



Positano

GUILDFORD

RISTORANTE ITALIANO

Christmas menu 2017



Starters

Bruschetta (V): Toasted ciabatta bread topped with fresh basil, garlic and cherry tomatoes

Calamari Fritti: Traditional fresh Calamari accompanied with garlic mayonnaise and a garnish salad

Formaggio di capra ai frutti di bosco (V): Goats cheese wrapped in filo pastry and drizzled with balsamic reduction with a mixed salad garnish

Couscous vegetariano (V): Vegetarian Couscous made with mixed peppers, courgettes, peas, green beans, sultanas, paprika and citrus zest.

Salmone alla Positano: Marinated fresh fillet of cured Salmon in a homemade mixture of honey, lemon orange zest and olive oil, and served with a homemade pear relish.

Gamberoni tempura: Crispy shell-off king prawns tempura on a bed of rocket salad and drizzled with a sweet and sour thick brandy and orange sauce.

Main Courses

Spaghetti Vongole: Spaghetti with fresh clams and chilly in a white wine parsley sauce

Homemade Tortellini (V): Homemade ricotta and spinach Tortellini in a rich tomato basil sauce

Scialatielli Aumm Aumm (V): Capri's traditional dish made of Scialatielli pasta (like a flat, long and tightened Tagliatella shape) in tomato, fresh basil, diced aubergines and provola cheese.

Salmone al Forno: Salmon served on a bed of spinach and crushed potatoes mixed with some leeks and dressed with balsamic reduction

Merluzzo alla scapece: Oven baked prime fillet of Cod topped with marinated zucchini in extra virgin olive, balsamic vinegar, fresh mint, on a bed of crushed potatoes.

Medaglioni ai porcini: Prime fillet of 100% Scottish beef, in a rich porcini sauce and accompanied with sautéed potatoes.

Involantino Di Pollo: Chicken wrapped in pancetta, filled with cheese and spinach in a cherry tomato sauce and served with sautéed potatoes

Desserts

Homemade Tiramisu' - Panna Cotta - Selva nera Chocolate cake

3 Course Meal Lunch Time £25.50 per person - 3 Course Meal Evening Time £27.45 per person

Reservation: phone 01483 563277 / email: info@positano-restaurant.com

Only available as a set 3 Course Meal. Valid from 1st until the 30th of December

Please confirm your reservation with pre-order and £ 5.00 deposit per person

If you suffer from a food allergy or intolerance, please discuss it with your server upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated equipment. Therefore,

we can never guarantee that a dish is completely free from any allergens. A discretionary 10% service charge will be added to your bill.