfiltered Cider	5.1%

Red Wine

BY THE GLASS & QUARTINO	5oz	9oz	14oz	23oz	66oz
RIPASSO Leather, cherry, licorice; vigorous and balanced	14	23	66	66	66
(Corvina, Rondinella, Molinara)					
2017, Remo Farina, Valpolicella, ITA					
MONTEPULCIANO Cranberry; dried herbs; medium bodied	10	16	46	46	46
2018, Regalato, Abruzzo, ITA					
MALBEC Peppery, full-bodied; savory dry fruit and oak	12	19	56	56	56
2015, Los Haroldos, Mendoza, ARG					
CABERNET Fruit-focused; berry and plum; french oak	12	19	56	56	56
2017, Uppercut, Napa, CA					
SANGIOVESE Ruby red; cherries; smooth tannins	9	15	41	41	41
2018, "Seiano", Lazio, ITA					
PINOT NOIR Sweet spice; red fruit; bright acidity	12	19	56	56	56
2017, "Lyric", Etude, Santa Barbara, CA					
CÔTES DU RHÔNE Spice; tannic; dark fruit	11	18	51	51	51
(Grenache/Syrah/Mourvedre)					
2017, "Les Agapes", Domaine de Berane, FRA					
CAB FRANC Plum, cacao, black pepper; smoke and earth	13	21	61	61	61
2017, Lamoreaux Landing, Finger Lakes, NY					

BY THE BOTTLE

CHIANTI COLLI SENESI 2018, Caspagnolo	54	54	54	54	54
(Sangiovese, Merlot)					
CANNONAU 2016, Riserva, Sella e Mosca, Sardegna (Grenache)	58	58	58	58	58
PINOT NOIR 2017, Siduri, Willamette Valley	59	59	59	59	59
GARNACHA 2018, "Galerna", Castilla y Leon, Spain	38	38	38	38	38
NEBBIOLO LANGHE 2015, "Bricco Magno", Villadoria, Piemonte	57	57	57	57	57
SYRAH 2016, "Les Voisins", Copain, CA	69	69	69	69	69
CAB/GRENACHE 2018, Blue Billed Duck, Languedoc, FRA	48	48	48	48	48
SUPER TUSCAN 2016, "Rubbizzo", Rocca delle Macie (Sangiovese, Merlot)	53	53	53	53	53
BARBERA D'ALBA 2017, "Lupestre", Poderi Vaiot, Piemonte	59	59	59	59	59
MAREMMA TOSCANA 2016, "642", Tenuta Badiola (Sangiovese, Cabernet, Merlot, Syrah, Petite Verdot, Grenache)	57	57	57	57	57
DOLCETTO 2016, "Senatore Primo", Villadoria, Piemonte	54	54	54	54	54
VINO NOBILE DI MONTEPULCIANO 2014, Fattoria del Cerro, Toscana (Sangiovese, Mammolo)	69	69	69	69	69
CHIANTI CLASSICO RISERVA 2016, Castello di Gabbiano (Sangiovese)	57	57	57	57	57
LEBANESE BORDEAUX 2016, Château Kefraya, Bekaa Valley, Lebanon (Syrah, Cabernet, Cinsault)	56	56	56	56	56
"PESSIMIST" 2017, DAOU Vineyards, Paso Robles, CA (Syrah, Zinfandel, Petite Syrah)	56	56	56	56	56
AGLIANICO 2016, Terradora di Paolo, Campania	62	62	62	62	62
MALBEC 2016, Golden Reserve, Triveno, Mendoza, ARG	66	66	66	66	66
MERLOT 2016, Provenance Vineyards, Napa	90	90	90	90	90
GHIAIA NERA 2016, Tascante, Sicilia (Nerello Mascalese)	69	69	69	69	69
BRUNELLO 2014, Foggiotondo, Montalcino, Tuscany	102	102	102	102	102
CABERNET SAUVIGNON 2016, "Reserva Privada", Casillero del Diablo, CHI	52	52	52	52	52
BAROLO 2015, Villadoria, Serralunga d'Alba, Piemonte	133	133	133	133	133
CABERNET SAUVIGNON 2016, Long Meadow Ranch, Napa	82	82	82	82	82
AMARONE DELLA VALPOLICELLA 2015, "La Bastia", Tinazzi, Veneto (Corvina, Molinara & Rondinella)	136	136	136	136	136

COCKTAILS 12

THE GREAT PUMPKIN	Brown Butter-Washed Sagamore Rye, Homemade Pumpkin Cordial, Montenegro Amaro, Cinnamon
SLOE BURN	Monkey 47 Gin, Vermouth Bianco, Bergamotto, Sloe Gin Cube
THE PROCESS	Stateside Vodka, Hibiscus, St-Germain, Lemon, Prosecco
POOR RICHARDS PUGILIST PUNCH	Elijah Craig Bourbon, Arrack, Citrus and Seasonal Spices, Twist

LUMBRADA	Mezcal, Amaro Stumato, All Spice, Local Honey, Smoked Salt
PURPLE RAIN	Tequila, Homemade Lavender Curaçao, Aloe Liqueur, Lime
ANY PORT IN A STORM	Don Q Spiced Rum, Fersimmon-Passionfruit Puree, Port Wine, Absinthe Rinse
I RAFFLES PLACE	Roku Gin, Local Lemongrass Infused Pineapple, Cherry Combier, Polynesian Bitters