POSITANO

COASTAL ITALIAN

APERITIVO

AED 89

Two selected drinks and one antipasti

Tuesday - Sunday, from 6pm until 8pm

ANTIPASTI

Schiacciata 30
Garlic, Mozzarella, Rosemary (V) (M) (G)

Old-Style Tuscan Bread Salad 45
Cucumber, Shallot, Tomato, Basil, Caper
(V) (G) (SUL) (SOY)

Insalata Positano 45
Mixed Greens, Olives, Artichoke, Balsamic Onions, Veal Salami, Fontina Cheese
(SUL) (M)

Burrata 75
Heirloom Cherry Tomato, Basil, Olive Oil
(V) (M)

Calamari Fritti 55
Ruccola, Lemon Aioli, Marinara
(S) (E) (SOY) (MUS) (M) (G)

Bruschetta 45
Fresh Tomato, Onion, Basil, Garlic, Grana Padano
(V) (G) (M) (SOY)

Roman Meatballs 55
Crushed Tomato, Oregano, Pecorino Romano
(M) (G) (SOY)

Arrancini ai Funghi 50
Wild Mushrooms, Truffle, Grana Padano, Aioli
(V) (M) (G) (E) (SOY) (MUS)

SOUP

Minestrone 45
Carrot, Celery, Zucchini, Potato, Basil Pesto
(V) (TN) (M) (G) (C) (SOY)

Tuscan Seafood Stew 65
Calamari, Shrimps, Mussel, Clam, Tomato
(S) (G) (A) (SOY)

RAW & CURED

Italian Cold Cuts 95
Mortadella, Salami, Prosciutto Cotto, Parma, Olives, Pickled Vegetables, Grilled Bread , Pecorino Romano
(PORK) (G) (TN) (SUL) (MUS) (M) (SOY)

Carpaccio di Manzo 75
Artichoke, Ruccola, Truffle Aioli, Grana Padano
(M) (SOY) (E) (MUS)

MAINS

Tagliata di Manzo 255
Grilled Black Angus Rib Eye (MB-2, 300gm), Ruccola, Balsamic Onions
(M) (SUL)

Ossobuco alla Milanese 145
Braised Veal Shank, Saffron Risotto, Gremolata
(M) (A)

Pollo alla Cacciatora 125
Corn-Fed Chicken, Bell Pepper-Tomato Sugo, Olive
(M)

Salmone Scottato 135
Caponata, Pinenuts, Fennel, Olive Oil
(TN) (F) (M) (SUL)

Gamberoni alla Griglia 175
Grilled Jumbo Prawns, Salsa Verde, Citrus, Fennel
(F) (S) (M) (SUL) (MUS)

Branzino alla Mediterranea 160
Whole Sea Bass, Baby Tomato, Taggiasca Olive, Oregano, Capers, Extra Virgin Olive Oil
(F)

Add on Mixed Seafood 40

STONE OVEN PIZZA

Meat Lovers 90
Meatballs, Parma Ham, Spicy Pork Salami, Veal Pepperoni
(PORK) (M) (G) (SUL)

Frutti di Mare 85
Mixed Seafood, Cherry Tomato, Garlic
(S) (M) (G)

Diavola 75
Tomato, Mozzarella, Spicy Pork Salami
(PORK) (M) (G) (SUL)

Truffle-Ricotta 85
Organic Egg, Black Truffle, Cow Milk Ricotta
(V) (M) (E) (G)

Capricciosa 80
Tomato, Mozzarella, Prosciutto Cotto, Artichoke, Mushrooms, Olive
(PORK) (M) (G) (SUL)

Margherita 70
Tomato, Mozzarella, Basil
(V) (M) (G)

Quattro Formaggi 75
Taleggio, Gorgonzola, Fontina, Mozzarella
(V) (M) (G)

Crudo 80
Parma Ham, Ruccola, Tomato, Pecorino Romano
(PORK) (M) (G) (SUL)

Bufalina 75
Tomato, Buffalo Mozzarella, Basil
(V) (M) (G)

Roman Meatball & Ricotta Calzone 75
Mozzarella, Mushrooms, Tomato, Herbs
(G) (M) (SOY)

SIDES

Patate al Forno 25
Roasted Baby Potatoes, Garlic, Rosemary
(V)

Verdure alla Griglia 25
Grilled Seasonal Market Vegetables
(V)

Salata Mista 25
Mixed Green Salad, Lemon, Olive Oil
(V)

ARTISANAL PASTA

Spinach Ricotta Ravioli 75
Crisp Sage, Brown Butter
(V) (M) (G) (E)

Foie Gras & Burrata Tortelloni 120
Porcini Mushrooms, Pecorino, Fresh Truffle
(M) (G) (E)

Cacio e Pepe 70
Casarecce, Pecorino Romano, Black Pepper
(V) (M) (G) (E)

Carbonara 75
Spaghetti, Beef Bacon, Egg, Grana Padano
(M) (G) (E)

Frutti di Mare 90
Linguini, Calamari, Shrimps, Mussel, Clam, Cherry Tomato Bisque
(S) (G) (E) (A)

Lasagna al Forno 75
Traditional Beef Lasagna
(M) (G) (E)

Rigatoni Meatballs 75
Crushed Tomato Sauce, Herbs, Pecorino Romano
(M) (G) (SOY)

Tartufo e Gnocchi 85
Wild Mushrooms, Garlic, Truffle, Grana Padano, Crema
(M) (G) (E) (V)

Seafood Risotto 90
Calamari, Shrimps, Mussels, Clams, Tomato, Basil, Garlic, Grana Padano
(S) (M) (A)

Wild Mushrooms & Truffle Risotto 90
Black Truffle, Wild Mushrooms, Butter, Grana Padano
(M) (V)

PIZZA NIGHTS

AED 150

Pizza & bucket of hops, or a bottle of house grape

Every Tuesday and Sunday | from 6pm - 12am

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) – Vegetarian, (A) – Contains Alcohol, PORK – Pork
May contain: (S) – Shellfish, (P) – Peanuts, (TN) – Tree Nuts, (SOY) – Soybean, (SS) – Sesame Seeds, (F) – Fish, (E) – Egg, (M) – Milk, (G) – Gluten, (C) – Celery, (MUS) – Mustard, (SUL) – Sulphites.

POSITANO

COASTAL ITALIAN

POSITANO'S SIGNATURE COCKTAILS

CAPRI
Limoncello Bottega | Vodka | Sparkling Lemonade — 55

LIMONCELLO SPRITZ — 65
A classic Italian liqueur with the combination of Limoncello, Prosecco Valdo, slices of Orange, Lemon Wedges and Mint leaves. Whether you try it as an apéritif, digestive or a cocktail, its sweet lemony flavor is crisp and refreshing.

ISCHIA
Gin | Martini Bianco | Fresh Grapefruit — 55

ITALIAN AMARI — 65
Amaro, a name meaning "bitter" in Italian, is an herbal liqueur with a bitter-sweet taste. It's a combination of Amaro Nonino, Fernet Branca, Fresh Orange Juice and Elderflower Syrup.

COCKTAILS WITH A PURPOSE

Bluegrass Smash — 65
Bourbon | Raw Honey Syrup | Fresh Orange Juice Fresh Rosemary

White Tea Daiquiri — 65
White Rum | Chamomile Honey Syrup | Fresh Lime Juice | Chocolate Bitters

WINE BY GLASS

SPARKLING WINE

	Glass	Bottle
Conte Fosco Cuvèe Bru *Emilia-Romagna, Italy*	55	265

WHITE WINE

	Glass	Carafe	Bottle
Sauvignon Blanc, Anakena *Central Valley, Chile*	55	140	265
Gavi DOCG Beni di Batasiolo *Piemonte, Italy*	85	245	415
Ancora Pinot Grigio *Veneto, Italy*	55	135	260

RED WINE

	Glass	Carafe	Bottle
Valpolicella DOC Folonari *Veneto, Italy*	65	190	320
Primitivo Organic, Vinuva *Puglia, Italy*	52	145	230
Cabernet Sauvignon, Anakena *Central Valley, Chile*	55	140	265

ROSE WINE

	Glass	Carafe	Bottle
Pinot Grigio Rosé, Emotivo *Lombardia, Italy*	48	135	225

DESSERT WINE

	Glass
Moscato Passito Araldica *Piemonte, Italy*	100

WINE BY BOTTLE

SPARKLING WINE

Taittinger Brut NV, *France*	900
Prosecco Valdo Rosé, *Veneto*	390

WHITE WINE

Pinot Grigio & Garganega Araldica, *Piemonte*	265
Pinot Grigio IGT, *Italia Estate Provincia di Pavia*	255
Chardonnay & Pinot Grigio, Le Rime, *Toscana*	325
Chardonnay IGT Frescobaldi Albizzia, *Toscana*	330
Orvieto Rocca delle Macie, *Umbria*	330
Anthilia IGT Donnafugata, *Sicilia*	575
Frascati Superiore DOC, *Lazio*	275

RED WINE

Amarone della Valpolicella, *Zenato*	2900
Syrah Sallier Della Tour, *Sicilia*	410
Nero D'Avola Tasca d'Almerita, *Sicilia*	360
Villa Antinori Rosso IGT Marchesi Antinori *Toscana*	560
Chianti Classico DOCG Castello di Gabbiano *Toscana*	560
Chianti Classico Ruffino, *Toscana*	510
Gaja Ca'Marcanda "Promis", *Toscana*	1130
Amarone della Valpolicella *Capitel de Roari, Veneto*	950
Amarone Classico DOC Allegirini, *Veneto*	1740
Barbera d'Asti DOC La Vigna Vecchia *Piemonte*	435
Nebbiolo Langhe, *Piemonte*	480
Montepulciano D'Abruzzo Vigneto Sant'Eusanio, *Abruzzo*	520

WHITE WINE INTERNATIONAL

Sauvignon Blanc, Oyster Bay *Marlborough, New Zealand*	330
Chenin Blanc, Fish Hoek Estate *Stellenbosch, South Africa*	230

RED WINE INTERNATIONAL

Pinot Noir Cloudy Bay *Marlborough, New Zealand*	820
Merlot Viña Montes, *Central Valley, Chile*	315
Malbec, Catena *Shiraz-Cabernet, Argentina*	470
Penfolds, Koonunga Hill *South Australia*	435

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ITALIAN CLASSICS

Negroni 55
Campari | Martini Rosso | Gin

Americano 55
Campari | Martini Rosso | Soda Water

BEERS

Birra Moretti 33cl Bottle	40
Peroni 33cl Bottle	48
Heineken 33cl Bottle	48
Peroni 55cl Draught	52

LIQUEUR

Amaretto Disaronno	55
Baileys	55
Kahlua	55
Sambuca Nera	55
Sambuca Molinari	55
Fernet Branca	48

SELECTION OF SPRITZ

Aperol Spritz 65
Aperol | Conte Fosco | Soda Water

Campari Spritz 65
Campari | Conte Fosco | Soda Water

ITALIAN APERITIFS

Campari	48
Aperol	48
Martini Bianco	48
Martini Rosso	48
Martini Extra Dry	48

POSITANO MOCKTAILS

Positano 35
Lemon | Mint Leaves | Honey

Arancione 35
Orange Marmalade | Apple Juice | Orange Juice
Lemon Juice

Rossa 35
Cranberry Juice | Apple Juice | Strawberries
Raspberries | Elderflower Syrup

Blu 35
Passionfruit | Blueberry Puree | Curacao | Raspberries

WATER AND SOFT DRINKS

	Small	Large
Acqua Panna	24	35
San Pellegrino	24	35

SOFT DRINKS 25
Pepsi, Diet Pepsi, Mirinda, 7 Up, Diet 7 Up,
Tonic Water, Ginger Ale, Soda Water

Red Bull 35

PERFECT BELLINI

Classic Bellini 70
Peach Purée | Conte Fosco

Berry Bellini 70
Berry Purée | Conte Fosco

Rossini 70
Strawberry Purée | Conte Fosco

GRAPPA

Grappa Vendemmia Nonino 65

COFFEE AND TEA

TEA

Vintage | Sencha Zen, Royal Breakfast 30

Blends | Moroccan Nights, Earl Grey Flora, Jasmine Pearl 30

Herbal | Chamomile Breeze, Ginger Calm 30

Green Tea 30

COFFEE

Espresso 25

Americano, Latte, Cappuccino 28

SPECIALITY COFFEE

Caffè Corretto 50

Irish Coffee 55

IL DIGESTIVO

Amaro Averna 50

Limoncello Bottega 55

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SWEETS

Gianduja Chocolate Fondant | 40
Gianduja, Praline Feuilletine, Vanilla Ice Cream
(M) (TN) (G) (E)

Roscoli Tiramisu | 40
Chocolate Shavings, Espresso, Crushed Biscotti
(M) (TN) (G) (E)

Panna Cotta | 40
Red Grape Vinegar, Amarena Cherries, Pistachio
(M) (TN) (SUL)

Affogato 30
Dark Chocolate, Espresso, Vanilla Ice Cream
(M) (E)

Spaghetti Ice Cream | 30
Whipped Cream, Vanilla Ice Cream,
Raspberry Sauce, White Chocolate
(M)

Gelato (2 scoops) | 30
Ask your server for flavors available
(M) (TN) (P) (E)

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