



POSITANO
SINCE 1953

SET MENU \$58.00++

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

Pizze

(1 per 4 pax)

MARGHERITA [V]

Fresh handmade perfectly baked sourdough crust topped with our special tomato sauce, mozzarella cheese, basil, and Grana Padano.

Secondi / Primi

(Choose 1)

SALMONE AL FORNO

Norwegian salmon trout, oven baked to perfection, seasoned with Italian herbs and lemon, accompanied by mashed potatoes and sautéed asparagus.

SPAGHETTI AL NERO DI SEPPIA

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.

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.

SPAGHETTI ALLO SCOGLIO

Coastal Italy pasta delicacy featuring al dente spaghetti in a spicy tomato sauce tossed with fresh tiger prawns, fresh squid, fresh clams, mussels, and scallop.

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