

ALL-DAY MENU

SNACKS

LAMB MEATBALLS 10
mint, dill yogurt

ARANCINI 10
peas, meat ragù

ZUCCHINI FRITTI 9
parmigiano

MEDITERRANEAN OLIVES 8
lemon zest

ARTICHOKE FRIES 10
mustard aioli

BUFFALO MOZZARELLA 10
eggplant bruschetta

BOARDS

SEAFOOD 28 SM / 49 LG
grilled, head-on shrimp, calamari, scallops, arugula, house-made pesto

MEATS & CHEESES 19 SM / 29 LG
finocchiona, prosciutto, provolone, parmigiano, mozzarella, marinated eggplant, grilled artichokes, roasted peppers

VEGETARIAN 17
grilled zucchini, eggplant, roasted butternut squash, beets, goat cheese, rosemary pesto

POSITANO BURGER 18
applewood smoked bacon, Vermont cheddar cheese, caramelized onions, garlic aioli, fries

CHICKEN PANINI 16
spinach, fontina, fries

WARM COCKTAILS

S'MORE THE MERRIER

hot chocolate, nocino, vanilla vodka, graham-crust ed marshmallow

PAPA FUMO

mulled wine, kinsey zin casked bourbon, anise, flamed orange peel

OUT-CIDER PERSPECTIVE

hot apple cider, italian brandy, fernet branca, cinnamon, whipped cream

APPETIZERS

ARTICHOKE SOUP 10
chicken, ricotta dumplings

CAESAR SALAD 9.5
house-made croutons

GRILLED ARTICHOKE SALAD 12
endive, baby arugula, radicchio, shaved parmigiano

ROASTED BEETS 12
roasted butternut squash, kale, goat cheese, pistachios

BURRATA 16.5
cherry tomatoes, lemon confit

SPICY FRIED CALAMARI 16.5
pickled peppers, goat cheese

GRILLED OCTOPUS 17
corona beans, grilled artichokes

CRAB TACOS 4.5 ea
cucumber, avocado, radish,

PASTA

PACCHERI 18
spicy vodka sauce, sun-dried tomatoes, breadcrumbs

GNOCCHI AL FORNO 18
potato dumplings, burrata, house-made sauce

SEAFOOD RISOTTO 20
arborio rice, baby shrimp, mussels, calamari

TAGLIATELLE 19
bolognese ragù, provolone

LASAGNA DI VERDURE 18
eggplant, zucchini, mozzarella, tomato sauce

SPAGHETTI 16
garlic, black olives, tomato coulis

SIDES

BUTTERNUT SQUASH 9
fresh thyme

EGGPLANT PARMIGIANA 12
parmigiano

MARBLE POTATOES 8
rosemary

WILD MUSHROOMS 9
sautéed, thyme

MEATBALLS 12
ricotta, parmigiano

ENTREES

GRILLED SALMON 23
herb-dusted, broccoli, crispy onions, limoncello

ZUCCHINI CRABCAKE 27
jumbo lump crab meat, pan-seared, zucchini, spinach, potatoes, lemon butter

PAN-SEARED BRANZINO 26
parsnip purée, mushrooms, leeks, truffle oil

DIVER SCALLOPS 26
pesto risotto, lemon confit

CHICKEN PARMIGIANA 20
mozzarella, spinach, potatoes

VEAL SALTIMBOCCA 22
sage, prosciutto, mushrooms, marsala, mozzarella, spinach

PORK CHOP MILANESE 29
frisée, arugula, lemon

PAN-SEARED PORK CHOP 29
cherry peppers, marble potatoes

DINNER FOR TWO SPECIALS

TAKE-OUT ONLY

CHICKEN

- Mixed Green Salad
 - Choice of: Chicken Parmigiana or Chicken Marsala
 - Choice of: Rigatoni Vodka or Penne Pomodoro
 - Tiramisu
 - Choice of: Red or White Wine
- \$50 plus tax***

CRABCAKE

- Mixed Green Salad
 - Two Zucchini Crabcakes
 - Spaghetti with garlic and oil
 - Tiramisu
 - Choice of: Red or White Wine
- \$75 plus tax***

*No discounts or substitutions. Take-out only; not available for 3rd party delivery. Gratuity for the staff is appreciated.

Positano Coast
BY ALDO LAMBERTI
RESTAURANT, CRUDO & WINE BAR

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