



Positano

— GUILDFORD —
RISTORANTE ITALIANO

Party Menu 2

2 Courses Meal £ 24.50 per person 3 Courses Meal £ 27.50 per person

Starters

Bruschetta (V)

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

Involtino di Melanzana

Buffalo mozzarella and Parma ham, wrapped in aubergine, with balsamic reduction, parmesan shavings and rocket salad

Gamberoni alla Diavola

King prawns shell on, cooked in a spicy white wine garlic sauce with rocket salad garnish

Carpaccio di Manzo

Prime fillet of Scottish beef Carpaccio drizzled with extra virgin olive oil and lemon topped with parmesan shavings and rocket salad

Calamari

Classic pan fried baby squid rings with lemon and aioli and salad garnish

Main Courses

Merluzzo alla Pizzaiola

Prime Cod in a cherry tomatoes sauce, with capers and black olives, on a bed of crushed potatoes mixed with leeks

Medaglioni ai Porcini

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

Involtino di Pollo

Chicken breast wrapped in pancetta, filled with cheese and spinach in a cherry tomato sauce and served with sautéed potatoes

Vitello Marsala

Veal escalopes cooked in a rich mushroom and Marsala wine sauce, served on a bed of sautéed potatoes mushroom

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

Salmone al Forno

Baked salmon fillet on a bed of spinach dressed with extra virgin olive oil balsamic vinegar reduction, on a bed of crushed potatoes mixed with leeks

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.