



COLD

SMOKED SALMON

CARPACCIO 14

caper berries, herbs, dill sour cream GF

BURRATA 16.5

cherry tomatoes, lemon confit V

CRAB TACO 4.5 ea

cucumber, avocado, radish, chipotle aioli

SHRIMP COCKTAIL 3.25 ea

cocktail sauce

SASHIMI SALAD 16

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

CHILLED LOBSTER 17

avocado, mango, mustard vinaigrette

ALDO'S SEAFOOD HARVEST

30 SM / 58 LG

select oysters, clams, shrimp cocktail, seafood salad

OYSTERS mp

tarragon mignonette, cocktail sauce GF

CAESAR SALAD 9.5

house-made dressing
add chicken 5
add salmon 8

MEATS & CHEESES BOARD

19 SM / 29 LG

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

SWEET

MINI CANNOLI 7 v

chocolate sauce

APPLE TARTLET 12

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

BELGIAN WAFFLE 12

vanilla bean gelato, mixed berries

YOGURT PARFAIT 8 v

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

GUACAMOLE WITH HOUSEMADE CHIPS 10 v

ZUCCHINI FRITTI 9

DRINKS

BOTTOMLESS COCKTAILS

24 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 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

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

GRILLED CHEESE 13

fontina, tomato, brioche, fries v
add bacon 3

CHICKEN PANINI 16

spinach, fontina, fries

FLATBREAD 16

smoked salmon, capers, hummus, tomato

SPICY CALAMARI 16.5

pickled cherry peppers, goat cheese

LOBSTER ROLL 19

celery, mayo, chives, fries

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

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

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.