



Valentine's Day 2012

212 Walnut Street, 2nd Floor

Philadelphia, PA 19106

215-238-0499

Let's Start

Aldo's Harvest ~ 26

Kumamoto & Blue Point Oysters, Shrimp Cocktail, Clams on the Half Shell (4 of each)

Buffalo Mozzarella Caprese ~ 12

Fresh Tomatoes, Extra Virgin Olive Oil, Garlic, Basil,

Tuna Tartare ~ 14

Avocado, Chives, Jalapeño

Pan Seared Day Boat Diver Scallops ~ 12

Brussel Sprouts, Granny Smith Apple Puree

Grilled Octopus ~ 14

Charred Artichokes, Lemon Zest, Red Onion, Rosemary Pesto

Spicy Crispy Calamari ~ 14

Goat Cheese, Cherry Peppers

Spinach Salad ~ 10

Spinach, Red Onions, Spicy Pecans, Ricotta Salata, Raspberry Vinaigrette

Caesar Salad ~ 10

Parmesan Crisp, Romaine and Our Decadent Caesar Dressing

Lobster & Crab Bisque ~ 12

Main Lobster, Crabmeat

Antipasto For Two ~ 21

Buffalo Mozzarella, Parmigiano Reggiano, Sharp Provolone, Prosciutto, Speck, Salame, Eggplant Caponata, Grilled Artichokes, Olives, Mushroom Confit

Let's Go On

Zucchini Crabcake ~ 23

Jumbo Lump Crabmeat, Herbs, Spices, Roasted Peppers with Spinach & Lemon Butter Sauce

Pan-Seared Branzino ~ 21

Parsley Root Puree, Sauteed Leeks, Oyster Mushrooms, Truffle Oil

Scottish Salmon Limoncello ~ 20

Fresh Broccoli, Olives, and Our Positano Limoncello Sauce

Lemon Champagne Chicken ~ 19

Battered, Stuffed with Parmigiano & Basil, Sautéed Escarole

Sea Urchin Pasta ~ 21

Black Squid Ink Pasta, Sea Urchin, Crabmeat

NY Strip Steak ~ 23

Mushroom Confit

Mushroom & Asparagus Risotto ~ 19

Truffle Oil

Stuffed 9oz Veal Rib Chop ~ 26

Stuffed with Prosciutto & Fresh Mozzarella, Served with Rosemary Potatoes, Baby Leeks, Cipollini

Beef Tenderloin ~ 23

Grilled, Mushroom Puree, Snow Peas, Cipollini

Herb Crusted Mahi ~ 20

Broccoli Rabe, Roasted Tomatoes, Lemon, Extra Virgin Olive Oil

Vegetable Ravioli ~ 19

Made in House, Asparagus, Pesto Cream

Sides

Gnocchi Gorgonzola ~ 8

Paccheri Amatriciana ~ 8

Spinach and Garlic ~ 7

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www.PositanoCoast.net