



POSITANO
SINCE 1953

SET MENU \$48.00++

Antipasti

(Choose 1)

BRUSCHETTA ALLA CAPRESE [V]

Crispy rustic bread topped with creamy mozzarella cheese and juicy cherry tomatoes, and drizzled with olive oil, fresh basil, and balsamic.

ZUPPA FUNGHI AL TARTUFO [V]

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

Mains

(Choose 1)

SPAGHETTI AGLIO OLIO AI FRUTTI DI MARE

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

SPAGHETTI CARBONARA

Spaghetti tossed in a Roman style carbonara with dry aged spiced premium beef, Pecorino Romano cheese, and egg sauce.

LINGUINE AL PESTO

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

RISOTTO AI FUNGHI [V]

Slow-cooked Arborio rice stirred with 175 grams of truffled mixed wild mushrooms infused with Italian herbs and topped with parmesan chips.

Desserts

(Choose 1)

TIRAMISU

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

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

Drinks

(Choose 1)

NOJITO

Fresh lime, mint leaves, soda

AZZURO

Wild blueberries, blue lagoon, lemon lime soda.

All prices are subjected to 10% Service Charge and 9% GST.

Management of Positano Risto reserves the rights to make amendments to the set menu without prior notice