

**POSITANO**

RISTORANTE PIZZERIA

2019

**ITUA**

## PIZZE CREATIVE

CREATIVE PIZZA



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### **Pizza** **with eggplant** **and capocollo**

**185 € / 470 g**

*provola, parmesan,  
capocollo, grill eggplant,  
garlic, chili pepper, basil,  
oregano, olive oil EVO*

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### **Pizza Enzo**

**196 € / 440 g**

*provola, ricotta, parmesan,  
cherry tomatoes, arugula, basil,  
olive oil EVO*

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### **Gorela**

**196 € / 440 g**

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

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### **Margherita** **lasagna**

**232 € / 450 g**

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

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### **Positano**

**218 € / 420 g**

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

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

**238 € / 380 g**

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

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## PIZZE CREATIVE

CREATIVE PIZZA



### **Marinara with mussels**

**164 € / 530 g**

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

### **Pizza with salmon and zucchini pesto**

**237 € / 410 g**

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

### **Margherita with chopped veal**

**188 € / 500 g**

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



### **St. Valentine's Pizza**

**238 € / 500 g**

**White half (for her):** *provola,  
parmesan, proschuto crudo,  
fried mushrooms with chili  
pepper and garlic, 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

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### **Margherita**

**140 € / 430 g**

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

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### **Pizza ai Porchini**

**258 € / 450 g**

*creamy-nut sauce, mozzarella,  
parmesan, wight mushrooms,  
roasted cherry tomatoes, basil,  
olive oil EVO*

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### **4 seasons**

**186 € / 400 g**

*pelati tomatoes sauce,  
mozzarella, parmesan,  
proschuto coto, dried salami,  
mushrooms, basil,  
olive oil EVO*

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### **Pomodorini**

**268 € / 430 g**

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

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### **Calzone Ripieno**

**192 € / 450 g**

*pelati tomatoes sauce,  
mozzarella, ricotta,  
parmesan, dried salami,  
basil, olive oil EVO*

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### **Quattro Formaggi**

**228 € / 380 g**

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

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# PIZZE DELLA TRADIZIONE

## TRADITIONAL PIZZA

NEW

### Vegetable pizza

**188 € / 500 g**

*provola cheese, pecorino romano, broccoli, eggplant, bell peppers, sautéed oyster mushrooms, basil, EVO D.O.P. olive oil*

### Napolitana

**210 € / 420 g**

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

### Marinara

**120 € / 400 g**

*pelati tomatoes sauce, garlic, basil, olive oil EVO, oregano*



### Diabola

**192 € / 460 g**

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



### Prosciutto e funghi

**238 € / 480 g**

*cream, mozzarella, parmesan, fried mushrooms with chili pepper and garlic, prosciutto coto, basil, olive oil EVO*

### Pescatore

**298 € / 510 g**

*pelati tomatoes sauce, mozzarella, parmesan, cuttlefish, tiger shrimps, squids, mussels in shells, garlic, parsley, basil, olive oil EVO*



Dishes contain pepper chilli

## ANTIPASTI

APPETIZERS

### **Italian cheeses assorted**

**175** € / 165/40 g

*mozzarella,  
caciocavallo,  
stracciatella, ricotta  
served with honey  
and almonds*

### **Italian meat delicacies**

**194** € / 180/20  
g

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

### **Focaccia with oregano and olive oil**

**49** € / 210 g

**NEW**

### **Focaccia with garlic and olive oil**

**49** € / 210 g

**NEW**

### **Focaccia with parmesan and olive oil**

**113** € / 240 g

### **Bruschetta with baked sweet pepper**

**88** € / 175 g

*baked sweet pepper,  
parmesan, arugula,  
pesto sauce, olive oil*

## ANTIPASTI

APPETIZERS

### **Bruschetta with salmon**

**104 € / 125 g**

*light-salted salmon,  
arugula, oregano,  
pesto sauce, olive oil*



### **Bruschetta Pomodoro**

**78 € / 200 g**

*pink tomatoes, chili  
pepper, oregano, basil,  
olive oil*

### **Buratta with olive oil**

**262 € / 350 g**

*buratta, arugula, cherry  
tomatoes, capers,  
olive oil*

NEW

### **Di Rinforzo salad**

**220 € / 365 g**

*anchovies, cauliflower, cherry  
tomatoes, bell peppers, capers,  
green and kalamata olives,  
parsley, basil, olive oil,  
balsamic vinegar*

NEW

### **Veal salad**

**185 € / 260 g**

*boiled veal, cherry tomatoes,  
sweet red onions, capers,  
kalamata olives, arugula,  
olive oil*

## ANTIPASTI

### APPETIZERS

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#### **Salad with salmon and cheese souce**

**210** € / 200/30 g

*light-salted salmon, mix salad,  
cherry tomatoes, basil,  
cheese sauce, crotones*

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#### **Salad with tiger shrimps**

**252** € / 270 g

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

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#### **Caprese salad**

**168** € / 260 g

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

NEW

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#### **Capocollo and stracciatella salad**

**187** € / 300 g

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

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#### **Neapolitano mixed salad**

**168** € / 250 g

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



## PRIMI

### FIRST COURSES

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

**210 € / 500/60 g**

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

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

**118 € / 300/60 g**

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

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#### ***Soup with veal and poached egg***

**125 € / 360/60 g**

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

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*Dishes contain pepper chilli*

## PASTA FRESCA

HOMEMADE PASTE



### **Cavatelli Alla Pescatore**

**298 € / 400 g**

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



### **Spaghetti Ai a Woi**

**129 € / 300 g**

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

**NEW**

### **Spaghettoni alla Salernitana**

**142 € / 400 g**

*spaghettoni, mozzarella,  
parmesan, pelati tomatoes,  
garlic, parsley, olive oil,  
basil*

### **Spaghetti Genovese**

**174 € / 400 g**

*spaghetti, caciocavallo,  
meat sauce with vegetables,  
basil*



# PASTA FRESCA

HOMEMADE PASTE

NEW



## Tagliolini Al Posillipo

**168 € / 300 g**

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

NEW

## Spaghettoni alla PuverIELLO

**165 € / 400 g**

*spaghettoni, poached  
eggs, pancetta, pecorino,  
parmesan, white wine,  
black pepper*

NEW

## Spaghettoni al Pomodoro

**119 € / 350 g**

*spaghettoni, pelati tomatoes,  
garlic, parsley,  
oregano, olive oil,  
basil*

## Ravioli with ricotta in red sauce

**149 € / 385 g**

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



Dishes contain pepper chilli

## SECONDI

SECOND COURSES

NEW

### Zucchini Parmigiana

185 € / 300 g

*baked slices of zucchini  
with mozzarella,  
parmesan, pelati  
tomatoes sauce*

NEW

### Polpette al Sugo

180 € / 350 g

*pork and beef meatballs  
with parmesan, garlic  
and parsley, stewed  
in tomato sauce with  
spinach, olive oil and  
wine vinegar*

NEW

### Sfritta

208 € / 350 g

*sear-roasted pork  
tenderloin, raw cured  
pork fat, bell pepper,  
pepperonchini, wine  
vinegar, bread*

### Genovese ragout

194 € / 350 g

*veal, parmesan, carrot,  
onion, celery, parsley -  
stewed in sauce based  
on white wine, bread*

### Pizzaiolo chicken fillet

178 € / 420 g

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



### Puttanesca Dorado

278 € / 350 g

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



**DOLCI**  
DESSERTS

**NEW**

**Struffoli**

**95 € / 200 g**

*traditional Neapolitan  
holiday dessert  
made of deep-fried balls  
of dough with honey  
and candied fruit*

**Tiramisù**

**106 € / 210 g**

*classic tiramisù  
with savoyardy cookies  
and mascarpone*

**Rum cake**

**104 € / 100 g**

*traditional Neapolitan  
dessert with spicy rum  
syrup and cream*

**Salt' im bocca  
dolce**

**72 € / 230 g**

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

**Panna cotta**

**76 € / 90 g**

*creamy dessert  
with strawberry jam*

**NEW**

**Buckwheat  
cake**

**64 € / 125 g**

*buckwheat flour cake  
with apples  
and custard*

**Ice cream**

**25 € / 50 g**

**Fresh  
pineapple**

**75 €**

*1/4 part  
of pineapple*

# CARTA DEI VINI

## WINE LIST

	Price, €	
<b>LIMITED OFFER</b>	125 ml	750 ml
<b>Cascina Boccaccio Rosa 2015</b>  <i>Italy, Piedmont.</i> <i>Grape variety: Dolceo, Barbera.</i> <i>Red, dry</i>	—/—	<b>480</b>
<b>L'Acino Giramondo 2016</b>  <i>Italy, Calabria.</i> <i>Grape variety: Malvasias.</i> <i>White, dry</i>	<b>105</b>	<b>610</b>
<b>NEW</b> <b>La Spinosa Giovito Toscana</b>  <b>Rosso SO2 Free</b> <i>Italy, Toscana.</i> <i>Grape variety: Sangiovese.</i> <i>Red, dry</i>	—/—	<b>585</b>
<b>Lazzaroni Marsala Fine Chioistro di Saronò</b> <i>Italia, Marsala.</i> <i>Vitigni: Catarato, Grillo, Inzolia. Ambrato.</i> <i>Chiuso, dolce</i>	<b>60</b>	<b>345</b>



# CARTA DEI VINI

## WINE LIST

### **CIDERS**

*All Natural brut, 2018 Vintage, secondary  
fermentation in bottle*

Price, €

125 ml    750 ml

#### **Berryland N°1**

*Made from apples of Kyiv Cuvet N°1 region*

—/—

**130**

#### **Berryland N°2**

*Made from apples of Kyiv Cuvet N°2 region*

**37**

**130**

#### **Berryland N°3**

*Made from Bukovyna region apples*

—/—

**130**

#### **Berryland Perry**

*Made from 100% pear juice*

—/—

**160**

# CARTA DEI VINI

## WINE LIST

Price, €

### SPARKLING WINES

125 ml 750 ml

**Anna Spinato Moscato Colli  
Euganei**

Italy, Veneto. Grape variety: Moscato Bianco.  
Semisweet

**85 490**

**NEW Bottega Vino dei Poeti  
Prosecco Extra Dry**

Italy, Veneto. Grape variety: Glera. Dry

**90 520**

**Dopff & Irion Cremant Brut Rose**

France, Alsace. Grape variety: Pinot Noir

**115 680**

**Lo Sparviere Franciacorta Brut**

Italy, Lombardy. Grape variety: Chardonnay

—/— **1100**

**Lo Sparviere Franciacorta Brut Rose**

Italy, Lombardy. Grape variety: Pinot Nero

—/— **1250**

### WHITE WINES

125 ml 750 ml

**Casa de Vilacetinho Vinho Verde**

Portugal, Vinho Verde. Grape variety: Avessj, Arinto,  
Azal, Loureiro. Semidry

**60 325**

**NEW Feudo Monaci Fiano**

Italy, Apulia. Grape variety: Fiano. Dry

**70 410**

**NEW Tenuta Moraia Calasera  
Vermentino Toscana**

Italy, Toscana. Grape variety: Vermentino. Dry

**70 410**

**Peter Zemmer Pinot Grigio DOC**

Italy, Alto Adige. Grape variety: Pinot Grigio

**90 520**

**Giesen Estate Sauvignon Blanc  
Marlborough**

New Zealand, Marlborough. Grape variety:  
Sauvignon Blanc

**70 410**



# CARTA DEI VINI

## WINE LIST

	Price, €	
<b>RED WINES</b>	125 ml	750 ml
<b><i>Badel 1862 Plavac Hrvatske vina</i></b> <i>Croatia, Middle and South Dalmatia. Grape variety: Swimmer Mali.</i> <i>Dry</i>	<b>60</b>	<b>325</b>
<b><i>Feudo Monaci Primitivo</i></b> <i>Italy, Apulia. Grape variety: Primitive.</i> <i>Dry</i>	<b>70</b>	<b>410</b>
<b><i>D'Angelo Sacra Vite IGT Basilicata</i></b> <i>Italy, Basilicata. Grape variety: Aglianico</i>	<b>75</b>	<b>435</b>
<b><i>Ocone Vigna Pezza La Corte Aglianico Taburno</i></b> <i>Italy, Campagna. Grape variety: Aglianico</i>	<b>125</b>	<b>730</b>
<b><i>Cascina Boccaccio Dolcetto Di Ovada Celso Zero</i></b> <i>Italy, Piemonte. Grape variety: Dolcetto</i>	<b>130</b>	<b>780</b>

<b>HOUSE WINES</b>	125 ml	750 ml
<b><i>Red house wine</i></b>	<b>80</b>	—/—
<b><i>White house wine</i></b>	<b>80</b>	—/—

**Cork fee** - a service for serving alcohol that you brought with you

<b>Wines</b>	<b>1 bottle</b>	<b>100 uah</b>
<b>Strong alcohol</b>	<b>1 bottle</b>	<b>200 uah</b>

## BAR

### Bevande Alcoliche

ALCOHOLIC BEVERAGES

	ml	Price, €
<b>Aperitifs</b>		
<i>Martini Bianco</i>	50	<b>37</b>
<i>Aperol Spritz</i>	300	<b>115</b>
<i>Kir Royal</i>	115	<b>85</b>
<i>Piña Colada no alcohol</i>	120	<b>50</b>

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#### **Vodka**

<i>Finlandia</i>	50	<b>60</b>
<i>Staritsky&amp;Levitsky</i>	50	<b>74</b>
<i>Grey Goose</i>	50	<b>116</b>

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#### **Rum**

<i>Palma Mulata 5yo, Cuba</i>	50	<b>55</b>
<i>Palma Mulata Anejo Gran Reserva 7 anos</i>	50	<b>60</b>
<i>Dictador 100 Months Aged Rum Claro</i>	50	<b>89</b>
<i>Dictador 100 Months Aged Rum Orange</i>	50	<b>102</b>
<i>Dictador 100 Months Aged Rum Cafe</i>	50	<b>102</b>

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#### **Tequila**

<i>Monte Alban Silver 100% Agave</i>	50	<b>89</b>
<i>Monte Alban Mezcal Con Gusano 100% Agave</i>	50	<b>97</b>
<i>Monte Alban Reposado 100% Agave</i>	50	<b>109</b>

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#### **Gin**

<i>Hayman's London Dry</i>	50	<b>65</b>
<i>Hayman's Old Tom gin</i>	50	<b>72</b>
<i>Opihr Oriental Spiced London Dry</i>	50	<b>97</b>

	ml	Price, €
<b>Whiskey</b>		
<i>Jameson Original</i>	50	<b>89</b>
<i>Bushmills Original</i>	50	<b>89</b>
<i>Monkey Shoulder</i>	50	<b>148</b>
<i>Laphroaig 10 y.o. Single Malt</i>	50	<b>220</b>
<i>Glenfiddich 12yo</i>	50	<b>255</b>
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<b>Bourbon</b>		
<i>Jack Daniels</i>	50	<b>89</b>
<i>Kentucky Tavern Bourbon</i>	50	<b>79</b>
<i>Wild Turkey</i>	50	<b>89</b>
<i>Bulleit Bourbon</i>	50	<b>99</b>
<i>Bulleit 95 RYE</i>	50	<b>109</b>
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<b>Cognac</b>		
<i>A. de Fussigny Selection</i>	50	<b>115</b>
<i>Hennessy VSOP</i>	50	<b>169</b>
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<b>Brandy</b>		
<i>Carlos II Solera Reserva</i>	50	<b>65</b>
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<b>Grappa</b>		
<i>Bolgrad Grape</i>	50	<b>59</b>
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<b>Liqueurs</b>		
<i>Lazzaroni Amaretto</i>	50	<b>70</b>
<i>Bottega Limoncino</i>	50	<b>69</b>
<i>STROH Jagertee</i>	50	<b>55</b>
<i>Becherovka</i>	50	<b>60</b>
<i>Baileys</i>	50	<b>65</b>

## BAR

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### Birra

BEER

	ml	Price, €
<b>Beer kegs</b>		
<i>Praga chiara / light</i>	300/500	<b>64 / 84</b>
<i>Erdinger DUNKEL</i>	300/500	<b>69 / 85</b>

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### **Beer in a bottle**

#### **Belgium**

<i>Blanche de Namur Du Bocq, light unfiltered</i>	330	<b>68</b>
<i>HOEGAARDEN WHITE, light non-alcoholic</i>	330	<b>62</b>

#### **Germany**

<i>Maisel's Weisse Original, light non-alcoholic</i>	500	<b>49</b>
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#### **Ukrainian Craft**

<i>Craft beer Pravda</i>	330	<b>65</b>
<i>Craft beer Varvar</i>	330	<b>70</b>

## BAR

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### Cocktail

#### COCKTAILS

	<i>ml</i>	<i>Price, €</i>
<i>Negroni</i>	190	<b>85</b>
<i>Mojito</i>	350	<b>115</b>
<i>Positano</i>	360	<b>90</b>

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### Mix Drinks

#### MIX DRINKS

	<i>ml</i>	<i>Price, €</i>
<i>Gin tonic</i>	230 1000	<b>80</b> <b>290</b>
<i>Cuba libre</i>	230 1000	<b>80</b> <b>290</b>
<i>Capiroska</i>	300 1000	<b>80</b> <b>290</b>
<i>Aperol Spritz</i>	300 1000	<b>115</b> <b>330</b>
<i>Piña Colada</i>	400 1000	<b>110</b> <b>220</b>

## BAR

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### Analcolici

#### NON-ALCOHOLIC DRINKS

	<i>ml</i>	<i>Price, €</i>
<i>Morshynska</i>		
<i>Morshynska carbonated / non-carbonated</i>	330	<b>36</b>
<i>Perrier</i>	300	<b>74</b>
<i>Nabeghlavi</i>	500	<b>48</b>
<i>Vittel</i>	330	<b>59</b>
<i>Coca-Cola / Fanta / Sprite / Tonic</i>	330	<b>36</b>
<i>Juice in the assortment</i>	200	<b>30</b>
<i>Granini Juice</i>	250	<b>55</b>

### Freshes

<i>Orange / Grapefruit</i>	200	<b>80</b>
<i>Apple / Carrot / Celery</i>	200	<b>70</b>
<i>Pineapple</i>	200	<b>130</b>

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### Cocktails n/a

#### NON-ALCOHOLIC COCKTAILS

	<i>ml</i>	<i>Price, €</i>
<i>Mojito</i>	350	<b>85</b>
<i>Lemonade</i>	400	<b>58</b>
<i>Milkshake</i>		
<i>Classic / Strawberry / Banana</i>	300	<b>65</b>

## BAR

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### Caffè

COFFEE

	<i>ml</i>	<i>Price, €</i>
<i>Espresso Neapolitano</i>	20	<b>35</b>
<i>Espresso</i>	30	<b>35</b>
<i>American</i>	120	<b>35</b>
<i>Cappuccino</i>	150	<b>46</b>
<i>Cappuccino with vegetable milk</i> <i>(soy / almond / coconut)</i>	150	<b>62</b>
<i>Late</i>	250	<b>48</b>
<i>Late with vegetable milk</i> <i>(soy / almond / coconut)</i>	250	<b>68</b>
<i>Corretto coffee with grappa</i>	50	<b>54</b>
<i>Coretto coffee with sambuca</i>	50	<b>54</b>
<i>Cocoa</i>	250	<b>44</b>
<i>Raf coffee</i>	120	<b>50</b>

## BAR

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### Bevande stagionali

SEASONAL DRINKS

	<i>ml</i>	<i>Prive, €</i>
<i>Red mulled wine n/a</i>	250	<b>60</b>
<i>Mulled white wine n/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>

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### 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>

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### Topping

TOPING

	<i>ml</i>	<i>Prive, €</i>
<i>Honey</i>	50	<b>15</b>
<i>Vegetable milk</i> <i>(soy / almond / coconut)</i>	70	<b>20</b>
<i>Cream</i>	10	<b>5</b>
<i>Marshmallow</i>	10	<b>7</b>
<i>Milk</i>	50	<b>5</b>