

# ALL-DAY MENU

## SNACKS

**LAMB MEATBALLS** 10  
mint, dill yogurt

**PESTO ARANCINI** 9  
tomato coulis

**ZUCCHINI FRITTI** 9  
parmigiano

**MEDITERRANEAN OLIVES** 7  
lemon zest

## BOARDS

**SEAFOOD** 27 SM / 48 LG  
grilled, head-on shrimp, calamari,  
scallops, arugula, house-made pesto

**MEATS & CHEESES** 18 SM / 28 LG  
finocchiona, prosciutto, provolone,  
parmigiano, mozzarella, marinated  
eggplant, grilled artichokes,  
roasted peppers

**VEGETARIAN** 16  
grilled zucchini, eggplant, squash,  
mushroom, beets, whipped goat  
cheese, house-made  
rosemary pesto

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

**VEGGIE SANDWICH** 15  
hummus, mushrooms, zucchini,  
pesto, fries

## SUMMER SPRITZ

\$12 each

**CLASSICO**  
prosecco, aperol, orange twist

**MODERNO**  
brut rosé, otto's athens  
vermouth, lemon

**SECCO**  
prosecco, luna amara, grapefruit

**DOLCE**  
lambrusco, ambrosia liquor,  
blood orange

## APPETIZERS

**CAESAR SALAD** 9  
house-made croutons

**GRILLED ARTICHOKE SALAD** 11  
endive, baby arugula, radicchio,  
shaved parmigiano

**ROASTED BEETS** 10  
kale, goat cheese, pistachio pesto

**BURRATA** 16  
heirloom tomatoes, lemon confit

**SPICY FRIED CALAMARI** 16  
pickled peppers, goat cheese

**BRODETTO** 16  
mussels, clams, shrimp, tomato broth

**GRILLED OCTOPUS** 17  
corona beans, grilled artichokes

**CHILLED LOBSTER** 18  
avocado, mango, mustard vinaigrette

## PASTA

**LINGUINE** 21  
sea urchin & crab, black squid ink

**CASARECCE** 19  
bolognese ragu, provolone

**SPAGHETTI** 16  
garlic & oil, black olives, tomato coulis

**SEAFOOD RISOTTO** 19  
baby shrimp, mussels, calamari

**RAVIOLI** 16  
house-made, spinach, squash,  
asparagus, fontina, pine nuts,  
sun-dried tomatoes

**GNOCCHI** 20  
mussels, shrimp, octopus, tomato



212 WALNUT ST., PHILADELPHIA, PA  
CALL FOR TAKE-OUT: 215-238-0499

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## 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** 22  
herb-dusted, broccoli, crispy onions,  
limoncello

**ZUCCHINI CRABCAKE** 27  
pan-seared, zucchini, spinach, potatoes,  
lemon butter

**VEAL MARSALA** 21  
mushrooms, sundried tomatoes, spinach

**PAN-SEARED BRANZINO** 25  
parsnip puree, mushrooms, leeks,  
truffle oil

**PORK CHOP MILANESE** 28  
frisee, arugula, lemon

**CHICKEN PARMIGIANA** 19  
mozzarella, fresh basil, spinach, potatoes

**DIVER SCALLOPS** 26  
risotto di venere, leeks, lemon confit

**WHOLE FISH** 38

## SIDES

**MEATBALLS** 12  
ricotta, parmigiano

**EGGPLANT PARMIGIANA** 12  
parmigiano

**GRILLED ARTICHOKE** 9  
pesto, grilled lemon

**MARBLE POTATOES** 8  
rosemary

**POSITANO FRIES** 8

# DRINKS

## WHITE WINES

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

**PASSERINA** *Bright; Crisp; Lemon Meringue*  
2016 "Rivafiorita", Marche 11/18/51

**VERDICCHIO DI MATELICA** *Soft minerality; green apple, lime zest; dry*  
2018, Colpaola, Marche 11/18/51

**ROSÉ** (100% Gamay) *Fresh red fruit, balanced acidity*  
2018, Nicolas Potel, Burgundy, FRA 11/18/51

**SAUVIGNON BLANC** *Tropical aromatic; mineral, key lime*  
2015 "Les Gourmets", Loire, 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

**TREBBIANO** 2016, Cantine Borelli, Emilia Romagna 49

**GAVI** 2018, La Mesma, Piemonte 58

**PINOT GRIGIO** 2017, Campanile, Venezia 53

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

**VERMENTINO** 2014, Vallepicaola, Toscana 56

**PINOT GRIS** 2016, Hillersden, Marlborough, NZ 53

**SAUVIGNON BLANC** 2018, Stoneburn, Marlborough, NZ 53

**FIANO DI AVELLINO** 2018, Colli di Castelfranco, Campania 53

**GRECO DI TUFO** 2018, Donna Paolina, Campania 67

**CHARDONNAY** 2018, Stags' Leap, Napa Valley 66

**PINOT GRIGIO** 2018, Cantina Terlano, Alto Adige 57

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

**ROSÉ** 2019 Giovanna Tartini, Veneto  
(*Corvina, Rondinella, Molinara*) 49

## SPARKLING WINES

glass/bottle

**PROSECCO** Villa Sandi, Veneto 10/46

**MOSCATO D'ASTI** Cantine Povero 12/56

**BRUT ROSÉ** Louis Vallon, Cremant de Bordeaux 13/61

**CHAMPAGNE** Taittinger, Brut la Francaise 17/81

**CHAMPAGNE** Veuve Cliquot 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** *Subtle oak; dark fruit; firm, dry* 12/19/56  
2017, Pull, Paso Robles, CA

**PINOT NOIR** *Fruitforward, cherry licorice, balanced & dry* 12/19/56  
2019, Promessess de France, FRA

**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*)

**PINOT NOIR** 2017, Siduri, Willamette Valley 59

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

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

**SUPER TUSCAN** 2015, Vallepicaola, Toscana 56

**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** Stateside 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  
Carpano Bianco, Rose Water

All selections are subject to availability.