



Positano

— GUILDFORD —
RISTORANTE ITALIANO

Party Menu 1

2 Courses Meal £ 20.50 per person

3 Courses Meal £ 23.50 per person

Starters

Bruschetta (V)

Toasted ciabatta bread topped with fresh cherry tomatoes, drizzled with extra virgin olive oil and basil

Crostino Rustico

Toasted Ciabatta bread topped with caramelised onion and goats cheese and garnished with balsamic vinegar reduction and rocket salad

Caprese (V)

Wild rocket salad with parmesan shavings dressed with extra virgin olive oil and balsamic vinegar

Funghi Portobella Ripieni

Portobello mushroom topped with parma ham, goats cheese and rocket

Main Courses

Tortellini Ripieni Ricotta & Spinaci (V)

Homemade Tortellini pasta filled with ricotta and spinach in a rich tomato and basil sauce

Pollo ai Funghi

Chicken breast cooked in a creamy mixed mushroom sauce served with sautéed potatoes

Salmone al Forno

Oven baked prime fillet of salmon on a bed of spinach and crushed potatoes mixed with leeks and dressed with extra virgin olive oil balsamic vinegar

Anatra al Mango

Pan roasted prime fillet of female duck breast, topped with a mango, sweet chilli and honey sauce and served on a bed of sautéed potatoes and spinach

Spaghetti Vongole

Spaghetti pasta with fresh clams and cooked in a succulent white wine and cherry tomato sauce

Desserts

Tiramisu or Limoncello Panna Cotta or Black Cherry Crème Bruleè

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.