

HVF

O'RO

INCANTO LOUNGE

COCKTAIL BAR & OSTERIA

O'RO Incanto Lounge Cocktail Bar & Osteria is the ideal location to sip an exquisite cocktail prepared by our expert mixologists with a typical Italian twist and try the very best of Campanian culinary traditions, dishes with roots that go deep into Italian history. It boasts amazing vistas of Positano and Spiaggia Grande, oversized paintings on the white-washed walls and sculptures will keep you company. In the open kitchen, the Chef brings back to life and prepares local delicacies that will surprise and delight your taste buds.

O'RO Incanto Lounge Cocktail Bar & Osteria è il posto ideale per sorseggiare un'ampia selezione di cocktail preparati dai nostri talentuosi mixologist con un tocco tipicamente italiano, e per assaporare i piatti tradizionali campani. Con la sua vista mozzafiato su Positano e la spiaggia Grande, nella sua cucina a vista, lo Chef dell'Osteria prepara le delizie della grande tradizione del nostro territorio.

Savio Perna  
Executive Chef

# Osteria

from 7:30 pm to 11 pm

## designed to share

**Antipasto all'Italiana** (per 2 persone) € 60,00

Selezione di salumi e formaggi  
Sott'olio del nostro Territorio & Fiori di Zucchine riempi

**Italian antipasti** (for 2 people)

Selection of cold cuts and cheese  
Vegetables in olive oil, zucchini flowers with ricotta cheese

**Parmigiana di Melanzane** € 40,00

Eggplant Parmigiana

**Prosciutto Iberico Pata Negra (Bellota)** € 50,00

served with crispy bread and tomato

**Frittura all'Italiana** € 30,00

Selezione di fritti secondo tradizione  
Selection of fry-up special delights.

## our roots

**Sartù di Riso (for two people)** € 40,00

Rice timbale as tradition dictates

This 18th-century Neapolitan dish debuted in the royal court of Maria Carolina of Austria, the wife of Ferdinand IV and III, King of Naples and Sicily. Sartù di Riso is essentially a timbale, though one made from rice, not pasta - with meat sauce that's stuffed with hard-boiled eggs and peas and served with meatballs.

**Gnocchi alla Sorrentina** € 25,00

Homemade Potato Gnocchi alla Sorrentina

Gnocchi alla Sorrentina is a top-rated Italian recipe and probably the most famous gnocchi recipe worldwide. The origin of this recipe is ancient and comes from the 16th Century. The gnocchi are tossed with the same ingredients as Pizza Margherita and often baked to obtain a crisp and tasty crust: delicious!

**Ziti alla genovese** € 25,00

Pasta with traditional meat and onion slow-cooked sauce *to share* € 40,00

The Genoese is a traditional recipe from Campania, very popular all over Italy.

Although the name refers to the Ligurian city, this recipe doesn't come from its territory.

The Genoese is a ragout sauce perfect for pasta recipes: it's a very special one, without tomato sauce but with lots of onions and meat.

**Tagliatelle alla Bolognese** € 25,00

Ragù Bolognese is one of the best known and most famous recipes in the world. Especially famous in Italy, *to share* € 40,00

it has spread abroad thanks to Italian immigrants who brought with them the flavors of their native land.

There are countless international variations, such as Spaghetti Bolognese, an American transposition of the original recipe.

**Paccheri con Ragù Napoletano** € 25,00

Pasta with very slow-cooked meat and tomato sauce *to share* € 40,00

Initially, ragù was a Sunday dish, acting as a first course on top of pasta and then as a second course on its own. Ragù was made with a mixture of beef typically the least expensive front cuts, which needed to be cooked a long time. Usually the preparation of ragù starts early in the morning, as it needs to cook very slowly to become a thick and creamy sauce.

<b>Polpette al sugo</b> Meat balls with tomato sauce	€ 30,00
<b>Galletto con peperoni e patate</b> (per 2 persone) Cockerel with peppers and potatoes (for 2 people)	€ 60,00
<b>Cotoletta alla Milanese</b> Milanese-style cutlet with rocket salad and cherry tomatoes	€ 50,00
<b>Pesce all'Acqua Pazza</b> With "Acqua Pazza" sauce	€ 40,00

## Dessert

<b>Tiramisù</b>	€ 20,00
<b>Torta Caprese con Gelato alla Vaniglia</b>	€ 20,00
<b>Babà</b>	€ 20,00
<b>Gelati &amp; Sorbetti</b>	€ 20,00

## Caffetteria

<b>Espresso / Americano</b>	€ 5,00
<b>Decaffeinato</b>	€ 6,00
<b>Cappuccino</b>	€ 6,00
<b>Tea &amp; Tisane</b>	€ 8,00

## Acqua Minerale / Mineral Water

<b>Filette "since 1894"</b>	€ 8,00
Naturale - Residuo fisso a 180 °C: 224 mg/l Frizzante - Contenuto di sodio: 2,9 mg/l	

## Fruit Juices & Centrifuged

<b>Fruit Juices</b>	€ 8,00
Pesca, Pomodoro, Ananas, Mirtillo Peach, Tomato, Pineapple, Blueberry	
<b>Centrifuged &amp; Smoothie</b>	€ 15,00

## Soft Drinks

<b>Coca-Cola / Zero</b>	€ 8,00
<b>Limonata</b>	€ 8,00
<b>Mandarinata</b>	€ 8,00
<b>Tonic Water</b>	€ 8,00
Mediterranean Elderflower Pink Grapefruit	
<b>Ginger</b>	€ 8,00
Beer Ale	
<b>Thé</b>	€ 8,00
Lemon Peach	



## home, south home

Our Signature Cocktails cross cultures and continents, traditions,  
and research in a journey of flavors that arrives here in Positano  
where travelers looking for a home

Villa Franca is The Home  
contemporary, international, and innovative, welcomes into his  
arms travelers from all over the Earth.

"wherever your heart is, there you will find your treasure"  
the Alchemist

I nostri Signature attraversano le culture e i continenti,  
le tradizioni e la ricerca, in un viaggio di sapori che arriva fino a Positano  
dove si incontrano viaggiatori che hanno voglia di trovare casa

Villa Franca è La Casa  
contemporanea, internazionale e innovativa,  
accoglie tra le sue braccia i viaggiatori di tutto il Mondo.  
"wherever your heart is, there you will find your treasure"  
the Alchemist

## Premium Experience



### GOLDen

he who has the gold makes the rules...

The MaCallan Rare Cask, honey, lemon verbena, golden dust

€ 50,00



### Red Ants

it is the ant, not the lion, which the elephant fears...

Anty gin, lemon oleo saccharum with paprika,

€ 35,00

## Cocktail List

### Ocean's Soul

tequila reposado, pineapple, pink pepper, ginger, vanilla syrup and lime

€ 25,00

### Twix on Classic

vodka, amaretto disaronno, salt caramel syrup, pink grapefruit soda

€ 25,00

### Lushy Spritz

white rum, aperol, mango syrup and lime juice

€ 25,00

### Lemon Villa Drop

vito's Vodka, Yuku sake, lemon, sugar and lime

€ 25,00

<b>Woman in Pink</b>	€ 25,00
Tanqueray n.10, Italicus, lemon, strawberries, pineapple and sugar	
<b>Vesuvio Sour</b>	€ 25,00
Amaro del vesuvio, lemon juice, orange bitter, angostura bitter	
<b>Amalfi 75</b>	€ 25,00
Amalfi gin, limoncello, orange juice, champagne	
<b>Be Italian!</b>	€ 25,00
gin, italicus, orgeat, basil leaves	
<b>John Wayne in Positano</b>	€ 25,00
amber rum, lemon juice, apricot brandy, grand marnier	
<b>Bloody Franca</b>	€ 25,00
rosemary vodka, tomato water, condiments	
<b>Espresso Sorrento</b>	€ 25,00
vodka, limoncello, espresso	

## Mocktails

Our Alcohol Free Cocktails will take you for a walk through the streets of Positano, telling every corner.

I Nostri Cocktail analcolici vi porteranno a spasso per le vie di Positano, raccontandone ogni angolo.

<b>Vir-Gin</b>	€ 20,00
gin zero alcohol, lime, aloe vera juice	
<b>Garibaldi's dead</b>	€ 20,00
red bitter zero alcohol, orange juice	
<b>Fornillo's</b>	€ 20,00
basil syrup, pineapple juice, cranberry juice, lime juice	

## Classic Cocktails

Our bartenders crew is available to make every recipe of international cocktails.

Make your choice on our timeless classics:

Il nostro team di bartenders è a disposizione per realizzare ogni ricetta di cocktail internazionale.

Scegli tra i nostri classici senza tempo:

### **Cosmpolitan**

Vodka, cointreau, lime and cranberry juice

€ 22,00

### **Espresso Martini**

Vodka, espresso, coffee liqueur, sugar syrup

### **Margarita**

tequila, cointreau, lime juice, salt

### **Negroni**

gin, vermouth, bitter

### **Americano**

vermouth, bitter

### **Manhattan**

Rye Whisky, Angostura bitter, Red Vermouth

### **Spritz**

- Aperol

- Hugo style

- Limoncello version

### **Old Fashioned**

bourbon, sugar, angostura bitter

## Birre / Beers

### **Nastro Azzurro**

€ 10,00

### **Nastro Azzurro Capri**

### **Nastro Azzurro 0.0 (alcohol free)**



## Gin

### England & London dry

Herno	€ 24,00
Herno Juniper	€ 28,00
Alkemist	€ 24,00
Tanqueray n. 10	€ 24,00
Bulldog	€ 22,00
Bombay Sapphire	€ 22,00
Star of Bombay	€ 24,00
Beefeater 24	€ 24,00
Silent Pool	€ 26,00
Cambridge Anty Gin	€ 30,00

### Scotland / Scozia

Jinzu	€ 24,00
Hendrick's	€ 24,00
Caorunn Small Batch	€ 24,00

### Spain / Spagna

Gin Mare	€ 24,00
----------	---------

### Italy / Italia

Malfy	€ 24,00
Gil	€ 24,00
Amalfi Gin	€ 24,00

### Germany / Germania

Monkey 47	€ 22,00
Monkey Sloe	€ 22,00
Sul	€ 22,00

### America

No. 209 American	€ 24,00
------------------	---------

### Australia

Wild Wombat	€ 24,00
-------------	---------

### Japan / Giappone

Roku Gin	€ 26,00
----------	---------

# Vodka

## Russia

Beluga Noble € 28,00

## America

Tito's Handmade € 24,00

## Poland / Polonia

Belvedere € 24,00

Belvedere Single Estate Rye Lake Bartezek € 24,00

## France / Francia

Grey Goose € 24,00

Grey Goose V.X. € 26,00

## Netherlands / Olanda

Ketel One € 24,00

Louers + LED € 36,00

## Switzerland / Svizzera

Xellent € 24,00

## Rhum

### Guyana

Eldorado 15 y	€ 60,00
Eldorado Port Mourant 1997	€ 500,00
Guyana 2005	€ 24,00

### Filippine

Don Papa Baroko	€ 24,00
-----------------	---------

### Martinique

Bally 7 Piramide	€ 24,00
------------------	---------

### Trinidad & Tobago

Angostura aged 1919	€ 24,00
Angostura dark 1824	€ 22,00
Plantation Trinidad 2003	€ 28,00
Caroni 2000	€ 100,00

### Guatemala

Zacapa Centenario X.O.	€ 35,00
Zacapa 23 years	€ 25,00

### Perù

Ron Millonario X.O.	€ 26,00
---------------------	---------

### Cuba

Eminente Reserva 7 years	€ 22,00
Matusalem 15 years	€ 22,00

### Panama

Silver Seal 17 years 2001	€ 150,00
---------------------------	----------

### Venezuela

Diplomatico	€ 22,00
Diplomatico Ambassador	€ 26,00

### Barbados

Plantation Barbados 2003	€ 22,00
--------------------------	---------

### Jamaica

Appleton Estate '84	€ 150,00
---------------------	----------

### Guyana

Plantation Guyuana 2008	€ 26,00
-------------------------	---------

## Cachaça

### Brazil / Brasile

Yaguara Cachaça	€ 24,00
Yaguara Cachaça Ouro	€ 26,00
Leblon	€ 22,00

## Tequila

### Patron

Anejo	€ 26,00
Silver	€ 24,00
Reposado	€ 24,00
X.O. Cafe	€ 24,00
Gran Patron Burdeos	€ 150,00

### Clase Azul

Tequila Plata	€ 50,00
Tequila Reposado	€ 80,00
Tequila Gold	€ 130,00
Tequila Guerrero	€ 150,00
Tequila Durango	€ 250,00
Tequila Limited Edition 25th	€ 500,00
Tequila Ultra Añejo	€ 650,00

### Don Julio

Anejo	€ 26,00
Reposado	€ 24,00
Blanco	€ 22,00

### Casamigos

Anejo	€ 26,00
Reposado	€ 24,00
Blanco	€ 22,00

### Fortaleza

Blanco	€ 24,00
Anejo	€ 24,00

### Kah

Reposado	€ 24,00
----------	---------

### Mezcal

Casamigos	€ 24,00
Vida	€ 26,00
Los Danzantes Espadin	€ 24,00
Del Maguey Mezcal Tobala	€ 28,00

## The Ultimate Single Malt Whisky Collection

Laphroaig 1998	€ 30,00
Clynelish The Ultimate 1991	€ 60,00
Bowmore 2002	€ 30,00
Auchentoshan 2003	€ 25,00

## Whiskey & Whisky

### Single Malts

#### Highlands

Glenmorangie Original	€ 22,00
Ancnoc Peter Arkle	€ 22,00
Oban single malt 14 years	€ 25,00
Whistlepig 15 years	€ 60,00
Dalmore 21 years	€ 250,00

#### Islay

Ardbeg 10 years	€ 20,00
Lagavulin 16 years	€ 24,00
Laphroaig 10 years	€ 20,00
Laphroaig 18 years	€ 22,00
Caolila 12 years	€ 20,00

#### Speyside

The Macallan 12y	€ 40,00
The Macallan 18y	€ 150,00
The Macallan Sir Peter Black	€ 400,00
The Macallan 25y	€ 500,00
The Macallan n.6 Lalique	€ 600,00
The Macallan 30y Double Cask	€ 800,00
Glenfiddich 18 years	€ 22,00
Tamdhu Batch Strength	€ 22,00
Cragganmore 12 years	€ 25,00
Glenlivet 18 years	€ 26,00
Masam No Age Black	€ 140,00
Masam No Age Red	€ 150,00

#### Islands

Talisker 18 years	€ 30,00
-------------------	---------



## Blended Malts

Johnnie Walker Blue Label	€ 60,00
Johnnie Walker Black Label	€ 30,00
Johnnie Walker Red Label	€ 25,00
Chivas Regal 12 years	€ 24,00
Chivas Regal 18 years	€ 28,00

## Japanese Whisky

Chichibu Ichiro's Malt	€ 200,00
The Yamazaki 12 years	€ 80,00
Kura Pure Malt	€ 35,00
Hibiki harmony	€ 28,00
Nikka from the Barrel	€ 24,00

## Irish Whiskey

Jameson	€ 24,00
Tullamore Dew	€ 24,00

## American Whisky

Woodford Reserve	€ 24,00
Jack Daniel's Single Barrel	€ 26,00
Bulleit Bourbon	€ 22,00
Knob Creek Bourbon	€ 22,00
Maker's Mark	€ 24,00
Wild turkey 81	€ 35,00
Michter's Bourbon	€ 28,00

## Canadian Whisky

Canadian Club	€ 22,00
---------------	---------

## Cognac

Louis XIII Rémy Martin	€ 500,00
Rémy Martin X.O.	€ 45,00
Hennessy V.S.	€ 24,00
Hennessy X.O.	€ 35,00
Hennessy Paradis	€ 300,00
Courvoisier V.S.	€ 20,00
Courvoisier V.S.O.P.	€ 24,00
Delamain Vesper	€ 20,00
Frapin Extra Cognac	€ 200,00

## Brandy

Vecchia Romagna 25 years	€ 22,00
Carlos I	€ 22,00
Cardenal Mendoza	€ 22,00
Villa Zarri 10 years	€ 22,00

## Armagnac

Clos Martin V.S.O.P. 8 years	€ 20,00
Bas Armagnac Clos Martin 1989	€ 35,00
Bas Armagnac Dartigalongue	€ 22,00

## Calvados

Giard Pays d'Auge 4 years	€ 20,00
Fine Calvados	€ 20,00
Magloire Calvados 12 years	€ 20,00

## Porto

Quinta do Noval Tawny 40 years	€ 35,00
Quinta do Noval Tawny 20 years	€ 25,00

## Grappe

### Piemonte / Piedmont

Berta Riserva del Fondatore	€ 45,00
Berta Bric del Gaian	€ 30,00
Berta Roccanivo	€ 20,00

### Veneto

Poli Maria Biologica	€ 20,00
----------------------	---------

### Toscana / Tuscany

Eligo dell' Ornellaia	€ 22,00
Tignanello	€ 22,00

## Bitter / After Dinner

Limoncello (Costa d'Amalfi IGP)	€ 15,00
Sambuca	€ 15,00
Amaretto di Saronno	€ 15,00
Jägermeister	€ 15,00
Amaro del Capo	€ 15,00
Amaro del Vesuvio	€ 15,00
Jefferson	€ 15,00

★★★★★L

O'RO  
INCANTO LOUNGE

HVF

O'RO

INCANTO LOUNGE

COCKTAIL BAR & OSTERIA