

# POSITANO

— SANTA LUCIA —

## LA CARTA

### ANTIPASTI DI STILE

Slow Poached Egg, Asparagus Foam, Truffle Crumble	US 16
Smoked Caribbean Fish Trilogy, Mascarpone and Red Pepper Foam	US 17
King Scallops, Celery Fondant, Parmigiano Zabaione	US 19
Duck Foie Gras, Crémé Brulée	US 20
Beetroot Creamy Soup, Gorgonzola Drops, Bread Cubes	US 16
Mediterranean Octopus, Cherry Tomatoes, Taggiasche Olives, Creamy Potato	US 19

### DI GRANO, DI RISO

Risotto Carnaroli, Creamy Leek, Scallops Carpaccio, Mascarpone (Minimum Two orders- 20 Minutes)	US 20
Squid Ink Chitarra, Calamari, Creamy Green Peas, Toasted Almonds	US 17
Potato Gnocchi, Wild Mushrooms, Veal Sweetbread Ragout	US 18
Veal Agnolotti, Barolo Jus Reduction	US 22
Cavatelli Pasta, Arugula Pesto, Shrimp, Pine Nuts, Yogurt Drops	US 23

### DAL MARE, DALLA VALLE

Pork Cube, Lemon Creamy Potato, Liquorice Drops	US 30
Grouper, Zucchini Crust, Escabeche	US 31
Scottish Salmon, Green Asparagus, Hollandaise	US 34
Angus Tenderloin Tagliata, Porcini Soufflé	US 38
White Fish, Molluscs, Jumbo Shrimp Tempura, Foamy Broth	US 37

### DULCIS IN FUNDO

Island Fruits Sorbet	US 14
Amaretto Semifreddo	US 14
Chocolate Cake, Cigar Ice Cream	US 14
Passionfruit Panna Cotta	US 14

**EXECUTIVE CHEF** MARCO FESTINI CROMER | **MAITRE D', SOMMELIER** MATTEO MELCORE

**HEAD CHEF** PASQUALE RUGGIERO

PRICES ARE IN US DOLLAR, SUBJECT TO 10% VAT AND 10% SERVICE CHARGE  
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS