

Breads

<i>Fresh Crusty Bread</i>	5.50
<i>Pizza Bread</i>	8.00
<i>Garlic Bread</i>	7.50
<i>Bruschetta</i> <i>Roma tomato, onions, basil & shaved parmesan</i>	9.50

Entrees

<i>Salsiccia alla Griglia</i> <i>Cacciatore sausage lightly grilled & garnished with salad</i>	12.50
<i>Arancini</i> <i>Homemade Italian Risotto Balls filled with mozzarella cheese, beef mince, peas, Crumbed & served with napolitana sauce</i>	13.50
<i>White Bait</i> <i>Lightly battered & fried, served with garnish salad & lemon</i>	15.00
<i>Calamari Fritti</i> <i>Crispy lemon, salt & pepper calamari served with tartar sauce & salad</i>	15.00
<i>Vegetable Stack</i> <i>Layers of eggplant, zucchini, capsicum & polenta topped with traditional tomato sauce oven baked & served with salad</i>	16.50
<i>Positano Garlic Prawns</i> <i>Tiger Prawns sautéed in olive oil, garlic, chilli & white wine served with Crostini Breads</i>	21.00
<i>Chilli Mussels</i> <i>Sautéed in white wine, garlic, chilli & napolitana sauce served with toasted bread</i>	22.50
<i>Antipasto</i> <i>Mixed tasting plate with all the traditional Italian favorites</i>	(for 2) 30.00
	Large 55.00

Salads

<i>Garden Salad</i> <i>Mixed leaves, tomato, cucumber & capsicum with balsamic dressing</i>	8.50
<i>Greek Salad</i> <i>Tomato, capsicum, cucumber, onion, feta & olives with balsamic dressing</i>	13.50
<i>Grilled Seafood Salad</i> <i>Grilled tiger prawns & baby squid with mixed leaves, onion in balsamic dressing</i>	19.00
<i>Caesar Salad</i> <i>Cos lettuce, croutons, bacon, egg, anchovies, In a traditional dressing topped with shaved parmesan cheese</i>	18.00
<i>with Peri – Peri Chicken</i>	21.00
<i>with Tasmanian salmon</i>	23.00

Pasta

<i>Penne Arrabiata</i> <i>Short tube pasta with chilli, basil, Italian sausage, olive, parmesan cheese in napolitana sauce</i>	20.50
<i>Spaghetti Bolognese</i> <i>Spaghetti pasta topped with chefs traditional Bolognese sauce</i>	20.50
<i>Linguine Primavera</i> <i>Linguine pasta with wild mushrooms, grilled eggplant, sundried tomato, marinated roasted capsicum tossed in a napolitana sauce</i>	21.50
<i>Tortellini alla Panna</i> <i>Tortellini pasta filled with meat in a mushroom, bacon & cream sauce</i>	22.50
<i>Penne Chicken</i> <i>Short tube pasta tossed with chicken in a rich pesto cream sauce</i>	22.50
<i>Linguine Positano</i> <i>Crab with garlic, onion, chilli, cherry tomatoes, basil, extra virgin olive oil & white wine</i>	24.50
<i>Chef's Special Gnocchi</i> <i>Fluffy homemade potato dumplings in butter, sage, sundried tomatoes topped with fresh parmesan cheese (Best In Northbridge)</i>	24.00
<i>Lasagna</i> <i>Fresh pasta sheets layered with a rich meat sauce & mozzarella served with salad & chips</i>	24.50
<i>Gnocchi with Prawns</i> <i>Fluffy homemade potato dumplings with prawns, scallops & rocket in a creamy sauce</i>	27.50
<i>Spaghetti Marinara</i> <i>Spaghetti pasta served with a selection of seafood in traditional napolitana sauce</i>	27.50

Risotto

Risotto Chicken & Porcini Mushroom 24.00
Risotto with chicken, porcini mushroom, spinach topped with shaved parmesan cheese

Risotto di Mare 27.50
Risotto with seafood, garlic, white wine tossed in a light tomato sauce

Mains

Balkan Grill 27.50
*Selection of cevapi (skinless sausage) & pljeskavica (beef patty) served with salad, Turkish bread & Tzatziki & Rosemary Potato- **A specialty from the Balkan Region***

Chicken Parmigiana 26.50
Crumbed chicken breast topped with fresh Napolitana sauce, shaved ham & mozzarella with salad & chips

Scaloppini Pizzaiola 29.00
Baby Veal medallions pan-fried with capers, olives, garlic, chilli & fresh Napolitana sauce & mixed herbs with mash potato & seasonal vegetables

Lamb on the Spit 31.50
Succulent lamb roasted on a spit for several hours, served with salad, Turkish bread & Tzatziki

Scotch Fillet 34.50
Grilled to your perfection served with salad & chips & choice of mushroom or pepper sauce

Positano Half Chicken 31.00
Char-grilled free range chicken marinated with paprika, garlic & lemon served with Rosemary potatoes and seasonal vegetables

T-Bone 35.00
T-Bone with seasonal vegetables & mash potatoes with a choice of mushroom or pepper sauce

Scaloppini Positano 34.00
Baby Veal medallions wrapped over local king prawns, finished in a brandy jus, Served with mash potato & vegetables

Chicken Breast 33.00
Chicken breast stuffed with bacon, camembert cheese, spinach & garlic served with mash potato and seasonal vegetables topped with white wine cream sauce

Fish	Calamari Fritti		32.50
	<i>Crispy, salt & pepper calamari served with tartar sauce, salad & chips</i>		
	Fish of the Day		35.00
	<i>The freshest catch of the day, grilled & drizzled with choice of chef's special sauce or lemon dressing, served with salad & chips</i>		
	Seafood Platter		90.00
	<i>For two – Morton bay bugs, prawns, squid, natural oysters, chilli mussels, white bait, grilled fish, scallops served with fries, mixed leaves & tartar sauce</i>		
	Fresh Oysters	½ doz	1 doz
	Natural	12.00	24.00
	Kilpatrick	15.00	27.00
Pizza	Margherita		18.00
	<i>Tomato, mozzarella, basil & mixed herbs</i>		
	Vegetarian		21.50
	<i>Tomato, mozzarella, marinated roasted capsicum, artichoke, olives, sundried tomato, onion & spinach</i>		
	Pollo Fantasia		23.50
	<i>Avocado, mayonnaise, chicken, camembert, spinach & topped with shaved parmesan</i>		
	Tuscan Lamb		23.50
	<i>Lamb, mozzarella, marinated roasted peppers, fresh basil & a hint of garlic</i>		
	Hot Casanova		25.00
	<i>Traditional tomato sauce, cacciatore sausage, bacon, mushroom, tomato fresh chilli & mozzarella</i>		
	Positano		25.00
	<i>Tomato, mozzarella, prosciutto, anchovy & rocket, drizzled with extra virgin olive oil</i>		
Side Order	Garlic & rosemary potatoes or creamy mash potatoes		6.50
	Seasonal vegetables		8.00
	Beer battered chips		6.00
Kids Menu	Spaghetti Bolognese		12.00
	Crumbed Fish & Chips		14.00
	Chicken Schnitzel & Chips		14.00

Coffees	Espresso	3.30	Laced Coffees	Irish Coffee (Irish Whisky)	10.30
	Double Espresso	4.30		Roman Coffee (Sambuca)	10.30
	Long Black	4.00		Café Dom Monk (Benedictine)	11.70
	Strong Long Black	4.40		Jamaican Coffee (Rum)	10.30
	Long Macchiato	4.40		Mexican Coffee (Kahlua)	10.50
	Short Macchiato	3.40		Prince Charles (Drambuie)	11.90
	Mocha	4.40		Du Monde (Contreau)	11.90
	Flat White	4.00		Triple Orange (Grande Marnier)	12.40
	Cappuccino	4.00		Parisienne (Cognac)	12.40
	Latte	4.00		Summer Haze (Frangelico)	10.90
	Latte Hazelnut	4.50		Russian (Vodka)	10.30
	Latte Caramel	4.50			
	Latte Vanilla	4.50			
	Vienna Coffee	4.90			
	Vienna Chocolate	4.90			
	Hot Chocolate	4.00			
	Iced Chocolate	4.90			
	Iced Coffee	5.60			
	Iced Mocha	5.80			
Afogatto	5.60				

Sweets	Traditional Homemade Tiramisu (Best In Perth)	10.50
	Panacotta	
	Vanilla panacotta topped with mixed berry glaze	10.50
	Crème Caramel	10.50
	Famous Sticky Date Pudding	10.50
	Warm traditional sticky date pudding with butter scotch sauce & vanilla ice-cream	
	Profiterole	10.50
With vanilla custard & topped with chocolate sauce, served with vanilla ice-cream		
Selection of Gelati & Sorbet (per scoop)	2.50	

Teas	Cup	3.00	English Breakfast	Peppermint
	Pot for 1	4.50	Earl Grey	Chamomile
	Pot for 2	6.90	Green	Jasmine
	Lipton Iced Tea	3.30	Green	Lemon Peach

Cognacs	Hennessy VS	8.50	Ports	Penfolds Club	5.00
	Courvoisier VSOP	9.50		Brown Brothers	6.00

NO ENTERTAINMENT CARD ACCEPTED ON CERTAIN DAYS

POSITANO RESTAURANT



WWW.POSITANO.NET.AU

WE ACCEPT: EFTPOS, AMEX {4%}, VISA & MASTERCARD, NO CHEQUES ACCEPTED

WE ARE FULLY LICENSED & BYO {WINE ONLY \$8 per bottle} NO BYO ON PUBLIC HOLIDAYS & CERTAIN DAYS

10% SURCHARGE ON PUBLIC HOLIDAYS & NO ENTERTAINMENT CARD ACCEPTED ON CERTAIN DAYS