

ALL-DAY MENU

SNACKS

LAMB MEATBALLS 9

mint, dill yogurt

PESTO ARANCINI 8

tomato coulis

ZUCCHINI FRITTI 8

parmigiano

MEDITERRANEAN OLIVES 6

lemon zest

BOARDS

SEAFOOD 25 SM /45 LG

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

MEATS & CHEESES 16 SM / 28 LG

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

VEGETARIAN 15

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

POSITANO BURGER 16

applewood smoked bacon, Vermont cheddar cheese, caramelized onions, fries, garlic aioli

VEGGIE SANDWICH 14

hummus, mushrooms, zucchini, pesto, fries

APPETIZERS

CAESAR SALAD 9

house-made croutons

GRILLED ARTICHOKE SALAD 10

endive, baby arugula, radicchio, shaved parmigiano

ROASTED BEETS 10

kale, goat cheese, pistachio pesto

BURRATA 15

heirloom tomatoes, lemon confit

SPICY FRIED CALAMARI 15

pickled peppers, goat cheese

BRODETTO 16

mussels, clams, shrimp, tomato broth

GRILLED OCTOPUS 16

corona beans, grilled artichokes

CHILLED LOBSTER 16

avocado, mango, mustard vinaigrette

PASTA

LINGUINE 20

sea urchin & crab, black squid ink

CASARECCE 18

bolognese ragu, provolone

SPAGHETTI 15

garlic & oil, black olives, tomato coulis

SEAFOOD RISOTTO 18

baby shrimp, mussels, calamari

RAVIOLI 15

house-made, spinach, squash, asparagus, fontina, pine nuts, sun-dried tomatoes

GNOCCHI 18

mussels, shrimp, octopus, tomato

CHILLED & RAW

TOP NECK CLAMS 1.5 ea

long island, house-made cocktail sauce

SHRIMP COCKTAIL 3 ea

house-made cocktail sauce

CRAB 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

ALDO'S SEAFOOD HARVEST

30 SM /58 LG

select oysters, shrimp cocktail, seafood salad

ENTREES

GRILLED SALMON 20

herb-dusted, broccoli, crispy onions, limoncello

ZUCCHINI CRABCAKE 26

pan-seared, zucchini, spinach, potatoes, lemon butter

VEAL MARSALA 20

mushrooms, sundried tomatoes, spinach

PAN-SEARED BRANZINO 24

parsnip puree, mushrooms, leeks, truffle oil

PORK CHOP MILANESE 28

frisee, arugula, lemon

CHICKEN PARMIGIANA 18

mozzarella, fresh basil

DIVER SCALLOPS 26

risotto di venere, leeks, lemon confit

WHOLE FISH 38

SIDES

MEATBALLS 12

ricotta, parmigiano

EGGPLANT PARMIGIANA 10

parmigiano

GRILLED ARTICHOKE 9

pesto, grilled lemon

MARBLE POTATOES 8

rosemary

POSITANO FRIES 8

TO-GO ONLY

House-made Sauces quart

Bolognese Ragu \$16

Marinara \$12

Vodka Sauce \$14

Marinated Vegetables 1/2 pint

Eggplant \$15

Roasted Peppers \$15

Corona Beans \$15

Dinner for Two

\$50

Positano Salad

Rigatoni Vodka or Penne Pomodoro

Chicken Marsala or Parmigiana

Tiramisu

Red or White Wine



212 WALNUT ST., PHILADELPHIA, PA

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DRINKS

WHITE WINES

BY THE GLASS & QUARTINO 5oz/9oz/Bottle

ORVIETO (Grechetto, Pinot Grigio, Trebbiano) *Citrus zest; bright, balanced acidity* 2018 "Noe dei Calanchi", Umbria 11/18/51

ROSÉ (Sangiovese) *Cherry red; fresh; plum & raspberry* 2016, Occhio di Gallo, Marche 11/18/51

SAUVIGNON BLANC *Tropical aromatic; mineral, key lime* 2018, Chateau Les Reuilles, Bordeaux, FRA 12/19/56

CHARDONNAY *Bright acidity; tropical fruits; vanilla* 2018, Folie à Deux, Russian River, Sonoma, CA 12/19/56

BY THE BOTTLE

RIESLING 2018, Willamette Valley Vineyards, OR 52

CODA DI VOLPE 2017, Terradora di Paolo, Campania 57

GAVI 2017, La Luciana Araldica, Piemonte 53
(100% Cortese)

PINOT GRIGIO 2017, Campanile, Venezia 38

PINOT BIANCO 2017, Marco Felluga, Friuli-Venezia Giulia 49

VERMENTINO 2017, "La Cala", Sella e Mosca, Sardegna 53

PINOT GRIS 2017, Willakenzie Estate, Willamette 56

SAUVIGNON BLANC 2018, Stoneburn, Marlborough, NZ 53

FIANO 2018, Arthemis, Puglia 53

GRECO DI TUFO 2018, Donna Paolina, Campania 67

CHARDONNAY 2018, Stags' Leap, Napa Valley 66

PINOT GRIGIO 2018, Cantina Terlano, Alto Adige 57

WHITE BURGUNDY 2017, La Côte Blanche 49

GARGANEGA 2017, "San Vincenzo", Anselmi, Veneto 59
(Garganega, Chardonnay, Sauvignon Blanc)

SPARKLING WINES

glass/bottle

PROSECCO Villa Sandi, Veneto 10/46

MOSCATO D'ASTI Cantine Povero 12/56

BRUT ROSÉ Bouvet, Rosé Excellence, Loire, France 13/61

CHAMPAGNE Taittinger, Brut la Française 17/81

CHAMPAGNE Perrier-Jouët Grand Brut 120

CHAMPAGNE Veuve Clicquot 150

BOTTLED BEERS

WOLF PUP 7 Los Angeles, Session IPA, 4.8%

CORONA 7 Mexico, Lager, 4.6%

PERONI 6 Italy, Euro Pale, Lager, 5.1%

MILLER LITE 5 Wisconsin, Light Lager, 4.1%

STONE IPA 7 California, West Coast IPA, 6.9%

DOWNEAST CIDER 7 Boston, Unfiltered Cider, 5.1%

RED WINES

BY THE GLASS & QUARTINO 5oz/9oz/Bottle

MALBEC *Peppery, full-bodied; savory dry fruit and oak* 12/19/56
2017, Los Haroldos, Mendoza, ARG

CABERNET *Fruit-focused; berry and plum; french oak* 12/19/56
2018, Uppercut, Napa, CA

PINOT NOIR *Sweet spice; red fruit; bright acidity* 12/19/56
2018, "Lyric", Etude, Santa Barbara, CA

MONTEPULCIANO *Ruby in color; floral-dry on palate* 12/19/56
2016 Rosso Piceno, "Casal del Piano", Marche

BY THE BOTTLE

CHIANTI COLLI SENESI 2018, Caspagnolo 54
(Sangiovese, Merlot)

CANNONAU 2016, Riserva, Sella e Mosca, Sardegna 58
(Grenache)

PINOT NOIR 2017, Siduri, Willamette Valley 59

NEBBIOLO LANGHE 2015, "Bricco Magno", 57
Villadoria, Piemonte

SYRAH 2016, "Les Voisins", Copain, CA 69

SUPER TUSCAN 2016, "Rubizzo", Rocca delle Macie 53
(Sangiovese, Merlot)

MAREMMA TOSCANA 2016, "642", Tenuta Badiola 57
(Sangiovese, Cabernet, Merlot, Syrah, Petite Verdot, Grenache)

DOLCETTO 2016, "Senatore Primo", Villadoria, Piemonte 54

LEBANESE BORDEAUX 2016, Château Kefraya, 56
Bekaa Valley, Lebanon *(Syrah, Cabernet, Cinsaut)*

AGLIANICO 2016, Terradora di Paolo, Campania 62

MALBEC 2016, Golden Reserve, Trivento, Mendoza, ARG 66

MERLOT 2016, Provenance Vineyards, Napa 90

CABERNET SAUVIGNON 2016, "Reserva Privada", 52
Casillero del Diablo, CHL

BAROLO 2015, Villadoria, Serralunga d'Alba, Piemonte 133

CABERNET SAUVIGNON 2016, Long Meadow 82
Ranch, Napa

AMARONE DELLA VALPOLICELLA Juliet, Veneto 85
(Corvina, Molinara & Rondinella)

COCKTAILS \$12

THE PROCESS Vodka, Hibiscus, St. Germaine, Prosecco

LUCY, I'M HOME! Espolon, Aperol, Strawberry Compote,
Lemon, Rhubarb Bitters

WINGMAN Kinsey Bourbon, Mint, Lemongrass, Barrows'
Ginger Liqueur, Lime

ROSE NEGRONI Barr Hill Gin, Campari, Rose-infused
Carpino Bianco, Rose Water

All selections are subject to availability.