



# Easter Menu

## APPETIZERS

**Spicy Calamari** \$15

pickled peppers, goat cheese

**Meat & Cheese** *small* \$14 *large* \$26

prosciutto, salame, provolone, parmigiano, bocconcini, eggplant, mushrooms, roasted peppers

**House-made Chips with Guacamole** \$9**Veggie Plate** *small* \$12 *large* \$20 **V**

roasted peppers, marinated eggplant, mushrooms, beets, pistachios

**Crab Tacos** \$4.5 each

cucumbers, avocado, radish, chipotle aioli

**Tuna Tartare** \$16

avocado, chives, jalapeño

**Arancini** \$8 **V**

mushroom, arugula

**Grilled Octopus** \$16

charred artichokes, lemon zest, red onions, rosemary pesto

## SOUP & SALADS

**Soup of the Day** \$9**Seafood Salad** \$14

octopus, shrimp, calamari, fennel, celery, lemon

**Classic Caesar Salad** \$9

house-made dressing

**Positano Salad** \$8

## BRUNCH FAVORITES

**Grilled cheese** \$12 **V**

Fontina, tomato, brioche bun, Positano fries

**Positano Burger** *served medium* \$16

Cheddar cheese, bacon, fried egg, brioche bun, Positano fries

**Lobster Roll** \$18

Celery, mayo, chives, Positano fries

**Crabmeat & Asparagus Quiche** \$14

mixed greens

**Positano Breakfast Sandwich** \$12

Scrambled eggs, cheddar, mustard aioli, mixed greens  
*add bacon* \$3

**Spicy Omelet** \$14

Chorizo, jalapeno, onions, tomato, queso fresco, mixed greens

**Zucchini Frittata** \$14 **V**

Diced potatoes, onions, tomatoes, goat cheese, mixed greens

## PASTA

**Pappardelle Bolognese** \$16

Prime sirloin & short rib, pecorino toscano

**Rigatoni** \$14

spicy vodka sauce, sundried tomatoes

**Risotto** \$15

baby shrimp, mussels, calamari

**House-made Spinach Cannelloni** \$14 **V**

marinara, ricotta

**House-made Vegetable Ravioli** \$14 **V**

spinach, squash, asparagus, fontina, pine nuts

**Spaghetti** \$14

manila clams, garlic, parsley

## ENTREES

**Zucchini Crab Cake** \$24

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

**Chicken Rollantini** \$18

stuffed with prosciutto and basil, green beans

**Black Bass** \$26

carrot puree, shaved asparagus, caper berries

**Veal Chop Parmigiana** \$38

buffalo mozzarella, fresh basil

**Lobster Fra Diavolo** Market Price

linguine, pepperoncino

**Rib Eye (16oz.)** \$48

grilled, chimichurri, positano fries

**Messina Lamb** \$38 red wine roasted, potato, haricot

verts, fried egg

**V Vegetarian Option**

## ON THE SIDE

**Avocado toast** \$7

*add eggs* \$2  
*add bacon* \$2

**Positano Fries** \$7**Homestyle Potatoes** \$6**Brussels Sprouts** \$8

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Reserve your table for Mother's Day

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Happy  
Easter



from all of us at  
Positano Coast by Aldo Lamberti



# Happy Easter



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