

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

SPRITZ COCKTAILS

\$12 each

CLASSICO
prosecco,
aperol, orange
twist

SECCO
prosecco,
luna amara,
grapefruit

MODERNO
brut rosé,
otto's Athens
vermouth,
lemon

DOLCE
lambrusco,
ambrosia
liqueur,
blood orange

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

SHORT RIBS 17
escarole, garlic

PASTA

LINGUINE 22
sea urchin & crab, black squid ink

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

**CAULIFLOWER
FRITTI** 9
cauliflower purée

**MARBLE
POTATOES** 8
rosemary

**WILD
MUSHROOMS** 9
sautéed, thyme

MEATBALLS 12
ricotta, parmigiano

CHILLED & RAW

TOP NECK CLAMS 1.5 ea
long island, cocktail sauce

CHILLED LOBSTER 17
avocado, mango, mustard vinaigrette

SHRIMP COCKTAIL 3.25 ea
cocktail sauce

CRAB TACOS 4.5 ea
cucumber, avocado, radish,
chipotle aioli

TUNA TARTARE 17
avocado, chives, jalapeño

OYSTERS MP
tarragon mignonette, cocktail sauce

ALDO'S SEAFOOD HARVEST
30 SM /58 LG
select oysters, clams, shrimp cocktail,
seafood salad

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

WHOLE FISH 38
fried or grilled

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

FILET MIGNON 38
8oz., cauliflower purée, snow peas,
cipollini onion

**Positano
Coast** BY ALDO
LAMBERTI
RESTAURANT, CRUDO & WINE BAR