



POSITANO
SINCE 1953

SET MENU RM160++

ENTRÉE

CESTINO DI PANE (1 Set/4 Pax)

Hand rolled breadstick herb-infused focaccia, sourdough ciabatta & schiacciata flat bread. Served with butter, extra virgin olive oil and balsamic vinegar.

SOUP

[CHOOSE 1]

ZUPPA DI FUNGHI [V]

A rich mushroom soup made with a selection of wild mushrooms, finished with truffle oil and a sprinkle of parmesan. Served with a slice of garlic bread.

ZUPPA AL POMODORO E MASCARPONE [V]

Our signature tomato cream soup with San Marzano tomatoes, cream, extra virgin olive oil, basil, topped with sundried tomatoes and infused with mascarpone cheese. Served with a slice of garlic bread.

STARTERS

[CHOOSE 1]

INSALATA DI CESARE CON POLLO

Marinated romaine lettuce with Caesar dressing topped with cherry tomatoes, croutons, beef bacon and hard-boiled egg, served with grilled chicken.

ARANCINI AL NERO DI SEPPIA

Crispy squid ink risotto balls with mozzarella cheese and tiger prawn slightly spicy, served with garlic aioli

BRUSCHETTA PLATTER

Three crispy slices of toasted bread topped with:

- juicy cherry tomatoes, creamy burrata and balsamic glaze
- fresh tiger prawns in an Italian slightly spicy homemade cocktail sauce
- delicate creamy cheese, spices, mustard and chicken ham

SALAME PICCANTE PIZZA (PERSONAL)

Spicy pepperoni slices on a fresh handmade perfectly baked sourdough crust, topped with our special tomato sauce and mozzarella cheese.

MAINS

[CHOOSE 1]

MEZZELUNE AI QUATTRO FORMAGGI

Homemade egg pasta filled with Parmigiano-Reggiano, mozzarella, ricotta, and gorgonzola, served in a creamy cheese sauce.

RISOTTO FRUTTI DI MARE

Slow cooked Arborio rice in our home-made spicy tomato sauce with fresh tiger prawns, squid, fresh clams, mussels and scallop.

SALMONE AL FORNO

A tender fillet of Norwegian salmon trout, oven-baked beneath a vibrant lemon and herbs and breadcrumb crust, served with velvety mashed potatoes and flame-grilled vegetables.

BRASATO DI GUANCIA

Slow-cooked black Angus beef cheeks served with creamy mashed potatoes, grilled vegetable and beef juice reduction.

DESSERT

[CHOOSE 1]

TIRAMISU

Classic Italian dessert, layered with coffee-soaked ladyfingers, mascarpone cream and Italian meringue topped with dark chocolate shaving and dusted with cocoa powder.

CREMA BRUCIATA

Our house Crème Brule, a smooth vanilla custard cream, topped with a crunchy layer of caramelized sugar.

PANNACOTTA

Silky smooth and rich creamy homemade vanilla pannacotta, served with a mixed berry coulis.

DRINKS

[CHOOSE 1]

LYCHEE DI MENTA

Lychee puree, lime juice, spearmint, soda.

NOJITO

Fresh lime, mint leaves, soda.

COFFEE / TEA

(Included)

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND 6 % SST.