

POSITANO

RISTORANTE PIZZERIA

2019

ITUA

PIZZE CREATIVE

CREATIVE PIZZA

Gorela

177 € / 440 g

*pelati tomatoes sauce,
mozzarella, gorgonzola,
parmesan, chopped veal,
basil, olive oil*

Margherita lasagna

189 € / 450 g

*pelati tomatoes sauce, provola,
ricotta, parmesan, proscutto
coto, fried homemade sausages,
basil, olive oil*

Positano

197 € / 420 g

*mozzarella, parmesan, fried
cherry tomatoes, basil, olive oil
EVO D.O.P.*

Pizza with proscutto crudo and pesto

205 € / 380 g

*pesto sauce, mozzarella,
parmesan, proscutto crudo, basil,
olive oil EVO D.O.P.*

PIZZE CREATIVE

CREATIVE PIZZA



Marinara with mussels

158 € / 530 g

*pelati tomatoes sauce,
fried mussels with chili
pepper and cherry
tomatoes, garlic,
oregano spice, basil,
parsley, olive oil*

Pizza with salmon and zucchini pesto

227 € / 410 g

*pesto sauce with
zucchini, mozzarella,
light-salted salmon,
pumpkin seeds, basil,
olive oil*

Margherita with chopped veal

158 € / 500 g

*pelati tomatoes sauce,
provola, parmesan,
chopped veal, black
pepper, basil, olive oil*

St. Valentine's Pizza

209 € / 500 g

White half (for her): *provola,
parmesan, proschuto crudo,
mushrooms, basil, olive oil EVO
D.O.P.*

Red half (for him): *pelati tomatoes sauce,
mozzarella, parmesan,
proschuto coto, fried
mushrooms, basil, olive oil EVO
D.O.P.*



Dishes contain pepper chilli

PIZZE DELLA TRADIZIONE
TRADITIONAL PIZZA

Margherita

122 € / 430 g

*pelati tomatoes sauce,
mozzarella, parmesan, basil,
olive oil*

4 seasons

169 € / 400 g

*pelati tomatoes sauce,
mozzarella, parmesan,
proschuto coto, dried pork
sausage, mushrooms, basil,
olive oil*

Pomodorini

217 € / 430 g

*mozzarella, parmesan,
proschuto crudo, cherry
tomatoes, arugula, basil,
olive oil*

**Calzone
Ripieno**

173 € / 450 g

*pelati tomatoes sauce,
mozzarella, ricotta,
parmesan, dried pork
sausage, basil, olive oil*

Quattro Formaggi

205 € / 380 g

*mozzarella, gorgonzola, asiago,
emmental, parmesan, basil,
olive oil*

PIZZE DELLA TRADIZIONE
TRADITIONAL PIZZA

Vegetable pizza

167 € / 500 g

*provola, pecorino romano,
broccoli, eggplant, sweet
pepper, fried mushrooms, basil,
olive oil EVO D.O.P.*



Diabola

179 € / 460 g

*pelati tomatoes sauce,
mozzarella, parmesan,
savory salami, chili pepper,
basil, olive oil*

Napolitana

179 € / 420 g

*pelati tomatoes sauce,
mozzarella, parmesan,
anchovies, oregano, basil, olive
oil*

Kapricheze

194 € / 540 g

*pelati tomatoes sauce,
mozzarella, parmesan,
proschuto coto, artichokes,
kalamata olives, basil, olive
oil*



Dishes contain pepper chilli

ANTIPASTI

APPETIZERS

Italian cheeses assorted

165 € / 165/40g

*asiago, emmental,
caciocavallo,
gorgonzola, parmesan
served with honey and
almonds*

Italian meat delicacies

167 € / 180/20g

*salami milano,
capocollo, spiced
salami savusiika,
proschuto crudo
served with arugula
and capers*



Focaccia

113 € / 380 g

*caciocavallo, cherry
tomatoes, chili pepper,
olives, capers, arugula,
oregano*



Bruschetta Puttanesca

98 € / 170 g

*mozzarella, pink and dried
tomatoes, chili pepper,
garlic, anchovies, capers,
basil, olive oil,
oregano*

Bruschetta

84 € / 150 g

*cherry tomatoes, garlic,
basil, olive oil,
oregano*



ANTIPASTI

APPETIZERS

Tartar of tuna

215 € / 200 g

*pink tuna, avocado, berries,
raspberry sauce, olive oil*

Salad with salmon and cheese sauce

179 € / 200/30 g

*pickled salmon, mix salad,
basil, cheese sauce, crotones*

NEW

Salad with shrimp

215 € / 270 g

*tiger shrimps, caciocavallo,
avocado, mix salad, cherry
tomatoes, lemon, basil, olive oil,*

NEW

Salad Mascula

197 € / 260/15 g

*veal, anchovies, boiled yolk,
parmesan, cherry tomatoes,
cucumbers, mix salad, capers,
pumpkin seeds, olive oil,
crotones*

ANTIPASTI

APPETIZERS

Caprese salad

139 € / 260 g

*mozzarella, pink tomatoes,
arugula, basil, oregano,
olive oil*

Tuna and grapefruit salad

176 € / 250 g

*pickled pink tuna, mix salad,
grapefruit, sweet red onion,
poppy, sesame, raspberry
sauce*



Salad with turkey

149 € / 210/30 g

*baked turkey fillet, parmesan,
pink tomatoes, mix salad, basil,
hot neapolitan sauce, crotones*

Neapolitano mixed salad

148 € / 250 g

*baked sweet pepper, zucchini
and eggplant, olives, capers,
dried tomatoes, cherry
tomatoes, arugula, olive oil*



PRIMI

FIRST COURSES

Fish soup

176 € / 500/60 g

*pelati tomatoes, mackerel,
shrimps, squids, mussels in
shells, parsley, bread*

Neapolitano soup

102 € / 300/60 g

*vegetable broth, beans,
chickpea, lentil, onion, spinach,
broccoli, capers, bread*

NEW



O' Gatone

199 € / 300 g

*proschuto coto, provola,
parmesan, potato,
chili peppers, basil*



Soup with veal and egg pashot

106 € / 360/60 g

*veal broth, boiled veal, chicken
egg, parmesan, carrots, celery,
dried tomatoes, chili peppers,
garlic, parsley, bread*



Dishes contain pepper chilli

PASTA FRESCA

HOMEMADE PASTE



Tagliolini Al Posillipo

157 € / 335 g

*tagliolini, mussels, parmesan,
dried tomatoes, chili peppers,
garlic, basil, pesto*

NEW



Cavatelli Alla Pescatore

298 € / 400 g

*cavatelli, tiger shrimps,
pectinidae, mussels in shells,
cherry tomatoes, chili peppers,
garlic, parsley, white wine*

NEW



Spaghetti Ai a Woi

121 € / 300 g

*spaghetti, parmesan, chili
peppers, garlic, parsley, basil,
olive oil*



Spaghetti Alla de Filippo

109 € / 350 g

*spaghetti, cherry tomatoes,
chili peppers, garlic,
parsley*



PASTA FRESCA

HOMEMADE PASTE

Neapolitano spaghetti with ragout

148 € / 500 g

*spaghetti, ricotta, parmesan,
meat tomato sauce*

Ravioli with ricotta in red sauce

149 € / 385 g

*ravioli stuffed with ricotta,
parmesan, garlic, oregano,
pelati tomatoes sauce*

Boustine with a duck and a cream of capers

159 € / 300 g

*envelopes with filling of duck
and vegetables, parmesan,
cherry tomatoes, caper and
anchovies mousse, white wine*

SECONDI

SECOND COURSES

Neapolitano ragout

179 € / 365/65 g

*pork ribs, veal rolls
with pine nuts, raisins,
pecorino and parsleys
- stewed in pelati
tomatoes sauce*

Pizzaiolo chicken fillet

135 € / 420 g

*chicken fillet,
mozzarella, garlic,
oregano, thymus, basil,
pelagic tomato sauce*

NEW

Vracholle with a polenta of nuts and provola

139 € / 420 g

*cream of turkey peas
with provola, veal rolls
with cheese and parsley
- stewed in pelati
tomatoes sauce*



Puttanesca sea bass

215 € / 350 g

*sea bass fillet, dried
tomatoes, cherry
tomatoes, chili peppers,
olives, capers, garlic,
arugula, greens,
vegetable broth, white
wine*



Salmon Alla Puttanesca

265 € / 250 g

*baked salmon fillet,
anchovies, dried
tomatoes, cherry
tomatoes, chili pepper,
olives, arugula, capers*



Dishes contain hot peppers

DOLCI
DESSERTS

**Neapolitano
sfogliatella**

44 € / 100 g

*flaky cake with ricotta
and candied fruits*

Tiramisù

98 € / 210 g

*classic tiramisù with
savoyardy cookies and
mascarpone*

Panna cotta

69 € / 90 g

*creamy dessert with
strawberry jam*

**Rum
cake**

79 € / 100 g

*traditional Neapolitan
dessert with spicy rum
syrup and cream*

**Salt' im bocca
dolce**

59 € / 230 g

*original Neapolitan
dessert with chocolate
and banana cooked in
pizza oven*

**Buckwheat
cake**

59 € / 125 g

*buckwheat flour
cake with apples and
custard cream*

Our ice cream

25 € / 50 g

*own produced ice
cream*

CARTA DEI VINI

WINE LIST

	Price, €	
WINTER LIMITED OFFER	125 ml	750 ml
Cascina Boccaccio Rosa 2015 	—/—	480
<i>Italy, Piedmont.</i> <i>Grape variety: Dolceo, Barbera.</i> <i>Red, dry</i>		
L'acino Chora Rosso 	90	520
<i>Italy, Calabria.</i> <i>Grape variety: Malioco, Garnach, Nera.</i> <i>Red, dry</i>		
L'Acino Asor Magliocco Rose 	95	550
<i>Italy, Calabria.</i> <i>Grape variety: Malioco.</i> <i>Red, dry</i>		
L'Acino Giramondo 2016 	105	610
<i>Italy, Calabria.</i> <i>Grape variety: Malvasias.</i> <i>White, dry</i>		
Ferraro Maurizio Al Sole del Pomeriggio 2016 	—/—	585
<i>Italy, Piedmont.</i> <i>Grape variety: Barbera, Nebiolo.</i> <i>Red, dry</i>		
Ferraro Maurizio Al Sole del Mattino 2016 	—/—	675
<i>Italy, Piedmont.</i> <i>Grape variety: Hand, Grignolino.</i> <i>Red, dry</i>		
Lazzaroni Marsala Fine Chiostro di Saronò	60	345
<i>Italy, Sicily.</i> <i>Grape variety: Malvasias.</i> <i>White, solid, sweet</i>		



CARTA DEI VINI

WINE LIST

	Price, €	
SPARKLING WINES	125 ml	750 ml
Anna Spinato Moscato Colli Euganei <i>Italy, Veneto.</i> <i>Grape variety: Moscato Bianco.</i> <i>Semisweet</i>	85	480
Canella Prosecco <i>Italy, Veneto.</i> <i>Grape variety: Glera.</i> <i>Dry</i>	85	500
Croci Campedello  <i>Italy, Emilia Romagna.</i> <i>Grape variety: Malvasia, Trebbiano, Ortrugo.</i> <i>Dry</i>	115	680
Anna Spinato Rose' Extra Dry <i>Italy, Veneto.</i> <i>Grape variety: Raboso.</i> <i>Dry</i>	—/—	450



Natural wine is prepared by fermentation of pure grape juice with the addition of a minimum amount of foreign substances

CARTA DEI VINI

WINE LIST

	Price, €	
WHITE WINES	125 ml	750 ml
Feudo Monaci Fiano <i>Italy, Apulia.</i> Grape variety: Fiano. Dry	55	325
La Spinosa Marugale 2017  <i>Italy, Tuscany.</i> Grape variety: Trebbiano, Chardonnay. Dry	—/—	450
Croci Valtolla 2016  <i>Italy, Emilia Romagna.</i> Grape variety: Malvasia. Dry	115	705
Casale Trebbiano Colli Toscana Centrale 2015  <i>Italy, Tuscany.</i> Grape variety: Trebbiano. Dry	—/—	735



CARTA DEI VINI

WINE LIST

	Price, €	
RED WINES	125 ml	750 ml
Feudo Monaci Primitivo <i>Italy, Apulia. Grape variety: Primitivo.</i> Dry	60	330
Gran Maestro Appasimento <i>Italy, Apulia. Grape variety: Sangiovese, Primitivo, Negroamaro.</i> Dry	—/—	360
D'Angelo Sacra Vite <i>Italy, Basilicata. Grape variety: Aglianico.</i> Dry	65	380
Croci San Bartolomeo Selezione  <i>Italy, Emilia Romagna. Grape variety: Barbera, Bonarda.</i> Dry	165	960
Casale Chianti 2011  <i>Italy, Tuscany. Grape variety: Sangiovese.</i> Dry	—/—	945
Saccoletto Barbera Fornace 2011  <i>Italy, Piedmont. Grape variety: Barbera.</i> Dry	—/—	800
Cascina Boccaccio Dolcetto di Ovada Celso Zero 2016  <i>Italy, Piedmont. Grape variety: Dolcetto.</i> Dry	140	650
HOUSE WINES	125 ml	750 ml
Red house wine	80	—/—
White house wine	80	—/—
Cork fee - a service for serving alcohol that you brought with you	1 bottle	100



Natural wine is prepared by fermentation of pure grape juice with the addition of a minimum amount of foreign substances

BAR

Bevande Alcoliche

ALCOHOLIC BEVERAGES

	ml	Price, €
Vermouths, bittrs, aperitifs		
<i>Martini Bianco</i>	50	37
<i>Aperol</i>	50	34
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Vodka		
<i>Finlandia</i>	50	60
<i>Staritsky&Levitsky</i>	50	74
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Rum		
<i>Palma Mulata Anejo Gran Reserva 7 anos</i>	50	54
<i>Cayo Grande Club blanco</i>	50	49
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Tequila		
<i>Tres Sombreros 100% Añejo</i>	50	85
<i>Tres Sombreros silver</i>	50	70
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Gin		
<i>Hayman's Old Tom gin</i>	50	65
<i>Beefeater</i>	50	65
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BAR

Bevande Alcoliche

ALCOHOLIC BEVERAGES

	ml	Price, €
Whiskey		
<i>Tomintoul 10 y.o. Single Malt</i>	50	110
<i>Tomintoul Single Malt Oloroso 12yo</i>	50	125
<i>Laphroaig 10 y.o. Single Malt</i>	50	220
<i>Jameson</i>	50	89
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American whiskey		
<i>Jack Daniels</i>	50	89
<i>Kentucky Tavern Bourbon</i>	50	79
<i>Ridgmont Reserve Small Batch 1792 Bourbon</i>	50	99
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Cognac		
<i>A. de Fussigny Selection</i>	50	115
<i>Hennessy VSOP</i>	50	164
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Brandy		
<i>Carlos I Solera Gran Reserva Brandy de Jerez</i>	50	79
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Grappa		
<i>Cellini Oro Grappa</i>	50	59
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Limoncello		
<i>Bottega Limoncino</i>	50	69

BAR

Birra

BEER

	ml	Price, €
Beer kegs		
<i>Praga chiara / light</i>	300/500	44 / 64
<i>Erdinger DUNKEL</i>	300/500	64 / 79

Beer in a bottle

Belgium

Blanche de Namur Du Bocq, light unfiltered 330 **54**

Germany

Veltins Pilsener, light filtered 500 **49**

Maisel's Weisse Original, light non-alcoholic 500 **49**

Ukrainian Craft

Craft beer Pravda 330 **55**

Craft beer Varvar 330 **60**

BAR

Cocktail

COCKTAILS

	<i>ml</i>	<i>Price, €</i>
<i>Spritz</i>	300	107
<i>Negroni</i>	190	85
<i>Mojito</i>	350	105
<i>Kir Royal</i>	115	85

Cocktails n/a

NON-ALCOHOLIC COCKTAILS

	<i>ml</i>	<i>Price, €</i>
<i>Mojito</i>	350	80
<i>Lemonade</i>	400	52
<i>Milkshake</i> <i>Classic / Strawberry / Banana</i>	300	59

BAR

Analcolici

NON-ALCOHOLIC DRINKS

	<i>ml</i>	<i>Prive, €</i>
<i>Morshynska</i> <i>Morshynska carbonated / non-carbonated</i>	330	34
<i>Perrier</i>	300	74
<i>Nabeghlavi</i>	500	43
<i>Vittel</i>	330	59
<i>Coca-Cola / Fanta / Sprite / Tonic</i>	330	34
<i>Juice Granini in assortment</i>	250	39
Freshes		
<i>Orange / Grapefruit</i>	200	70
<i>Apple / Carrot / Celery</i>	200	60

BAR

Caffè

COFFEE

	<i>ml</i>	<i>Price, €</i>
<i>Espresso Neopolitano</i>	20	33
<i>Espresso</i>	30	33
<i>American</i>	120	33
<i>Cappuccino</i>	150	40
<i>Late</i>	250	42
<i>Corretto coffee (with grappa)</i>	50	54
<i>Cocoa</i>	250	40
<i>Raf coffee</i>	120	37

Bevande stagionali

SEASONAL DRINKS

	<i>ml</i>	<i>Price, €</i>
<i>Red mulled wine b/a</i>	250	60
<i>Mulled white wine b/a</i>	250	60
<i>Mulled white wine</i>	250	69
<i>Red mulled wine</i>	250	72
<i>Grog</i>	250	65

BAR

Tè TEA

	<i>ml</i>	<i>Prive, €</i>
<i>Brewed tea</i> <i>black / green / herbal</i>	400	42
<i>Cherry-currant tea</i>	250	50
<i>Raspberry-blackberry tea</i>	250	50
<i>Sea buckthorn-orange tea</i>	250	50

Topping TOPING

	<i>ml</i>	<i>Prive, €</i>
<i>Honey</i>	50	15
<i>Soy milk</i>	70	13
<i>Cream</i>	10	4
<i>Marshmallow</i>	10	7
<i>Milk</i>	50	4