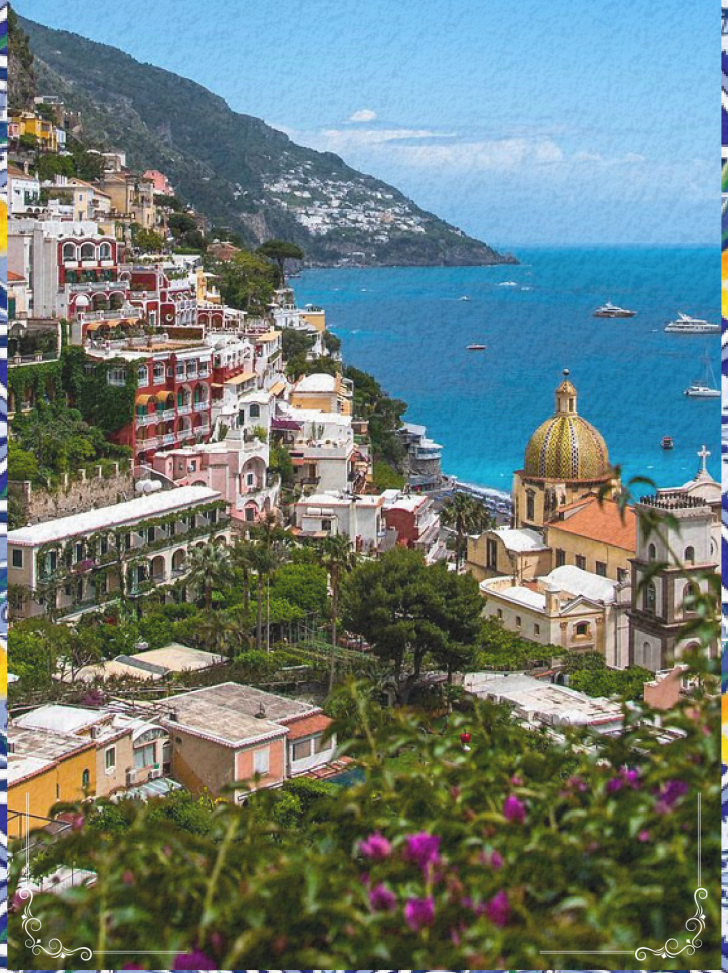




*Osteria  
Positano*





# AFTER DINNER MENU

## DESSERTS

### TIRAMISU

*Table side Presentation.*

Imported Italian savoiardo biscuits soaked with espresso coffee and covered with homemade Mascarpone mousse. / 12

### CAPRESE

#### NUTELLA CHOCOLATE CAKE (The Famous Dessert of the Island of Capri)

Delicious flourless cake served with Nutella and Vanilla Ice cream. / 12

### CANNOLI

Imported Sicilian lightly sweetened Ricotta cream dipped in a cannoli shell with a rim covered of dark chocolate and shaved pistachios. / 10

### CHEESECAKE

Creamy fresh Philadelphia cheese with fresh fruit on top and wild berries marmalade. / 12

## COFFEES

ESPRESSO (Small Shot) / 3.50

DOPPIO (Double shot espresso) / 4.50

MACCHIATO (Espresso/ Foam milk) / 5

CAPPUCCINO (Espresso / Foam milk/ Hot milk) / 5.50

AMERICANO (Espresso/ Hot water) / 5.50

CAFFE LATTE (Espresso / Hot milk) / 5.50

## CORDIALS / 12

Amaro del Capo

Fernet Branca

Amaro Montenegro

Sambuca

Amaretto Disaronno

Grappa Bonolo

Frangelico

Limoncello