

**POSITANO**

RISTORANTE PIZZERIA

2018

**ITUA**

# PIZZE CREATIVE

CREATIVE PIZZA

---

## **Gorela**

**174 € / 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**

**183 € / 420 g**

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

---

---

## **Pizza with proschuto crudo and pesto**

**196 € / 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**

**197 € / 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, proscuto crudo,  
mushrooms, basil, olive oil EVO  
D.O.P.*

**Red half (for him):** *pelati tomatoes sauce,  
mozzarella, parmesan,  
proscuto 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**

**162** € / 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**

**167** € / 450 g

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

---

**4 cheeses**

**198** € / 380 g

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

---

**PIZZE DELLA TRADIZIONE**  
TRADITIONAL PIZZA

---

**Vegetable pizza**

**159 € / 500 g**

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



---

**Diavola**

**164 € / 460 g**

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

---

**Napolitana**

**164 € / 420 g**

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

---

**Kapricheze**

**188 € / 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*

### **Snack with Italian cheeses and proschuto crudo**

**209 € / 200/75 g**

*mozzarella, ricotta,  
proschuto crudo, bread*

### **Bruschetta**

**84 € / 150 g**

*cherry tomatoes, garlic,  
basil*



## ANTIPASTI

APPETIZERS



### **Bruschetta Puttanesca**

**98 € / 170 g**

*mozzarella, pink and dried  
tomatoes, chili pepper, garlic,  
anchovies, capers*

### **Tartar of salmon**

**269 € / 190/40 g**

*salmon, avocado, lemon,  
olive oil, crotones*

### **Tartar of tuna**

**215 € / 200 g**

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

### **Salmon with cheese sauce**

**179 € / 200/30 g**

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



Dishes contain pepper chilli

## ANTIPASTI

### APPETIZERS

---

### **Caprese salad**

**139** € / 260 g

*mozzarella, pink tomatoes,  
arugula, 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, hot  
neapolitan sauce, crotones*

---

### **Neapolitano mixed salad**

**148** € / 250 g

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

---



## PRIMI

### FIRST COURSES

#### ***Fish soup***

**176** € / 500/60 g

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

#### ***Neapolitano soup***

**102** € / 300/60 g

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

**NEW**

#### ***Vellutata with boletus mushrooms in black truffle flavor***

**115** € / 320/15 g

*vegetable broth, boletus mushrooms, oyster mushrooms, champignons, onion, microgreen, cream, black truffle oil, crotones*

**NEW**



#### ***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

## PRIMI

### FIRST COURSES

#### **Neapolitano spaghetti with ragout**

**148** € / 500 g

*spaghetti, ricotta,  
parmesan, meat  
tomato sauce*

NEW

#### **Baked Frittata in Neapolitan**

**137** € / 320 g

*spaghetti, provolone,  
parmesan, cherry  
tomatoes, green peas,  
basil, meat sauce,  
bechamel sauce*



#### **Spaghetti Alla de Filippo**

**109** € / 208 g

*spaghetti, cherry  
tomatoes, chili  
peppers, garlic*

#### **Linguine al Cartoccio**

**211** € / 500 g

*linguine, shrimps,  
squids, mussels in shells,  
baked in pelati tomatoes  
sauce.*

*Ehe dish is served  
in parchment*

NEW

#### **Eggplant Parmigiana**

**165** € / 300 g

*eggplants, mozzarella,  
parmesan, basil, pelagic  
tomato sauce*



## PASTA FRESCA

HOMEMADE PASTE



### **Tagliolini Al Posillipo**

**157 € / 335 g**

*tagliolini, mussels, dried  
tomatoes, chili peppers,  
pesto*

### **Ravioli with ricotta in red sauce**

**149 € / 385 g**

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

**NEW**

### **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*



*Dishes contain pepper chilli*

**SECONDI**  
SECOND COURSES

**Neapolitano  
ragout**

**179 € / 365/65 g**

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

**NEW**

**Pizzaiolo  
chicken  
fillet**

**135 € / 420 g**

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



**Sfritta**

**155 € / 350 g**

*fried pork cut,  
salo, sweet pepper,  
pepperonchini, bread*

**NEW**



**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,  
dried tomatoes, cherry  
tomatoes, chili pepper,  
olives, capers*



**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**

**72 € / 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

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



# CARTA DEI VINI

## WINE LIST

### SPARKLING WINES

125 ml 750 ml

#### **Anna Spinato Moscato Colli Euganei**

Italy, Veneto.

Grape variety: Moscato Bianco.

Semisweet

**85**

**480**

#### **Canella Prosecco**

Italy, Veneto.

Grape variety: Glera.

Dry

**85**

**500**

#### **Croci Campedello**

Italy, Emilia Romagna.

Grape variety: Malvasia, Trebbiano, Ortrugo.

Dry

**115**

**680**

#### **Anna Spinato Rose' Extra Dry**

Italy, Veneto.

Grape variety: Raboso.

Dry

—/—

**450**



The natural wine is prepared by fermentation of pure grape juice  
without the addition of any foreign substances

# CARTA DEI VINI

## WINE LIST

### WHITE WINES

125 ml 750 ml

#### **Feudo Monaci Fiano**

Italy, Apulia.

Grape variety: Fiano.

Dry

**55**

**325**

#### **La Spinosa Marugale 2017**

Italy, Tuscany.

Grape variety: Trebbiano, Chardonnay.

Dry

—/—

**450**

#### **Croci Valtolla 2016**

Italy, Emilia Romagna.

Grape variety: Malvasia.

Dry

**115**

**705**

#### **Casale Trebbiano Colli Toscana Centrale 2015**

Italy, Tuscany.

Grape variety: Trebbiano.

Dry

—/—

**735**

#### **L'Acino Mantonicoz 2013**

Italy, Calabria.

Grape variety: Montonico Pinto.

Dry

**160**

**780**





# CARTA DEI VINI

## WINE LIST

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



The natural wine is prepared by fermentation of pure grape juice without the addition of any foreign substances

## BAR

---

### Bevande Alcoliche

ALCOHOLIC BEVERAGES

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

## BAR

---

### Bevande Alcoliche

ALCOHOLIC BEVERAGES

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

## BAR

---

### Birra

BEER

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

---

### **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 kraft**

*Kraft beer Pravda* 330 **50**

*Kraft beer Varvar* 330 **60**

## BAR

---

### Cocktail

#### COCKTAILS

	<i>ml</i>	<i>Price, ₹</i>
<i>Spritz</i>	300	<b>107</b>
<i>Negroni</i>	190	<b>85</b>
<i>Bocce Ball</i>	350	<b>95</b>
<i>Mojito</i>	350	<b>105</b>
<i>Kir Royal</i>	115	<b>85</b>
<i>Martini Royal</i>	250	<b>91</b>
<i>South Side</i>	150	<b>87</b>
<i>Dolcetto</i>	190	<b>90</b>

---

### Cocktails n/a

#### NON-ALCOHOLIC COCKTAILS

	<i>ml</i>	<i>Price, ₹</i>
<i>Mojito</i>	350	<b>80</b>
<i>Green smoothie</i>	200	<b>90</b>
<i>Yellow smoothie</i>	250	<b>135</b>
<i>Lemonade</i>	400	<b>52</b>
<i>Milkshake</i> <i>Classic / Strawberry / Banana</i>	300	<b>59</b>

## BAR

---

### Analcolici

#### NON-ALCOHOLIC DRINKS

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

## BAR

---

### Caffè

COFFEE

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

---

### Bevande stagionali

SEASONAL DRINKS

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

## BAR

---

### Tè TEA

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

---

### Topping TOPING

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