



POSITANO
SINCE 1953

**CURATED MENU RM 165 ++
(GROUP OF 15 ABOVE PAX)**

SOUP
CHOOSE 1

ZUPPA DI FUNGHI

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

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 garlic bread

STARTERS
CHOOSE 1

SOFFICINI

Golden fried crispy dough pockets filled with mozzarella tomato concasse, oregano and beef salami. Served with arrabbiata spicy sauce

BRUSCHETTA AGLI SCAMPI

3 crispy slices of toasted bread topped with fresh prawns in an Italian slightly spicy homemade cocktail sauce

INSALATA DI CESARE CON POLLO

Marinated romaine lettuce with Cesar dressing topped with beef bacon and hardboiled egg served with grilled chicken

MAINS
CHOOSE 1

LASAGNA CLASSICA

Layers of homemade egg pasta, rich beef ragu, creamy bechamel and melted mozzarella, topped with Grana Padano and basil

CODA ALLA VACCINARA

Oxtail slow-simmered for four hours bathed in a rich tomato ragu and served over a bad of polenta

AGNELLO BRASATO

Slow-cooked New Zealand lamb shank in a rich tomato and Italian herb sauce. Served with creamy mashed potatoes.

POLLO ALLA CACCIATORA

Slow roasted chicken leg simmered in a tomato ragu with bell peppers and black olive served on a bad of whipped potato

DESSERT
CHOOSE 1

TIRAMISU

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

CREMA BRUCIATA

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

DRINKS

CHOOSE 1

LYCHEE D MENTA

Lychee puree, lime juice, spearmint, soda

NOJITO

Fresh lime, mint leaves, soda

COFFEE / TEA

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

STRICTLY NO ALCOHOL.