

LUNCH MENU

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

Aldo's Big Mussels - 12

Pan-roasted Blue Bay mussels, chorizo, parmesan sage broth

Crispy Focaccia - 9

Please ask for today's selection

Mediterranean Olives - 5

Seasoned assorted varieties

Potato Croquettes - 7

Thai basil, parmesan cream

Antipasto Italiano - Small 12, Large 20

Buffalo mozzarella, parmigiano reggiano, sharp provolone, prosciutto, speck, salame, eggplant caponata, grilled artichokes, olives, mushroom confit

Grilled Octopus - 12

Charred artichokes, lemon zest, red onion, rosemary pesto

Shrimp & Zucchini Fritters - 10

Garlic Aioli

Spicy Crispy Calamari - 10

Goat Cheese, Cherry Peppers

Artichoke, Ricotta and Lemon Soup - 6

Marinated hearts of artichoke, chicken, lemon, ricotta dumplings

Salads

add shrimp to any salad for \$3.00 each, chicken for \$3.00, avocado for \$1.00

Caesar Salad - 6

Parmesan crisp, Romaine and our decadent Caesar dressing

Positano Salad - 5

Baby field greens, balsamic vinaigrette, tomatoes, red onions and black olives

Grilled Artichoke Salad - 8

Red Belgian endive, arugula, shaved parmigiano

Spinach Salad - 8

Spinach, red onions, spicy pecans, ricotta salata, raspberry vinaigrette

Panini

served with our Positano fries (oregano, basil, lemon zest, parmesan) or mixed greens

Fresh Mozzarella, Prosciutto & Roasted Peppers - 8

Grilled Chicken with Spinach & Fontina Cheese - 8

Eggplant Parmesan - 7

Grilled Artichoke, Zucchini, Eggplant & Fontina Cheese - 7

Veal Parmesan - 8

Sausage with Broccoli Rabe and Sharp Provolone - 8

Chicken Focaccia Wrap – Cheese Crusted Chicken, Spinach, Chipotle Aioli - 8



212 Walnut Street, 2nd Floor
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www.positanocoast.net

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

Let's Go On

Prime New York Steak Bolognese - 16

Roasted with our homemade bolognese sauce, served with capellini

Veal Marsala - 12

Veal scallopine sautéed with imported marsala wine, mushrooms and sun-dried tomatoes, served with capellini

Grilled Chicken - 12

Topped with smoked mozzarella & sautéed escarole

Eggplant Napolean - 10

Our version of the classic parmesan, served with capellini

Salmon Scampi - 13

Tomatoes, garlic, parsley and basil, served with capellini

Grilled Branzino - 14

Zucchini, arugula, tomato caper vinaigrette

Grilled Seppia - 14

Frisee, arugula, tomatoes, onions, white balsamic

Pasta/Risotto

Spaghetti Marinara - 8

Spaghetti Marinara & Mini Meatballs - 10

Mushroom Risotto - 12

Shiitake, oyster & portobello mushrooms, truffle essence

Baked Cannelloni - 13

Stuffed with ricotta, spinach, ground rib-eye, mozzarella, marinara

Rigatoni Pesto - 9

Basil, parmesan, pine nuts, olive oil and garlic

Linguine Scampi - 13

Three jumbo shrimp, tomatoes, garlic, parsley and basil

Fettuccine Alfredo - 9

A fresh cream and parmesan cheese sauce

Tagliatelle Bolognese - 12

Our homemade bolognese sauce made with bites of short rib & steak

Capellini with Clams - 10

Littleneck clams, garlic, parsley and a touch of red pepper

Gnocchi Sorrento - 11

Homemade gnocchi with marinara, melted mozzarella and basil

Capellini Positano - 15

Lump crabmeat, plum tomatoes, garlic, basil and olive oil

Vegetable Ravioli - 10

Made in house, asparagus, pine nuts, sun-dried tomatoes,

Seafood Risotto - 15

Baby shrimp, clams, mussels, calamari

Paccheri Amatriciana - 10

Giant rigatoni, roma tomatoes, onions, pancetta

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.