



212 Walnut Street, 2<sup>nd</sup> Floor  
Philadelphia, PA 19106  
215-238-0499  
[www.positanocoast.net](http://www.positanocoast.net)

**Center City District  
Restaurant Week Lunch Menu  
3 Courses for \$20\*  
Reserve Today!**

**1st Course**

(choose one)

**Fritto Misto**

Fried zucchini, potato croquettes, shrimp and calamari

**Seasonal Soup**

Your server will describe today's selection

**2<sup>nd</sup> Course**

(choose one)

**Chicken Caesar Salad**

Parmesan crisp, grilled chicken, Romaine and our decadent Caesar dressing

**Eggplant Parmigiana Panini**

With Positano fries or a salad

**Fresh Mozzarella Panini**

Prosciutto and tomatoes, with Positano fries or a salad

**Veal Marsala**

Mushrooms, sun-dried tomatoes, served with capellini

**Salmon Scampi**

Tomatoes, garlic, parsley and basil, served with capellini

**Linguine Pescatore**

Calamari, baby shrimp, clams, mussels

**3<sup>rd</sup> Course**

**A Sampler of Homemade Desserts**

**Reserve Today for Valentine's Weekend!**



\*plus tax, gratuity & beverages

*Positano Coast is 2011 Zagat Rated as a "Mediterranean Dream!"*



212 Walnut Street, 2<sup>nd</sup> Floor  
Philadelphia, PA 19106  
215-238-0499  
[www.positanocoast.net](http://www.positanocoast.net)

**Center City District  
Restaurant Week Dinner Menu  
4 Courses for \$35\*  
Reserve Today!**

**1st Course**

**Fritto Misto**

Fried zucchini, potato croquettes, shrimp and calamari

**2nd Course**

(choose one)

**Zuppa del Giorno**

**Caesar Salad**

Parmesan crisp, Romaine and our decadent Caesar dressing

**Homemade Gnocchi Gorgonzola**

Homemade potato gnocchi served in a gorgonzola cream sauce

**Tuna Tartare**

Avocado, chile, chives, cilantro pesto

**3rd Course**

(choose one)

**Tagliatelle con Funghi**

Wild mushrooms, garlic, truffle oil, cream

**Vegetable Ravioli**

Stuffed with zucchini, squash and fontina cheese,  
with pine nuts, sun-dried tomatoes & asparagus

**Roasted Chicken**

Semi-boneless, oyster mushrooms, artichokes, spinach, champagne demi-glace

**Branzino Toscana**

Chilled zucchini, tomatoes, capers, olives, cannellini beans, vinegar, extra virgin olive oil

**Sea Urchin Pasta**

Black squid ink pasta, sea urchin, crabmeat, tomatoes

**Herb Crusted Mahi**

Broccoli rabe, roasted tomatoes, lemon, extra virgin olive oil

**4th Course**

**A Sampler of Homemade Desserts**

**Reserve Today for Valentine's Weekend!**



\*plus tax, gratuity & beverages

*Positano Coast is 2011 Zagat Rated as a "Mediterranean Dream!"*