



 *Positano*

— GUILDFORD —
RISTORANTE ITALIANO



New year's Eve 2017

£59.95 for 5 courses +2 glasses of Prosecco

1) New year's Eve Positano Platter:

Enjoy our delicious Trio of starters:

Arancini Siciliani (v) - *Saffron Rice balls stuffed with mozzarella, pecorino romano and pistacchio.*

Melanzana Parmigiana Bianca(v) – *Baked Aubergine Lasagna layered stuffed with Parmesan, Mozzarella, ham and Besciamella sauce.*

Frittatina Napoletana - *Baked maccheroncini pasta filled with Beschamel sauce, Mince meat, petite peas and mozzarella cheese*

2) Tortelloni al Profumo di mare

Homemade Prawns Tortelloni - *cooked in a light white wine cherry tomato sauce. Served with a shell on king prawn*

3) Pasta dish (choose one of the two option below)

Tagliatelle al ragu' di cinghiale – *Slowly cooked tender Wild boar ragu tagliatelle*

Beetroot and Prosecco Risotto (v) – *Arborio rice cooked in a delicious creamy beetroot and prosecco sauce..*

5) Main Course (choose one of the three option below)

Orata al radicchio e gamberetti di fiume – *Oven baked Sea-bream with crayfish and radicchio served with crushed potato in a lemon sauce.*

Porchetta alle albicocche e pistacchio – *Slowly coke Pork belly cooked in a apricot and pistachio sauce. Served with sauteed potato.*

Torta salata di pasta sfoglia zucchine e ricotta (v) - *Zucchine and ricotta puff pie served with ragu' sauce*

Desserts

Homemade Tiramisu' - Panna Cotta Baylees – Lemon Sorbet

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.