

Positano Restaurant Sample Menu

Pane e stuzzichini - Bread and nibbles

- Cestino di Pane - Homemade ciabatta bread basket £1.50

Olives - Marinated black and green olives in olive oil and chilli £1.95

Pane pizzato - Toasted ciabatta bread with tomato sauce and cheese £3.95

Garlic pizza bread - Traditional Italian garlic pizza bread £3.95

Garlic pizza bread with mozzarella - Garlic pizza bread with mozzarella cheese £4.50

Schiacciata - Flatbread with tomato sauce and basil pesto. £4.50

Rustichella - Flatbread with mozzarella and caramelised onion £4.95

Contorni - Side orders

- Insalata Verde / Mista - Green / Mixed leaf salad £3.50

Rucola e parmigiano - Rocket and parmesan salad with balsamic reduction £4.50

Tomato & red onion salad (v) - Beef tomato slices and red onion drizzled in olive oil
£2.50

Spinaci saltati in padella(V) - Baby spinach sauté £3.25

Patatine fritte - French fries £2.75

Fagiolini lessati - Boiled green beans £2.95

Vegetali del giorno - Daily selection of vegetables £2.95

Patate al forno - Roasted potatoes £2.75

Insalate - Salads

- Insalata di anatra - Duck salad in a light orange honey sauce mixed with £11.95

Insalata cesare - Grilled chicken breast mixed with a homemade caesar dressing on a bed of Cos Lettuce and croutons and topped with parmesan shavings £10.45

Insalata primavera - Mixed leaf salad with black olives, goat cheese, sundried tomatoes, parmesan shavings, mixed peppers, cucumbers, and balsamic sauce £9.95

Gli antipasti da dividere - Sharing platters (for two people)

- Antipasto misto - Selection of Parma Ham, mixed Italian salami, buffalo mozzarella, olives, pickled vegetables, rocket salad and crostini bread £9.25

Positano platter - Arancini Siciliani, Mini calzoncini in mascarpone cheese and salami, and parmigiana di melanzane on a bed of rocket salad £11.50

Gli antipasti - Appetizers

- Bruschetta (V) - Toasted ciabatta bread topped with cherry tomatoes marinated in extra virgin olive oil, fresh basil and garlic, on a bed of rocket salad £4.95

Calamari fritti - Fresh pan fried baby squid with lemon and garlic mayonnaise and garnished with mixed leaf salad £7.50

Parmigiana di melanzane - Oven baked aubergine lasagna in a rich extra virgin olive oil, basil and tomato sauce. Drizzled with grated parmesan and topped with melted mozzarella £6.25

Funghi Portobello ripieni - Oven baked portobello mushroom topped with Parma ham, goats cheese and served on a bed of rocket and balsamic reduction. £5.95

Zuppa del giorno - Homemade vegetarian soup of the day - Please ask waiter / waitress £4.95

Rustico (v) - Toasted Ciabatta bread topped with caramelized onion and goats cheese and baked in the oven. It is served with rocket salad and drizzled with balsamic reduction £4.95

Caprese (v) - Sliced buffalo mozzarella, and beef tomatoes, on a bed of rocket salad with fresh basil oil dressing £6.50

Involentino di melanzana - Mozzarella and Parma ham, wrapped in aubergine, with balsamic reduction and served with rocket salad and parmesan shavings £6.50

Zuppetta di cozze - Mussels cooked in a tomato, white wine and chilli sauce, and served with crostini bread £5.95

Crostini di fegatini di Pollo - Chicken liver crostini in a white wine creamy sauce. Mixed with spinach, and served with a side rocket salad £6.75

Gamberoni all' aglio piccanti - King prawns shell on cooked in a garlic butter chilli sauce and accompanied with a side rocket salad £6.95

Arancini siciliani - Traditional Sicilian rice balls filled with tomato sauce, mozzarella and mince meat. Served with a tomato sauce dip and rocket salad £6.55

I Risotti - Risottos

- Risotto ai funghi - with a selection of wild mushrooms cooked in a white wine sauce £11.50

Risotto zafferano e pancetta - Saffron risotto with pancetta and parmesan shavings
£10.50

Risotto alla pescatora - Risotto cooked in a white wine and cherry tomato sauce, with mussels, claims, king prawns, baby squid and fresh daily diced fish £14.50

La pasta - Pastas

- Pennette all'arrabiata (v) - Penne pasta cooked in a fresh tomato and chilli sauce.
£6.95

Penne alla cacciatore - Penne with chicken breast strips in a fresh tomato and chilli sauce. £9.25

Tagliatelle ai funghi (v) - Tagliatelle pasta with a selection of mixed mushrooms cooked in a white wine and creamy sauce, and topped with rocket salad and Parmesan Shavings £11.75

Spaghetti carbonara - Spaghetti pasta cooked in a rich creamy sauce with pancetta.
£8.95

Pennette all'amatriciana - Spaghetti with pancetta and onions in a fresh tomato sauce.
£8.95

Pennette alla siciliana- Penne pasta in a delicious fresh tomato sauce with buffalo mozzarella, parmesan and basil £9.50

Spaghetti bolognese - Spaghetti with a rich homemade ragù Bolognese sauce.
Classic! £8.95

Tortellini ricotta spinaci - Homemade tortellini filled with ricotta and spinach in a tomato and basil sauce. Light and delicious. £9.50

Linguini allo scoglio - Linguini pasta cooked in a white wine and cherry tomato sauce, with mussels, claims, king prawns, baby squid and fresh daily diced fish.
£14.50

Tagliatelle ticinese - Slowly cooked beef and veal strips in a rich white wine creamy sauce, with onion and cherry tomatoes. Topped with rocket salad and parmesan shavings £13.95

Spaghetti con cozze - Spaghetti with fresh mussels, white wine, tomato, chilli, garlic and £9.55

Lasagna tradizionale - Rich homemade lasagna in a rich ragu' sauce with parmesan mozzarella £8.95

Tagliatelle al Salmone - Tagliatelle pasta cooked in a delicious tomato creamy sauce with £12.45

Le Pizze - Pizza

- Margherita (v) - Tomato sauce, mozzarella, and fresh basil classic pizza £7.25
Prosciutto e funghi - Tomato, mozzarella, cooked ham and mushrooms. £8.95
Vegetariana (v) - Tomato, mozzarella, black olives, oregano and mixed vegetables. £8.95
Parma - Tomato, mozzarella, Parma Ham, rocket and parmesan shaving. £10.50
Piccante - Tomato, mozzarella and spicy salami. £8.95
Quattro stagioni - Tomato, mozzarella, mushrooms, ham, peppers, anchovies and olives. £9.50
Monte bianco - White pizza, salami, mozzarella, gorgonzola, mushrooms and oregano. £9.50
Bufala - "The pizza verace". tomato sauce, basil, e/v olive oil and buffalo mozzarella. £9.95
Parmigiana - Positano's signature Pizza! Bufala pizza with the addition of aubergine £11.50

Il Pesce - Fish

- Spigola positano - Prime fillet of sea bass cooked in a white wine and cherry tomatoes sauce served with garlic tiger prawns and crushed potatoes. Fresh and delicate! £15.95
Cozze del vesuvio - Scottish mussels cooked in a cherry tomatoes, chili and garlic sauce and served £10.95
Salmone al forno - Oven baked prime fillet of Salmon served on a bed of spinach and crushed potatoes £12.95
Caciucco di pesce - Traditional Italian fish soup with swordfish, mussels, calamari, tiger prawns, clams. Cooked in a cherry tomato, white wine, garlic sauce and served with toasted ciabatta bread £19.95
Salmone allo zafferano - Oven baked prime fillet of Salmon cooked in a rich saffron sauce and served with sautéed potatoes. £12.95
Spada alla puttanesca- Swordfish fillet cooked in a rich white wine sauce with mussels, black olives, garlic, cherry tomatoes, mixed aromatic herbs. It is served on a bed of crushed potatoes and leeks. £13.75
Gamberoni piccanti - Spicy King Prawns shell on, cooked in a rich chili and parsley tomato sauce on a bed of Arborio rice. £15.50

Coda di rospo Positano - Succulent fillet of Monkfish wrapped in pancetta and stuffed with taleggio cheese. Served on a bed of sautéed spinach and crushed potatoes mixed with some leeks.

It is served in a white wine cherry tomatoes sauce.

Il Pollo - Chicken

- Pollo ai funghi - Chicken breast cooked in a rich mixed mushroom creamy sauce served with rosemary potatoes. Positano's signature! £12.15

Pollo ai peperoni piccanti - Chicken breast cooked with mixed roasted peppers in a white wine, chili and cherry tomatoes sauce. It is served on a bed of sautéed potatoes £12.15

Involtino di pollo Positano - Chicken breast wrapped in Parma ham stuffed with spinach and fontina cheese, and served with cherry tomatoes sauce. It is served on a bed of sautéed potatoes £13.95

La carne - Meat

- Vitello al marsala - Veal cooked in a rich Marsala wine and mushroom sauce served with a salad garnish and rosemary potatoes. £13.95

Medaglioni di vitello - Medallions of veal served with a gorgonzola cheese sauce served with a salad garnish and rosemary potatoes. £13.95

Filetto al pepe verde - Prime fillet of 100% Scottish beef served with a peppercorn sauce, salad garnish and rosemary potatoes. £20.95

Filetto al crudo di parma - Prime fillet of 100% Scottish beef served with Parma ham in a marsala wine sauce and served with a salad garnish and Rosemary potatoes. £20.95

Medaglioni al balsamico - Medallions of 100% Scottish beef, served on a bed of rocket salad, balsamic sauces, shaved parmesan and rosemary potatoes. £20.95

Medaglioni ai porcini - Prime fillet of 100% Scottish beef, in a rich porcini sauce and accompanied with sautéed potatoes. £21.95

Dessert menu

- Tiramisù £5.95

Classic and delicious espresso soaked Italian lady fingers layered with a whipped mixture of cream, sugar, and mascarpone cheese, dusted with cocoa.

Absolutely the best!

Torta della nonna £5.95

Shortcrust pastry filled with lemon flavoured patisserie cream and decorated with pine nuts, dusted with icing sugar.

Cheesecake monterosa £5.95

Mascarpone and sweet ricotta cheese with layers of delicate sponge, topped with wild strawberries and redcurrants set in a strawberry glaze.

Cheesecake limoncello £5.95

Ricotta and mascarpone cheesecake with limoncello liquor cream, decorated with lemon custard sauce.

Panna cotta £4.95

Deliciously light and creamy traditional Italian dessert of sweetened whipping cream thickened with gelatine and moulded. It's topped with caramel sauce.

Soufflè al cioccolato £6.25

An unique classic chocolate fondant soufflé with a liquid chocolate centre. It is served warm with a scoop of vanilla ice cream.

Tartufo nocciola £5.95

Tartufo is an Italian Hazelnut ice-cream dessert (semifreddo) with a rich chocolate heart and covered in hazelnut praline and crushed meringue.

Coppa pistacchio e crema £5.65

Custard gelato swirled with chocolate and pistachio gelato, topped with crushed pistachio praline.

Coppa spagnola £5.65

Vanilla gelato swirled with cherry sauce and topped with black candied cherries.

Affogato al caffè £5.25

Prime quality Italian Vanilla ice cream served with espresso coffee.

Lemon sorbet £5.25

The classic sorbet, clean, cool and sharp.
Add a shot of vodka or limoncello for £1 extra.

Italian cheese platter £8.50

Selection of four Italian cheeses served with savoury crackers.

Special dessert of the day

Please ask your waiter for the special dessert of the day