



HVF

SKYTERRACE

GOLD

CHAMPAGNEBAR
& GRILL

KRUG

Grill

Lobster Astice	(per Kg)	€ 120,00
Daily Caught Whole Fish (Grilled, Salt Crust) Pescato del Giorno Servito intero (Alla Griglia, in Crosta di Sale)	(per Kg)	€ 100,00
Selection of grilled fish Grigliata Mista di Pesce		€ 50,00
Squid Calamari		€ 35,00
Shrimps Gamberi Freschi	(5 pieces) (8 pieces) (12 pieces)	€ 45,00 € 65,00 € 100,00
Langoustine Scampi Freschi	(3 pieces) (6 pieces) (10 pieces)	€ 40,00 € 80,00 € 120,00
Grilled Fillet of Fish Filetto di Pesce alla Griglia		€ 30,00
Grilled Beef Filet Filetto di Manzo alla Griglia		€ 35,00
Supreme Roasted Chicken Suprema di pollo arrosto		€ 28,00

Choose Your Side Dish

Grilled vegetables, herb-sautéed potatoes, Mixed salad

Scegli il tuo Contorno

Verdure alla griglia, patate saltate alle erbe, insalata mista

We invite guests with allergies or intolerances to refer to the staff for clarification (REG. UE 1169/2011)
The raw fish served has been treated with rapid blast frozen (REG. UE 1169/2011)

Si invitano gli ospiti con allergie o intolleranze a fare riferimento al personale di sala per le necessarie delucidazioni (REG. UE 1169/2011)
Il pesce servito crudo è stato sottoposto ad abbattimento rapido (REG. CE 853/04)

From 7:00 pm to midnight - Dalle 19:00 a mezzanotte

Executive Chef Savio Perna

Crudo

Designed to share
(for 2 people - per 2 persone)

Raw & Marinated Crudo & Marinato	€ 60,00
Le Tartare Accompanied with sauce Accompagnate con salse	€ 50,00
Amberjack Ceviche Ceviche di Ricciola	€ 45,00

Special Plateau
(for 2 people - per 2 persone)

Oysters &... Ostriche &...	(3 pieces) € 22,00
	(6 pieces) € 45,00
	(9 pieces) € 70,00
	(12 pieces) € 90,00
Plateau Royal Oysters, shellfish & molluscs Ostriche, crostacei & molluschi	€ 140,00

The Plateau are on ice and served with Amalfi Coast Lemons, mignonette sauce, toasted bread and butter.
I Plateau sono serviti su ghiaccio, con limoni d'Amalfi, salsa mignonette, pane tostato e burro.

Assiette Caviar "Calvisius"

Beluga	(30 gr) € 280,00
Oscietra Imperial	(30 gr) € 220,00
Tradition Royal	(30 gr) € 110,00

The price of Caviar includes a flute of Champagne.

All types of Caviar are on ice and served with buckwheat blinis, butter, buffalo yogurt, eggs, mignonette sauce
Il caviale e' servito su ghiaccio, con blinis di grano saraceno, burro, yogurt, di buffalo, uova e salsa mignonette

...& more

Linguine with Lobster Linguine all'astice	€ 60,00
Spaghetti with Langoustine With zucchini, lemon and seaweed Con zucchini, limone e alghe	€ 30,00
Fettuccine Carbonara Fettuccine alla Carbonara	€ 25,00
Fried Calamari & Potato Chips Frittura di calamari con patatine fritte	€ 28,00
Daily Caught Fish "Acqua Pazza" style Pescato del giorno all'acqua pazza	€ 30,00
Lobster Catalana Salad Catalana di astice	€ 35,00
King Crab Salad Insalata di granchio reale	€ 30,00
Bruschetta with tomato Bruschetta al pomodoro	€ 18,00
Fried dumplings with Buffalo taleggio cheese fondue, Culatello ham Con fonduta di taleggio di Bufala e Culatello	€ 30,00
Selection of Cheese Selezione di Formaggi	€ 25,00

Desserts / Dolci

Dark chocolate Terrine with Vesuvius Apricots Terrina al cioccolato fondente con albicocche del Vesuvio	€ 16,00
Tiramisu	€ 16,00
Fresh Fruit Salad Tagliata di frutta fresca	€ 18,00
Ice-creams and Sorbets Gelati e sorbetti	€ 15,00

Champagne Montagne de Reims

KRUG

CHAMPAGNE

Behind every precious drop of Krug stands the dream of a visionary.
One man who, long before others, understood that the essence of Champagne is pleasure.
So, over 170 years ago, Joseph Krug broke with convention to follow his vision.
To this day, the House of Krug lives and breathes his enduring philosophy,
creating only prestige Champagnes since 1843.



Grande Cuvée 169ème Édition Chardonnay, pinot noir, pinot meunier	€ 50,00	€ 320,00
Brut Rosé 23 ème Édition Chardonnay, pinot noir, pinot meunier		€ 480,00
Brut Vintage 2006 Chardonnay, pinot noir, pinot meunier		€ 400,00
Krug Clos d'Ambonnay 2002 Pinot noir		€ 2950 ,00
Clos du Mesnil Blanc de Blancs 2004 Chardonnay		€ 1850,00

Champagne

Moët & Chandon (Épernay)



Dom Pérignon Brut Vintage 2010
Chardonnay, pinot noir

€ 55,00 € 330,00

Dom Pérignon Vintage Rosé 2004
Chardonnay, pinot noir

€ 450,00

Dom Pérignon P2 2002
Pinot noir, chardonnay

€ 500,00

Dom Pérignon P2 1996
Pinot Noir, chardonnay

€ 1780,00

Dom Ruinart 2009
Chardonnay

€ 340,00

Reims

Laurent-Perrier Grand Siècle S.A.
Chardonnay, pinot noir

€ 250,00

Bollinger

RD 2007

€ 390,00

La Grande Année 2012

€ 360,00

Vieilles Vignes 2009

€ 1600,00

Champagne

Bérêche et Fils

Le Cran Premier Cru 2011

€ 210,00

Perrier-Jouët

Belle Epoque 2012

€ 350,00

R&L Legras

St. Vincent Grand Cru Brut 2008

€ 320,00

Hommage Grand Cru Brut S.A.

€ 200,00

Bruno Paillard

Millesimé Assemblage 2009

€ 190,00

Pol Roger

Sir Winston Churchill 2012

€ 380,00

Georges Laval

Les Longues Violes 2013

€ 1100,00

Palmer & Co

Grands Terroirs 2003 Magnum

€ 700,00

Laherte Frères

Les 7

€ 220,00

Benoît Lahaye

Grand Cru Millesimé 2012

€ 180,00

Champagne Rosé

Laurent-Perrier

Alexandra Rosé 2004

€ 450,00

Louis Roederer

Brut Rosé Millésimé 2014

€ 185,00

Nicolas Feuillatte

Exclusive Rosé S.A.

€ 145,00

Bollinger

Grande Année Rosé 2007

€ 315,00

Gosset

Rosé Vintage 2012

€ 170,00

Cocktail List

Poesia, Pittura, Architettura, Storia e Contemporaneità,
la nostra drink list racconta il Territorio Campano in tutto il suo splendore.
Ne racconteremo la sua bellezza testimoniandone il gusto.

Poetry, Painting, Architecture, History and Contemporaneity, our Cocktail List tells
many stories of the Campania region, our beloved territory in all its splendor.
We let our heart do the talking while you take a sip, close your eyes and let your taste buds
take you in an unforgettable sensorial experience.

Il Diavolo di Mergellina

€ 22,00

Inspired by a strong carnal passion, this Rye Whisky Cocktail
will take you through silky notes braced by smooth silkiness and much more.

Knob Creek Rye, Snake Liquor, hazelnut oil, Drysack Solera Especial 15y,
Cetara's anchovy dripping.

Vesuvius

€ 22,00

Citrusy and roundy are his flavors. More than a drink it's a real budge,
exactly like the Vesuvius.

Maker's Mark dry orange flavored, roasted lemon juice, tonka beans,
egg white, creole bitter.

Blub in Town

€ 20,00

This is the drink you were expecting. This is a flavor you cannot forget.
Grab a glass and follow the art through this beautiful place.

Aperol, Lemon cordial, Goji shrub, Yuzu wine, Cedrata.

Disinganno

€ 25,00

A green walk in a manner of speaking about Margarita. We are in Italy, let us surprise you.

Patron Blanco green tea infused, Sherry Fino Pando, lime juice, celery and olive syrup.

Sant'Orsola

€ 20,00

You Love Bloody Mary, don't' you?

Grey Goose thyme infused, bloody mary mix, tomato & carrot juice,
celery bitter, lemon juice.

Viva la Vita

€ 35,00

If I could describe the refinement with a drink, then this would be the answer:
The anthem to life. Salute!

Tanqueray Gin N.10, Pineapple tepache, Camomile tincture, lime juice & Krug Cu-

La Terra delle Sirene

€ 20,00

The most forbidden marriage that a drink could introduce.
Follow the mermaid's singing voice.

Cragganmore 12YO Bay leaves flavored, Antica Formula, Cannabis tincture.

Veronica's Veil

€ 25,00

A perfect match between sweetness and spiciness. This champagne cocktail has been created to create the perfect match of what would be the Italian coffee expression.

Campari, Strawberry syrup, Espresso, Demi sec Champagne.

La Zingara a Maiori

€ 22,00

What if we'll bring you the sea in your Martini Cocktail?

Gin Mare, Sweet wine, Lemon Jam, atomized sea water.

Giuditta

€ 25,00

Fanciful, smashing, bubbly.

This champagne cocktail is a powerful toast for all the smiles you'll have.

Grey Goose, Violet liquor, Italicus, Supasawa, Champagne Rosé.

Ricomincio da Tre

€ 22,00

The pleasure to be surprised by what a drink has been,
but most from what this drink could be for you. Please, let us tell you more about this drink.

Barrel aged drink.

Pigro

€ 22,00

Musical spiciness, a trip through the flavor. Be careful, it creates addiction.

Diplomatico Ambassador, Campari, Marsala, lime juice, salted almond paste.

Anema & Core

€ 20,00

An unforgettable Neapolitan singer was expressing these passionate words to his lover.
We nurture the same unconditional love for the Negroni, the classy of the classics.

No better way to show it than upsetting the rules and introducing the Negroni "Our Way".

Home Made flavored Vodka, Carlo Alberto Vermouth Riserva, Bitter Mulassano.

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.

Li Parlati & Co.

Alcohol-free Vodka, Black Cardamom syrup, Lime juice, Ginger beer, Pineapple.

€ 16,00

Fornillo Sour

Alcohol-free Rum, Honey mix, Lime juice, Lapsang Souchong Tea.

€ 16,00

Positano Mule

Alcohol-free Gin, Sichuan pepper syrup, Lemon juice, Ginger Ale.

€ 16,00

Laurito Sour

Alcohol-free Whisky, Apricot marmalade, Lemon juice, egg white.

€ 16,00

We Love...& Tonic

Lonewolf Cactus & Lime Gin

...& Three Cents Lemon Tonic
...& Lemongrass

€ 22,00

Tanqueray 10

...& Fentiman's Tonic
...& Grapefruit zest

€ 20,00

Nikka Coffey Gin

...& Fentiman's Tonic
...& Kaffir Lime Leaf

€ 22,00

Patron Platinum Tequila

...& Cent Pink Grapefruit Soda
...& Dry Orange

€ 28,00

Sake Yuzushu

...& Three Cents Gentleman Soda
...& Kumquat slice

€ 20,00

Cynar

...& Three Cents Aegean Tonic
...& Lemon zest
...& Fresh Rosemary

€ 20,00

Beluga Vodka

...& Three Cents Lemon Tonic
...& Lemon Cordial
...& Edible Violet

€ 25,00