



POSITANO
SINCE 1953

SET MENU RM120++

Soup

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

Starters

(Choose 1)

SELEZIONE DI BRUSCHETTE

3 crispy slices of home-made focaccia smothered with:

- *Sicilian style sweet and sour eggplant, sauteed with tomatoes, capers and olives*
- *Market fresh prawns in an Italian lightly spicy home-made cocktail sauce*
- *Chicken liver pate, blueberry, and sundried tomato*

SUPPLÌ AL RAGU'

Crispy golden fried risotto balls filled with slow cooked beef ragu` and mozzarella cheese, served with arrabiata sauce on the side

INSALATA POSITANO

Mixed premium greens and romaine in egg and anchovy dressing juicy sous vide chicken breast

Mains

(Choose 1)

LINGUINE AL PESTO

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

LINGUINE AL GRANCHIO

Linguine in a spicy aglio olio crab sauce, tossed delicately with juicy fresh crab meat

LASAGNA CLASSICA

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

SOGLIOLA ALLA PUTTANESCA

Pan fried sole fish fillet served with a tangy tomato and basil sauce with capers and olives. Accompanied by golden brown potato wedges and a medley of perfectly grilled vegetables

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

Dessert

CANNOLI

Homemade crispy cannoli shells filled ricotta cheese, candied orange zest and chocolate chips

Drinks

(Choose 1)

LYCHEE D MENTA

Lychee puree, lime juice, spearmint, soda

LOVE IN CINQUE TERRE

Fresh watermelon, fresh lychee, coconut syrup, soda

COFFEE / TEA

*All prices are subjected to 10% service charge and 6 % SST.
Strictly NO alcohol.*