

# POSITANO

— SANTA LUCIA —

## APPETIZERS

Conch Chowder, Coconut Milk, Red Pepper Coulis	EC 32	US 12
Smoked Tuna, Papaya, Arugula	EC 40	US 15
Sea Scallops, Parma Ham, Soft Polenta, Balsamic	EC 46	US 17
Duck Foie Gras, Red Currant, Tamarind, Brioche	EC 49	US 18

## HOMEMADE PASTA

Parpadalle, Porcini Mushroom Cream Sauce	EC 43	US 16
Reef Seafood Spaghetti	EC 49	US 18
Risotto Carnaroli, Sweet Potato, Pumpkin and Shrimp	EC 49	US 18
Organic Kale, Basil Ricotta Gnudi, Mascarpone	EC 38	US 14
Crab Linguine	EC 46	US 17

## MAIN COURSE

Seared Sea Bass, Wilted Greens, Olives, Capers, Tomato	EC 103	US 38
Duck Breast, Orange, Carrots & Brussels Sprouts	EC 75	US 28
10oz. Wagyu Beef Striploin, Shoestring Fries, Veal Jus	EC 103	US 38
Crusted Lamb Rack, Buttermilk Mash, Pan Jus	EC 97	US 36
Seared 14oz. Veal Chop, Asparagus, Truffle	EC 108	US 40
Grilled Angus Ribeye, Rosemary Potatoes	EC 103	US 38
Crispy Skin Barracuda, Ripe Plantain, Dasheen, Spinach, Coconut	EC 81	US 31

## SIDES

Wilted Greens, Garlic Oil	EC 22	US 8
Lyonnais Potatoes	EC 22	US 8
Sautéed Golden and Red Beetroots	EC 22	US 8
Organic Leaves, Celery, Cucumber, Cherry Tomatoes, Olives	EC 23	US 10
Steamed Green Asparagus	EC 22	US 8

HEAD CHEF JEAN-MARK CHARLEMAGNE

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