

# DINNER MENU



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

## Let's Start

### **Aldo's Harvest** - Small **24**, Large **48**

Kumamoto & Blue Point Oysters, Shrimp Cocktail,  
Clams on the Half Shell, Snow Crab Claws, Seafood Salad

### **Caesar Salad** - 7 (Add Chicken **3**, Shrimp **3** each)

### **Grilled Artichoke Salad** - 8 (Add Chicken **3**, Shrimp **3** each)

Red Belgian Endive, Arugula, Shaved Parmigiano

### **Spinach Salad** - 8 (Add Chicken **3**, Shrimp **3** each)

Spinach, Red Onions, Spicy Pecans, Ricotta Salata, Raspberry Vinaigrette

### **Mediterranean Olives** - 5

Seasoned Assorted Varieties

### **Antipasto Italiano** - Small **12**, Large **20**

Buffalo Mozzarella, Parmigiano Reggiano, Sharp Provolone, Prosciutto,  
Speck, Salame, Eggplant Caponata, Grilled Artichokes, Olives, Mushroom Confit

### **Grilled Seppia** - 12

Frisee, Arugula, Tomatoes, Onions, White Balsamic

### **Artichoke, Ricotta and Lemon Soup** - 7

Marinated Hearts of Artichoke, Chicken, Lemon, Ricotta Dumplings

### **Spicy Crispy Calamari** - 10

Goat Cheese, Cherry Peppers

### **Crispy Focaccia** - 9

Please ask for today's selection

### **Grilled Octopus** - 12

Charred Artichokes, Lemon Zest, Red Onion, Rosemary Pesto

### **Pan Seared Day Boat Diver Scallops** - 10

French Radish Salad, Granny Smith Apple Puree

### **Aldo's Big Mussels** - 12

Pan-Roasted Blue Bay Mussels, Chorizo, Parmesan Sage Broth

### **Potato Croquettes** - 7

Thai Basil Parmesan Cream

### **Shrimp & Zucchini Fritters** - 10

Garlic Aioli

## On the Side

### **Heirloom Potatoes** - 6

Rosemary, Garlic

### **White Bean Gratin** - 6

Pancetta, Parmesan

### **Broccoli Rabe** - 7

Oil and Garlic

### **Grilled Artichokes** - 6

Almond & Oregano Pesto

### **Spinach** - 6

Oil and Garlic

### **Lamberti's Meatballs** - 6

Made with Veal, Pork & Beef, Pine Nuts

**We also invite you to  
experience the  
selections on our  
CRUDO menu,  
which changes daily.**

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.

An 18% gratuity will be added to parties of 6 or more.

# *Pasta/Risotto*

(Available as a Side or Entrée)

## **Sea Urchin Pasta - 10/18**

Black Squid Ink Pasta, Sea Urchin, Crabmeat

## **Baked Cannelloni - 9/16**

Stuffed with Ricotta, Spinach, Ground Rib-Eye, Mozzarella, Marinara

## **Tagliatelle Bolognese - 9/16**

Our Homemade Bolognese Sauce Made with Bites of Short Rib & Steak

## **Mushroom Risotto - 9/16**

Shiitake, Oyster & Portobello Mushrooms, Truffle Essence

## **Seafood Risotto - 11/20**

Baby Shrimp, Clams, Mussels, Calamari

## **Vegetable Ravioli - 9/16**

Made In House, Asparagus, Pine Nuts, Sun-Dried Tomatoes

## **Tagliatelle con Funghi - 8/14**

Wild Mushrooms, Garlic, Truffle Oil, Cream

## **Paccheri Amatriciana - 9/16**

Giant Rigatoni, Roma Tomatoes, Onions, Pancetta

## **Homemade Gnocchi Gorgonzola - 9/16**

## **Spaghetti Marinara - 7/12**

## **Capellini & Clams - 9/16**

# *Let's Go On*

## **Zucchini Crabcake - 19**

Jumbo Lump Crabmeat, Herbs, Spices, Roasted Peppers with Spinach & Lemon Butter Sauce

## **Herb Crusted Mahi - 18**

Broccoli Rabe, Roasted Tomatoes, Lemon, Extra Virgin Olive Oil

## **Cioppino - 19**

Baby Shrimp, Seppia, Clams, Mussels, Grape Tomatoes, White Wine, Pancetta, Potato Dumplings, Charred Garlic Bread

## **Pan-Seared Branzino - 17**

Parsley Root Puree, Sauteed Leeks, Oyster Mushrooms, Truffle Oil

## **Scottish Salmon Limoncello - 16**

Fresh Broccoli, Olives, and Our Positano Limoncello Sauce

## **Ahi Tuna Toscana - 19**

Pan-seared, Zucchini, Cannellini Beans, Capers, Tomato Vinaigrette

## **Eggplant Napoleon - 14**

Our Classic Parmesan

## **Braised Short Rib - 18**

Escarole, Roasted Garlic

## **Duck Breast - 21**

Pan-Seared Foie Gras, Baby Turnips, Pearl Onions, Strawberry Pepper Foie Gras Emulsion

## **Roasted Chicken - 17**

Semi-Boneless, Oyster Mushrooms, Artichokes, Spinach, Champagne Demi-Glace

## **Prime New York Steak Bolognese - 21**

Roasted, with Our Homemade Bolognese Sauce Made with Bites of Short Rib & Steak

## **Roasted Veal Tenderloin - 18**

Wrapped with Pancetta, Mushroom Confit, Natural Jus

## **Beef Tenderloin - 21**

Pan Seared, Mushroom Puree, Snow Peas, Cipollini