

BEVERAGES

MOCKTAILS

- NOJITO 14.95**
Fresh lime, mint leaves, soda
- LYCHEE DI MENTA 14.95**
Lychee puree, lime juice, spearmint, soda
- THE PORTOFINO 14.95**
Strawberry, peach, earl grey
- AMALFI LEMONADE 14.95**
Lemon lime syrup, sun dried orange, grenadine, soda
- RAVELLO 16.95**
Orange, pineapple juice, strawberry puree, lemon concentrate, lemon slice, orange, pineapple

- MAROON 6 16.95**
Fresh watermelon, lemon juice, peach, sprite
- LEONARDO 14.95**
Blue lagoon, lemon concentrate, lemon slice, sprite
- CRANBERRY BLISS 16.95**
Cranberry juice, orange juice, grenadine syrup, peach puree
- SUNSET ON THE BEACH 16.95**
Cranberry juice, strawberry puree, dried orange, mint leaf, ginger ale
- TOMATO TANGO 16.95**
Tomato juice, Tabasco, salt, pepper, lemon concentrate



SMOOTHIES

- A DATE IN ROME 16.95**
Fresh dates, cinnamon, vanilla extract, Greek yoghurt
- MANGO TANGO 16.95**
Mango, orange, honey, Greek yoghurt
- SORRENTO 18.95**
Strawberry puree, mango puree, watermelon fruit, honey, lemon, soda, mint leaves
- BERRIES BLUSH 22.95**
Blueberries, strawberries, Greek yoghurt



FRESH JUICES

- ACE 14.95**
Orange, carrot, lemon
- APPLE 13.95**
- CARROT 12.95**
- LIME 9.95**
- LEMON 10.95**
- WATERMELON 13.95**
- ORANGE 14.95**
- POMEGRANATE 20.95**
ADD GINGER 3 | MINT 3



PREMIUM ITALIAN WATER

- AQUA PANNA 18.95**
- SAN PELLEGRINO 18.95**

SOFT DRINKS

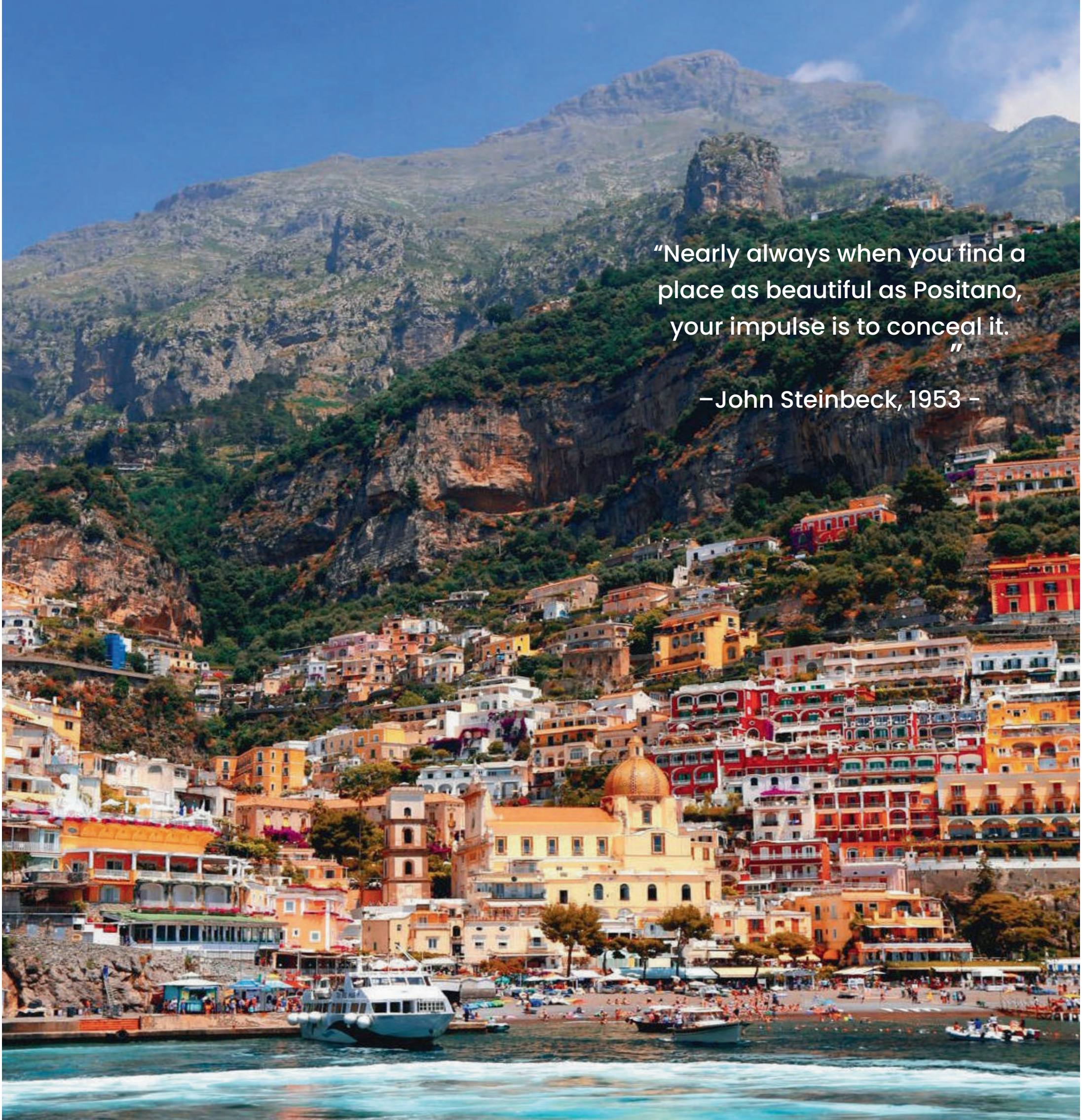
- COKE, COKE ZERO, SPRITE, GINGER ALE, SODA WATER**
- 6.95

FINEST ITALIAN COFFEE



TEA

- ESPRESSO 8.95**
- MACCHIATO 10.95**
- DOPPIO 10.95**
- AMERICANO 10.95**
- LATTE 12.95**
ADD VANILLA HAZELNUT CARAMEL 3
| EXTRA COFFEE SHOT 2 | ICE 1
- CAPPUCCINO 12.95**
- FLAT WHITE 12.95**
- HOT CHOCOLATE 12.95**
- MOCHA 12.95**
- PEPPERMINT, EARL GREY, ENGLISH BREAKFAST, CHAMOMILE 9.95**
- ICE PEACH 13.95**
- ICE LEMON TEA 10.95**



“Nearly always when you find a place as beautiful as Positano, your impulse is to conceal it.”

—John Steinbeck, 1953—



À LA CARTE MENU



“ Positano bites deep. It is a dream place that isn’t quite real when you are there and becomes beckoningly real after you have gone. ”

— John Steinbeck

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FOR THE LOVE OF ITALIAN FOOD

Positano Risto was born out of a pure love of authentic Italian food by its Muslim owners. Inspired by the beautiful Amalfi Coast town of Positano after a visit in 2014 and in the words of Nobel prize winning novelist John Steinbeck in his book “Positano” in 1953, we hope that your experience with us is as wonderful as today’s Unesco World Heritage site that it has become, which he revealed to the world.

FOR HUMANITY

Positano Risto is an authentic halal Italian social dining chain where families and friends of all faiths can enjoy a no alcohol Italian dining experience and build lasting friendships for friendship and world peace. A first of its kind, by bringing Italian food curated by a master Italian chef who hails from Rome, we searched the globe for inspiration, and we found it in John Steinbeck’s 1953 novel “Positano” in which he wrote:



Inspired since 1953

“About ten years ago a Moslem came to Positano, liked it and settled. For a time he was self-supporting but gradually he ran out of assets and still he stayed. The town supported him and took care of him. Just as the mayor was their only Communist, this was their only Moslem. They felt that he belonged to them. Finally he died and his only request was that he might be buried with his feet toward Mecca. And this, so Positano thought, was done.

The Moslem had been buried by dead reckoning and either the compass was off or the map was faulty. He had been buried 28 degrees off course. This was outrageous to a seafaring town. The whole population gathered, dug the Moslem up, put him on course and covered him up again.”

ANTIPASTI

CALAMARI FRITTI (Good for 2) 38.95

Fresh calamari rings fried to a perfect crisp and dressed with fried golden zucchini.Served with a side of homemade tartar sauce.



PATATE FRITTE AL TARTUFO (Good for 2) 28.95

Crispy golden fries tossed with fragrant truffle oil and sprinkled generously with Grana Padano. The truffle fries are served with a side of garlic aioli.

SOFFICINI (Good for 2) 22.95

Golden fried crispy melt-in-your-mouth dough pockets filled with mozzarella, tomato concasse, and beef salami served with a spicy arrabbiata sauce on the side.

ARANCINI AL NERO DI SEPPIA 32.95

Crispy squid ink risotto balls with mozzarella cheese and tiger prawns served with garlic aioli.



BRUSCHETTE (3 PCS) 18.95

Our fans favourites crispy ciabatta bread served with a selection of toppings.

AL POLLO | AGLI SCAMPI | AL POMODORO E RICOTTA

BRUSCHETTA PLATTER (Good for 2) 33.95

6 crispy slices total. 2 slices of each type of Bruschetta on our menu.

ZUPPE

POMODORO CON MASCARPONE 18.95

Our signature tomato cream soup, with San Marzano tomatoes, cream, extra virgin oil, basil, topped with sun dried tomatoes and infused with mascarpone cheese. Served with rustic garlic bread.

ZUPPA DI FUNGHI AL TARTUFO 27.95

A rich and hearty wild mixed mushroom soup, drizzled with truffle oil and sprinkled with parmesan. Served with a slice of garlic bread.



INSALATA

INSALATA DI CESARE 26.95

Marinated romaine lettuce with home-made Caesar dressing topped with cherry tomatoes, croutons, beef bacon and hard boiled egg.

ADD CHICKEN BREAST 8

PRIMI

SPAGHETTI CARBONARA 47.95

World War 2 historical dish consisting of spaghetti in a rich and creamy egg sauce, Parmigiano-Reggiano, and crispy beef bacon, topped with a runny poached egg.

CAPELLI D’ANGELO AGLIO OLIO 47.95

Classic Amalfi Coast dish with fresh tiger prawns, fresh squid, fresh clams, mussels, and scallop tossed in al dente angel hair with garlic, extra virgin olive oil, fresh red chili, and parsley.

SPAGHETTI AL NERO DI SEPPIA 48.95

Spicy squid ink sauce with al dente spaghetti, served with fresh tiger prawns, fresh squid, fresh clams, mussels, and scallop, and tossed with cherry tomatoes and parsley.

PENNE AL PESTO 43.95

Penne in a creamy butter and Parmigiano-Reggiano sauce with a touch of aromatic pesto, and tossed with pan-seared chicken strips.



SPAGHETTI ALLA PUTTANESCA 37.95

Spaghetti tossed in a spicy basil tomato sauce, with capers and olives, topped with Grana Padano cheese & Italian parsley.

RIGATONI AL RAGÙ D’AGNELLO 42.95

Rigatoni smothered in a slow braised lamb shoulder ragout, infused with aromatic herbs. Sprinkled with Grana Padano and Italian parsley.

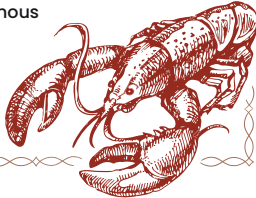
FETTUCCINE AL SALMONE IN SALSA ROSA 43.95

Freshly made fettuccine tossed with fresh Norwegian salmon in a rich special blended creamy tomato sauce, finished with Italian parsley.

LINGUINE ALL’ ASTICE (GOOD FOR 2) 562.95

Aristocratic pasta dish for the rich and famous consisting of a whole fresh boston lobster leg simmered and served on a bed of linguine, tossed in a spicy home-made tomato sauce.

*24 HOURS PRE-ORDER REQUIRED



LASAGNA CLASSICA 44.95

Layers of homemade egg pasta, rich beef ragù, creamy béchamel, and melted mozzarella, topped with Grana Padano and basil.

MEZZELUNE AI QUATTRO FORMAGGI 42.95

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

TORTELLI AL BRASATO DI GUANCIA 52.95

Homemade tortelli stuffed with slow braised tender beef cheeks served in a tomato basil sauce.

RAVIOLI AL SALMONE 54.95

Homemade stuffed ravioli with juicy salmon and served in a rich special blended creamy tomato sauce.

FETTUCCINE BOLOGNESE 39.95

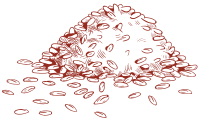
Fettuccine tossed in a slow cooked beef béchamel ragù, topped with Grana Padano and Italian parsley.

GNOCCHI ALLA SORRENTINA 39.95

Italian soft potato dumplings baked with layers of tomato basil sauce and mozzarella cheese and gratinated Parmigiano-Reggiano.

RISOTTO FRUTTI DI MARE 48.95

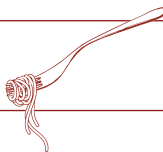
Slow cooked arborio rice in our homemade spicy tomato sauce with fresh tiger prawns, fresh squid, fresh clams, mussels and scallop.



RISOTTO AI PORCINI 46.95

Slow-cooked Arborio rice stirred with porcini mushrooms infused with Italian herbs and topped with crispy parmesan tuiles.

PICK YOUR OWN PASTA
GNOCCHI | SPAGHETTI | LINGUINE | PENNE
| RIGATONI | ANGEL HAIR | FETTUCCINE



VEGETARIAN

SPICY

SECONDI

BRACIOLE DI CARNE 50.95

Traditional nonna dish consisting of slow-cooked beef rolls in a rich tomato ragù served with “Ciccio” crusty flatbread seasoned with sea salt and extra virgin olive oil.

POLLO ALLA CACCIATORA 42.95

A tribute to the Tuscan countryside. The “Hunter-style” slow-roasted chicken leg simmered in a robust tomato ragù with bell peppers and black olives served on a bed of velvety whipped potatoes.

SALMONE AL FORNO 64.95

Norwegian salmon trout, oven baked to perfection, seasoned with Italian herbs and lemon, accompanied by mashed potatoes, broccoli, peppers, carrots, and zucchini.

AGNELLO BRASATO 68.95

Slow-cooked New Zealand Lamb Shank in a rich tomato and Italian herb sauce. Served with creamy mashed potatoes and grilled vegetables.

CODA ALLA VACCINARA 44.95

A journey to the heart of Rome.Traditional “Butcher’s Style” oxtail slow-simmered for four hours, bathed in a rich tomato ragù and served over a bed of polenta. A timeless Roman masterpiece of patience and flavor.



BRASATO DI GUANCIA 72.95

Slow cooked black angus beef cheeks, served with mashed potatoes, spring vegetables, and butter fricassée.

POLLO ALLA PARMIGIANA 42.95

Breaded fried chicken breast topped with turkey ham, tomato sauce and mozzarella, and served with French fries and a tossed mixed salad.

CONTORNI

CESTINO DI PANE 12.95

Handrolled breadsticks, herb-infused focaccia, sourdough ciabatta & schiacciata flatbread. Served with butter, extra virgin olive oil & balsamic vinegar.



PUREA DI PATATE 8.95

Velvety, buttery mashed potatoes whipped to a creamy perfection with a hint of white pepper and sea salt.

VERDURE GRIGLIATE MISTE 10.95

A seasonal selection of flame-grilled vegetables, lightly marinated in extra virgin olive oil and fresh Italian herbs.

PATATE AL FORNO 7.95

Crispy oven-roasted potato wedges infused with aromatic rosemary, garlic, and extra virgin olive oil.

PANE ALL’AGLIO 10.95

Hand-stretched milk bread brushed with our signature garlic butter & parsley spread, finished with sea salt and cracked black pepper.

“People who love to eat are
always the best people.”

–Julia Child–

All prices are subjected to 10% service charge and 6% SST.
Strictly no alcohol.

PIZZE

LA STELLA 68.95

Our signature 8-point star fresh perfectly baked sourdough stuffed crust pizza, topped with beef pepperoni, turkey ham, arugula, tomato sauce, mozzarella, and homemade burrata cheese.

MARGHERITA 34.95

A tribute to Queen Margherita of Savoy. Our signature hand-stretched dough topped with a vibrant tomato sauce, mozzarella cheese, and aromatic basil leaves. Finished with a golden drizzle of extra virgin olive oil.

QUATTRO FORMAGGI 44.95

Our fresh handmade perfectly baked sour dough crust topped with our special tomato sauce and 4 amazing cheeses – mozzarella, gorgonzola, parmesan, and provolone.



FUNGHI E TARTUFO 38.95

Fresh handmade perfectly baked sourdough crust topped with truffle mushrooms, onions and mozzarella cheese.

CAPRICCIOSA 44.95

Fresh handmade perfectly baked sourdough crust with tomato and mozzarella base, topped with turkey ham, artichokes, black olives and roasted capsicums.

SALAME PICCANTE 42.95

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



FOLD IT! 6
TURN ANY PIZZA INTO A CALZONE.

DOLCI

TIRAMISU (Tablesides) 32.95

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

PANNA COTTA 22.95

Silky-smooth and rich creamy homemade vanilla panna cotta, served with a mixed berry coulis.



VULCANO (ALLOW 15 MINUTES) 26.95

Our signature homemade warm chocolate lava cake with a dark chocolate center, topped with a scoop of premium vanilla ice cream and berries on the side.

CREMA BRUCIATA 22.95

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

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Positano Risto Malaysia

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