



**POSITANO**

SINCE 1953

**CURATED MENU RM 198 ++  
(GROUP OF 15 ABOVE PAX)**

**ENTRÉE**

**BREAD BASKET (1 set 4pax)**

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

**SOUP / SALAD**

**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

**INSALATA DI CESARE CON POLLO**

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

**ANTIPASTI**

**CHOOSE 1**

**ARANCINI AL NERO DI SEPPIA**

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

**BRUSCHETTA PLATTER**

3 crispy slices of toasted bread topped with:

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

**PIZZA**

**PERSONAL**

**SALAME PICCANTE**

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

**MAINS**

**CHOOSE 1**

**MEZZE LUNE AI QUATTRO FORMAGGI**

Homemade egg pasta filled with mozzarella, ricotta e parmigiano Reggiano and gorgonzola, served in a reach creamy cheese sauce

### **RISOTTO FRUTTI DI MARE**

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

### **BAKED SALMON**

Norwegian salmon trout, oven baked to perfection, topped with a perfectly gold crumbs mixed with Italian herbs and lemon zest served with mashed potato, broccoli, peppers, carrot and zucchini

### **BRASATO DI GUANCIA**

Slow cooked black angus beef cheeks served with mashed potatoes, spring vegetable and reduction of cooking juices

## **DESSERT** ***CHOOSE 1***

### **CREMA BRUCIATA**

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

### **TIRAMISU**

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

### **CHOCOLATE CHEESE CAKE**

## **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.  
STRICTLY NO ALCOHOL.