

Aldo's

“As my guide... I chose a noble entrepreneur, the marchese Aldo Sersale. Who would have thought that this gentleman in his seventies, who still dives into the sea like a pro, could conjure up from one moment to the next an amazing, simple, unrepeatable feast on his boat? Thick slices of mozzarella di bufala oozing milk, firm red tomatoes with their seeds scooped out, basil leaves so big they might have come from the tropics... and that volatile, deliciously dry spumante that flowed like life, like memory...”

Paolo Guzzanti, *La Repubblica*, August 1985.

One of four siblings who turned their Positano home into a hotel in 1951, Aldo Sersale was an aristocratic bon viveur, a man who was passionate about Positano, who adored the sun, the sea, women, food and wine. Aldo knew that the best things in life are often the simplest. In a glass of vintage champagne, a platter of oysters with a squeeze of Amalfi Coast lemons, a sapid Caprese salad, a fresh-off-the-boat seafood carpaccio or a selection of time-honoured Italian classics done with a minimum of fuss, Aldo's Cocktail Bar & Seafood Grill pays homage to the spirit, and the memory, of zio Aldo.



COCKTAIL BAR & SEAFOOD GRILL

Executive Chef | Gennaro Russo
Chef | Antonello Esposito

OYSTER BAR

PLATEAU ROYAL (1.2.4.6.12.14)

sicilian red prawns, langoustine, oysters, selection of tartares

CAVIALE CALVISIUS (1.3.4.7.12)

*our exclusive selection of Italian caviar served with small blinis,
hard-boiled eggs, capers, sour cream, and chives.*

Two glasses of Brut Grand Cru Cuvée Jack Legras are offered with each 30g order

Beluga Royal

30g | 10g

Oscietra Royal

30g | 10g

SELEZIONE DI OSTRICHE (1.4.6.12.14)

selection of oysters

(Gillardeau, Fine de Claire, Regal'Or)

6pz | 9pz | 12pz

SASHIMI MEDITERRANEO (1.2.4.6.12)

local assortment of raw seafood with soy sauce, ginger and wasabi

for one | for two

Cocktail di Gamber (2.3.5.8.9.12)

prawns, cocktail sauce, seasonal vegetables

Tiradito di Ricciola, Salsa Piccante di Peperone Giallo e Coriandolo (4.12)

spicy yellowtail tiradito, yellow pepper, cilantro

Ceviche di Branzino, Limone, Zucchine e Menta (4.12)

seabass ceviche, lemon, zucchini and mint

Tartare di Tonno, Cipolla e Avocado (1.4.6.8.12)

tuna tartare, red onion, avocado

Riso Croccante al Tonno Piccante (1.4.5.6.8.11.12)

crispy rice, spicy tuna

MARE NOSTRUM

Aragosta (2.12)
spiny lobster

Astice Blu (2.12)
blue lobster

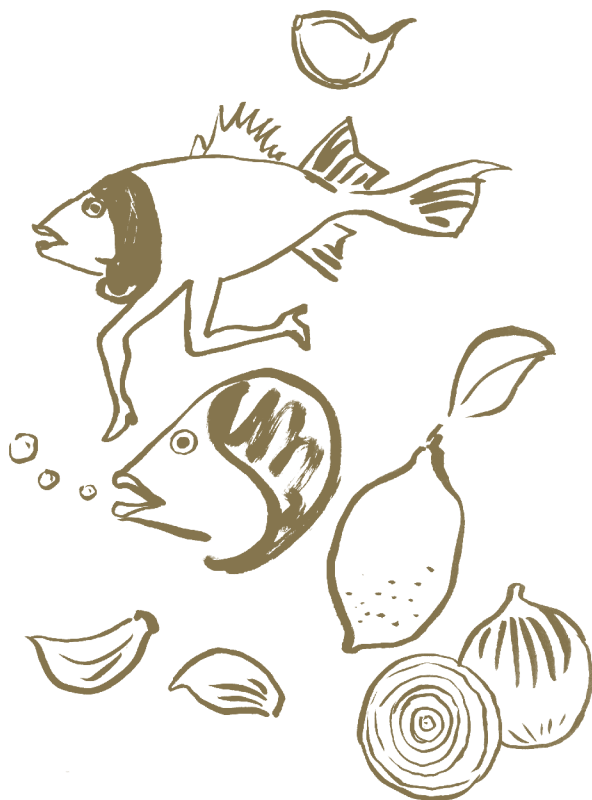
Pesci & Crostacei (2.4.12.14)
mixed seafood grill

Gamberi Rossi di Sicilia (2.12)
sicilian red prawns

5pz | 10pz

Scampi del Mediterraneo (2.12)
mediterranean langoustine

5pz | 10pz



PESCI, CROSTACEI & CARNI

Trancio di Branzino con Asparagi Ripassati (4.8.12)
seabass, pan seared asparagus

Polpo di Rocca Locale Arrostito al Miele e Sesamo (11.12.14)
honey roasted local octopus, sesame

Roll d'Astice, Zucchine, Rum, Limone (1.2.3.5.7.8.12)
lobster roll, zucchini, rum and lemon sauce

Filetto di Wagyu alla Plancha 140 gr (5.8.12)
Wagyu rib eye alla plancha

Burger di Manzo "Sirenuse" con Pancetta e Cheddar (1.3.5.7.8.12)
"Sirenuse" burger with bacon, cheddar and a secret sauce

Costine d'Agnello, Carota, Radicchio e Salsa al Vino Rosso (12)
lamb chops, carrot, radicchio and red wine sauce

Cotoletta alla Milanese (1.3.5.8.12)
veal cutlet 'alla Milanese'



SIGNATURES

Parmigiana di Melanzane (1.3.5.7.8.12)
eggplant 'Parmigiana'

Insalata Caprese con Burrata (7.12)
caprese salad with burrata

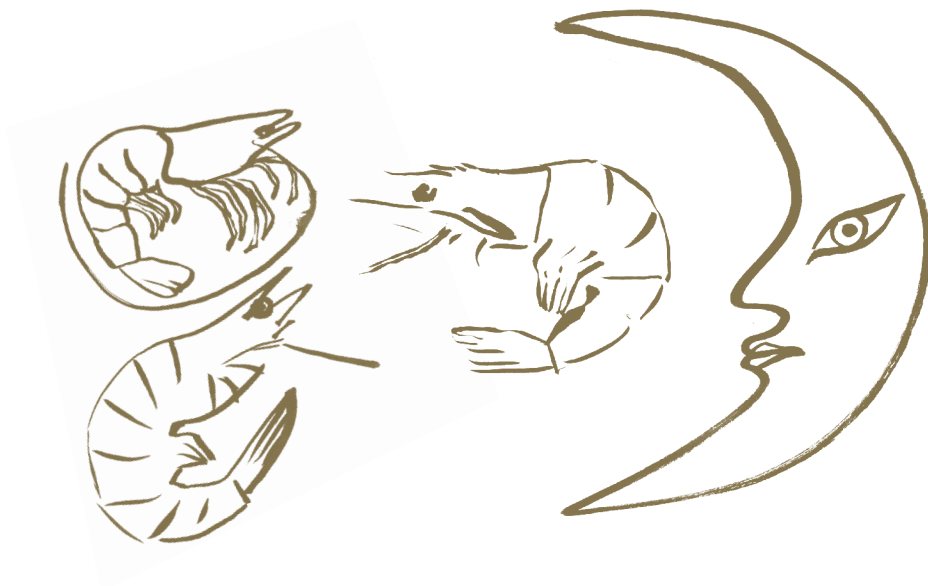
Riso al Salto, Zafferano e Calamari (1.4.5.8.12.14)
pan seared saffron rice with calamari

Spaghetti di Zucchine, Pesto e Mandorle (7.8.12)
zucchini noodles, pesto and almonds

Fritto di Calamari, Gamberetti (1.2.5.8.12.14)
fried calamari and prawns

Polpettine di Manzo al Ragù (1.3.5.7.8.12)
beef meatballs with tomato ragù

Trofie alla Siciliana (1.5.7.8.12)
oven baked pasta with tomato and eggplant



RUSTICO

Crostone con Pomodoro di Sorrento e Stracciata di Bufala (1.7.12)
bruschetta with tomatoes from Sorrento, burrata

Focaccia con Provola, Crudo e Pesto di Pomodori Secchi (1.5.78.12)
focaccia, smoked mozzarella, prosciutto, sun dried tomatoes

Crocchette di Broccoli (1.3.5.78.12)
smoked provola cheese, broccoli

Formaggi Italiani con Confetture Fatte in Casa (1.5.78.12)
italian cheese platter with homemade jams



INSALATE E VERDURE

Insalatina di Finocchi, Arancia e Noci (1.7.12)
fennels, orange and walnuts salad

Carciofi alla Plancha (12)
seared artichokes

Pomodori di Sorrento, Cipolle Marinate (12)
tomatoes from Sorrento, pickled onion

Patate, Fagiolini e Pomodorini (12)
potatoes, green beans and cherry tomatoes

Patatine Fritte (1.3.5.8.12)
french fries

DOLCI E GELATI

Mousse al Cioccolato (1.3.7.12)
chocolate mousse, raspberry

Profiteroles “Le Sirenuse” (1.3.7.12)
profiteroles “Le Sirenuse”

Delizia ai Limoni Amalfitani (1.3.7.12)
Amalfi lemon delight

Tiramisù (1.3.7.12)
Tiramisù

Gelati alla Crema e Sorbetti di Frutta (3.7.8.12)
homemade sorbets and ice creams





ALLERGENI / ALLERGENS

1.	Cereali contenenti glutine	Cereals containing gluten and products thereof
2.	Crostacei e prodotti a base di crostacei	Crustaceans and products thereof
3.	Uova e prodotti a base di uova	Eggs and products thereof
4.	Pesce e prodotti a base di pesce	Fish and products thereof
5.	Arachidi e prodotti a base di arachidi	Peanuts and products thereof
6.	Soia e prodotti a base di soia	Soyabeans and products thereof
7.	Latte e prodotti a base di latte (incluso lattosio)	Milk and products thereof (including lactose)
8.	Frutta a guscio: mandorle, nocciole, noci	Nuts: almonds, hazelnuts, walnuts and products thereof
9.	Sedano e prodotti a base di sedano	Celery and products thereof
10.	Senape e prodotti a base di senape	Mustard and products thereof
11.	Semi di sesamo e prodotti a base di semi di sesamo	Sesame seeds and products thereof
12.	Anidride solforosa e solfiti	Sulphur dioxide and sulphites
13.	Lupini e prodotti a base di lupini	Lupins and products thereof
14.	Molluschi e prodotti a base di molluschi	Molluscs and products thereof

In conformità con le prescrizioni previste dalla legge, il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva. Potrebbe inoltre essere stato mantenuto a temperature negative ($\leq -20^{\circ}\text{C}$ per 24 ore/ $\leq -35^{\circ}\text{C}$ per 15 ore) e aver subito trattamento di congelamento. In presenza di allergie e/o intolleranze alimentari chiedi al nostro personale che provvederà a fornirLe adeguate informazioni sui nostri cibi e bevande

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed. It may also have been stored at below-zero temperatures ($\leq -20^{\circ}\text{C}$ for 24 hrs and/or $\leq -35^{\circ}\text{C}$ for 15 hrs) and it may have been frozen. If you have a food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.