

DINNER

LET'S BE FRIENDS: [f](#) [@](#)

Small Plates

MARINATED OLIVES ✓	5
lemon zest	
MUSHROOM ARANCINI ✓	5
mushroom purée	
CAVOLFIORI FRITTI ✓	6
cauliflower purée	
PERUVIAN SCALLOPS	12
crab meat, lime	
CRABMEAT TACOS	4.5 EA
cucumbers, avocado, radish, chipotle aioli	
GRILLED ASPARAGUS ✓	7
gorgonzola, apricots	
VEAL & PORK CROQUETTES	8
veal, pork, cucumber, yogurt, mint	

Raw Bar & Crudo

TOP NECK CLAMS ON A HALF	1.5 EA
long island, house-made cocktail sauce	
SHRIMP COCKTAIL	3 EA
wild, house-made cocktail sauce	
TUNA TARTARE	14
avocado, chives, jalapeño	
SELECT OYSTERS ON A HALF	3 EA
east & west coast, tarragon mignonette, house-made cocktail sauce	
SCALLOPS (SEASONAL)	3 EA
peruvian, avocado, evoo	
CEVICHE	14
mint, cilantro, jalapeño, citrus selection changes daily	

ALDO'S SEAFOOD HARVEST
30 SM / 58 LG

select oysters
shrimp cocktail
top neck clams
peruvian scallops
seafood salad

For the Table

MEATS & CHEESES	14 SM / 24 LG
prosciutto, salame, provolone, parmigiano, bocconcini, eggplant, mushrooms, roasted peppers	
GRIGLIATA DI MARE	24 SM / 45 LG
head-on shrimp, scallops, octopus	
VEGGIE PLATE ✓	15
roasted fennel, zucchini, beets, grilled oyster mushrooms, charred artichokes, goat cheese	
MEDITERRANEAN SPREADS	12
selection changes daily extra pita [2]	

Salads/Appetizers

FRISÉE SALAD ✓	8	GRILLED ARTICHOKE SALAD ✓	9
arugula, parmigiano, tomatoes		endive, baby arugula, radicchio, shaved parmigiano	
GRILLED OCTOPUS	15	ARTICHOKE & LEMON SOUP	8
charred artichokes, lemon zest, red onions, rosemary pesto		chicken, ricotta dumplings	
DIVER SCALLOPS	14	BURRATA ✓	14
cauliflower purée, lemon basil butter		roasted tomatoes, red onions, arugula pesto	
KALE SALAD ✓	8	SPICY CALAMARI	14
granny smith apples, corona beans, agave mustard		pickled peppers, goat cheese	
CLASSIC CAESAR SALAD	8	ALDO'S MUSSELS	14
house-made dressing		blue bay, chorizo, pine nuts, sun-dried tomato broth	

House-Made Pasta

Gluten-free pasta available upon request

LINGUINE	15	MALLOREDDUS	16
sea urchin & crab, black squid ink		oxtail, marjoram, pecorino, sardinian gnocchi	
ORECCHIETTE	12	GRAMIGNA	14
broccoli rabe, fennel sausage		prime sirloin & short rib, parmigiano	
RAVIOLI ✓	11	RISOTTO	15
spinach, squash, asparagus, fontina, pine nuts		baby shrimp, mussels, calamari, peruvian scallop	
TAGLIATELLE ✓	10	SPAGHETTI	15
roasted tomato, parmigiano, basil		fennel lemon velouté, clams, salmon roe, bottarga	
GNOCCHI	15		
octopus, mussels, shrimp, tomato			

Meat & Fish

PAN-ROASTED CHICKEN	19
tri-color cauliflower, french beans, thyme demi jus	
RACK OF LAMB	24
barley, natural lamb jus	
VEAL SIRLOIN	20
mushroom, thyme	
8 OZ. NEW YORK STEAK	26
baby leeks, green peppercorn, potatoes	
PRIME PORK CHOP MILANESE	24
frisée, arugula, lemon	
HERB CRUSTED MAHI	22
broccoli rabe, roasted tomatoes	
BRANZINO	23
mushrooms, leeks, truffle oil	
GRILLED SALMON	19
broccoli, limoncello	
SEA BASS	22
sautéed potatoes, capers, olives, tomato, arugula, calamari tentacles	
ZUCCHINI CRABCAKE	24
pan-seared, zucchini, spinach, potatoes, lemon butter sauce	
GRILLED WHOLE FISH	MP
evoo, lemon	

To Share

SAUTÉED BROCCOLI RABE ✓	8	MEATBALLS	8
garlic, evoo		pecorino toscano	
MARBLE POTATOES ✓	8	EGGPLANT SALAD ✓	8
		pomegranate, pine nuts, basil	
QUINOA ✓	8	POSITANO FRIES	6
tomato, arugula, butternut squash, cauliflower, lemon		aioli	
OUR SIGNATURE EGGPLANT ✓	9		
oven baked, classic parmigiana style			

✓ VEGETARIAN OPTIONS

Please alert your server if you have any dietary restrictions or allergies. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Positano Coast does not have the capability to split checks for more than four guests. We apologize for any inconvenience.

DRINKS

White Wine

BY THE GLASS & QUARTINO	5oz	9oz	Bottle
CHENIN BLANC <i>Clean, crisp; balanced acidity</i> 2016, Terra d'Oro, Amador County, CA	11	19	55
PECORINO <i>Grassy, fresh; subtle vanilla</i> 2017, Ciu Ciu, Le Marche	12	20	60
RIESLING <i>Dry; tropical notes</i> 2016, Wayvine, Pennsylvania	11	19	55
SAUVIGNON BLANC <i>Rich, aromatic; mineral, key lime</i> 2015, Le Grand Ballon, Loire, FRA	12	20	60
CHARDONNAY <i>Subtle fruit; vanilla, balanced acidity</i> 2015, Folie à Deux, Russian River, CA	12	20	60
PINOT BIANCO <i>Apple bouquet; creamy, fresh</i> 2016, Marco Felluga, Friuli-Venezia Giulia	11	19	55
ROSADO <i>Rosé; crisp, hints of melon</i> 2017, Pablo Claro, La Mancha, ESP	12	20	60
ORANGE WINE <i>Aromatic; orange peel and subtle tannins</i> 2017, "20,000 Leguas", Tierra de Castilla, ESP	11	19	55

BY THE BOTTLE

CODA DI VOLPE 2015, Terradora di Paolo, Campania	60
GAVI 2016, La Luciana Araldica, Piemonte <i>(100% Cortese)</i>	50
PINOT GRIGIO 2017, Pio, Venetie	40
GRILLO 2016, Villa Pozzi, Sicilia	40
VERMENTINO 2016, "La Cala", Sella e Mosca, Sardegna	50
VERDICCHIO 2016, Fontezoppa, Le Marche	50
GRENACHE BLANC 2017, Bila-Haut, Cotes du Rousillon <i>(Marsanne, Vermentino)</i>	50
WHITE TEMPRANILLO 2016, "Blanc de Noir", Vaiven, La Mancha	50
PINOT GRIS 2016, Willakenzie Estate, Willamette	60
BORDEAUX BLANC 2016, Chateau de la Vielle, FRA <i>(Sauvignon Blanc & Semillon)</i>	55
SAUVIGNON BLANC 2017, Stoneburn, Marlborough, NZ	45
GRECO DI TUFO 2016, Donna Paolina, Campania	60
CHARDONNAY 2015, Stags' Leap, Napa Valley	70
FALANGHINA 2015, Terradora di Paolo, Campania	60
CHIANTI BIANCO 2016, "Piegai", Calcinaia, Chianti <i>(Grechetto & Vernaccia)</i>	55
WHITE SUPER TUSCAN 2017, "Terre di Tufi", Toscana <i>(Vernaccia, Chardonnay & Sauvignon)</i>	60
CHARDONNAY 2016, Peirano Estate, Lodi	50

SPARKLING WINES

	Glass	Bottle
PROSECCO Villa Sandi, Veneto	10	45
MOSCATO D'ASTI Ricossa, Piemonte	10	45
CAVA BRUT ROSE Gran Campo Viejo, Spain	14	60
CHAMPAGNE Taittinger, Brut la Francaise	16	80
CHAMPAGNE Perrier-Jouët Grand Brut		120
CHAMPAGNE Veuve Cliquot		150

WINE BY THE CARAFE

	½ Liter	1 Liter
PINOT GRIGIO & PEACHES	24	45
CABERNET & PEACHES	24	45
APEROL SPRITZ		45

COCKTAILS 12

CHAI OF THE TIGER

House-Aged Sagamore Rye,
Sweet Chai, Cardamaro, Lemon

VENGANZA

El Jimador Blanco, Eucalyptus,
Poblano, Black Lava Salt

LAZARUS EFFECT

Barr Hill Tomcat Gin, Cocchi Rosa,
Royal Combier, Raw Honey, Lemon

THE PROCESS

Stateside Vodka, Hibiscus,
St-Germain, Lemon, Prosecco

NAKED SWIZZLE

Naked Grouse Whisky, Pear Brandy,
Orgeat (Almond) Syrup, Lemon, Bitters

ROSIE THE PINK OX

Oxley Gin, Framboise Liqueur,
Quinquina Apertif, Rosemary Oil

#SKINCONTACT

Banhez Mezcal, Aperol, Lemon,
Agave, Orange Wine

TORINO

Elijah Craig Small Batch,
Walnut Liqueur, Cocchi Dopo Teatro,
Chicory-Pecan Bitters

Red Wine

BY THE GLASS & QUARTINO	5oz	9oz	Bottle
GARNACHA <i>Round, fruit forward; smooth finish</i> 2017, "La Burla", Tierra de Castilla, ESP	9	15	45
MERLOT <i>Ripe fruit, perfume; berry cordial</i> 2017, "Vitese", Colomba Bianca, Sicilia	11	19	55
CABERNET SAUVIGNON <i>Full-bodied; licorice and sweet oak</i> 2015, Austerity, Paso Robles, CA	12	20	60
BARBERA <i>Soft, elegant; complex dark fruits</i> 2016, Briccotondo, Fontanafredda, Piemonte	14	23	65
PINOT NOIR <i>Light and dry; red cherry and vanilla</i> 2016, Cloudfall, Monterey, CA	11	19	55
MALBEC <i>Peppery, full-bodied; savory dry fruit and oak</i> 2013, Los Haroldos, Mendoza, ARG	12	20	60
MONTEPULCIANO <i>Medium bodied; cocoa and anise</i> 2015, Sogno, Abruzzo	10	17	50
LACRIMA DI MORRO <i>Deep violet; notes of roses and peppercorn</i> 2016, Luchetti, Piemonte	12	20	60

BY THE BOTTLE

CHIANTI COLLI SENESI 2015, La Lastra, Toscana <i>(Sangiovese & Canaiolo Nero, Malvasia, Trebbiano)</i>	55
CANNONAU 2014, Riserva, Sella e Mosca, Sardegna <i>(Grenache)</i>	55
PINOT NOIR 2016, Siduri, Willamette Valley	55
BAIRRADA 2013, Sidonio De Sousa, Portugal <i>(100% Baga)</i>	50
PRIMITIVO 2016, Tenute Rubino, Salento	55
NEBBIOLO D'ALBA 2014, San Silvestre, Piemonte	60
SYRAH 2016, "Les Voisins", Copain, CA	75
RHONE BLEND 2017, Bila-Haut, Cotes du Rousillon <i>(Syrah, Grenache, Carignan)</i>	50
SUPER TUSCAN 2015, "Rubizzo", Rocca delle Macie <i>(Sangiovese, Merlot)</i>	55
BARBERA D'ALBA 2017, "Lupestre", Poderi Vaiot, Piemonte	55
MAREMMA TOSCANA 2015, "642", Tenuta Badiola <i>(Sangiovese, Cabernet, Merlot, Syrah, Petite Verdot)</i>	55
NEGRO AMARO 2016, Trulli, Salento	60
VINO NOBILE DI MONTEPULCIANO 2013, Fattoria del Cerro, Toscana <i>(Sangiovese, Mammolo)</i>	75
CHIANTI CLASSICO RISERVA 2012, Casalforno, Toscana <i>(Sangiovese)</i>	55
FRENCH BLEND 2014, Chateau Kefraya, Bekaa Valley, Lebanon <i>(Syrah, Cabernet, Sinsault)</i>	50
TUSCAN BLEND 2010, "Violetta" Tenuta di Ceppaiano <i>(Sangiovese, Cabernet)</i>	55
AGLIANICO 2015, Terradora di Paolo, Campania	65
MALBEC 2014, Golden Reserve, Trivento, Mendoza, ARG	70
MERLOT 2015, Provenance Vineyards, Napa	80
GHIAIA NERA 2015, Tascante, Sicilia <i>(Nerello Mascalese)</i>	60
TAURASI 2011, Donna Paolina, Campania <i>(Aglianico)</i>	100
CABERNET SAUVIGNON 2015, "Reserva Privada", Casillero del Diablo, CHL	55
BAROLO 2013, "Le Cinque Vigne" Damilano, Piemonte <i>(Nebbiolo)</i>	150
CABERNET SAUVIGNON 2016, Long Meadow Ranch, Napa	80
AMARONE DELLA VALPOLICELLA 2013, "La Bastia", Tinazzi, Veneto <i>(Corvina, Molinara & Rondinella)</i>	130

BOTTLED BEER

ROGUE DEAD GUY 7
Oregon, Maibock, 6.8%

LAGUNITAS DAYTIME 7
California, Session IPA, 4.65%

STELLA ARTOIS 6
Belgium, Euro Pale, 5.0%

CORONA 5
Mexico, Lager, 4.6%

PERONI 6
Italy, Euro Pale, Lager, 5.1%

MILLER LITE 5
Wisconsin, Light Lager, 4.1%

YUENGLING LAGER 5
Pennsylvania, American Amber, 4.5%

STONE IPA 7
California, West Coast IPA, 6.9%

DOWNEAST CIDER 7
Boston, Unfiltered Cider, 5.1%