

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 ripieni

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

Jamon Iberico de Bellota (36 mesi) € 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

Spaghetto ai nostri Pomodori € 25,00

It is definitely the most classic of all Italian first courses. It's a dish that's more than a symbol of Italian cuisine – it's part of the national identity. And it has achieved this status in a relatively short time. Tomato was in fact introduced as a condiment for pasta only at the beginning of the 19th century. Our talented Chef redefined this masterpiece using the best varieties of tomatoes from our region.

to share € 40,00

Pasta e Patate con Provola di Agerola € 25,00

Pasta with Potatoes and Provola Cheese

Born as a simple meal, pasta e patate quickly became one of the most beloved and imitated dishes of the Neapolitan cuisine. The original recipe is a testament of the humble origins of this food: pasta, potatoes and parmesan are the basic ingredients to which new elements and alternatives were successively added to further enrich the recipe as the Provola cheese.

to share € 40,00

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

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.

to share € 40,00

Tagliatelle alla Bolognese € 25,00

Ragù Bolognese is one of the best known and most famous recipes in the world. Especially famous in Italy, 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.

to share € 40,00

Paccheri con Ragù Napoletano € 25,00

Pasta with very slow-cooked meat and tomato sauce

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.

to share € 40,00

Polpette al sugo € 30,00
Meat balls with tomato sauce

Galletto con peperoni e patate (per 2 persone) € 60,00
Cockerel with peppers and potatoes (for 2 people)

Cotoletta alla Milanese € 50,00
Milanese-style cutlet with rocket salad and cherry tomatoes

Pesce all'Acqua Pazza € 40,00
With "Acqua Pazza" sauce

Dessert

Tiramisù € 20,00

Torta Caprese con Gelato alla Vaniglia € 20,00

Babà € 20,00

Gelati & Sorbetti € 20,00

Caffetteria

Espresso / Americano	€ 5,00
Decaffeinato	€ 6,00
Cappuccino	€ 6,00
Tea & Tisane	€ 8,00

Acqua Minerale / Mineral Water

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

Fruit Juices & Centrifuged

Fruit Juices	€ 8,00
Pesca, Pomodoro, Ananas, Mirtillo Peach, Tomato, Pineapple, Blueberry	
Centrifuged & Smoothie	€ 15,00

Soft Drinks

Soda Drinks	€ 8,00
Coca Cola / Coca Cola Zero Fanta Sprite Lemon Soda	
Tonic Water	€ 8,00
Mediterranean Pink Grapefruit	
Ginger	€ 8,00
Beer Ale	
Thé	€ 8,00
Lemon Peach	

Cocktail Myths

Intimità, curiosità e scienza guidano il viaggiatore moderno alla scoperta di nuove case.

Villa Franca è Casa!

Ancestrale, internazionale e contemporanea.

Cocktail Myths accoglie nella sua storia il passato dei viaggiatori di tutto il Mondo.

Un inno all'Ulisse del presente che scopre nuovi sapori con gli occhi colmi di amore.

Intimacy, curiosity and science drive the modern traveler to discover new homes.

Villa Franca is Home!

Ancestral, International and Contemporary.

Cocktail Myths welcomes the past of travelers from all over the world into its history.

A hymn to the modern Ulysses who tastes new flavors with his eyes full of love.

Premium Experience

 **In sweet memory of Franca** € 40,00
Clase Azul Reposado, agave and sage syrup, pear puree, Champagne

 **GOLDen Rose** € 40,00
Un omaggio all'eleganza. Una sirena, la nostra.
A tribute to elegance. A mermaid, ours.
Impavidus Gin, Sakura Mancino Vermouth, pink grapefruit, italicus, white water.

Signature

Sati € 30,00
Protettrice delle acque del Nilo, garante della prosperità e della floridità del fiume.
Protector of Nile, guarantor of river's prosperity and floridity.
Gosling Rum, lime, Disaronno, honey mix, pineapple, mint, dukkah

Atl € 30,00
Protettore delle acque azteche, popolazione sopravvissuta al cataclisma di Atlantide
Protector of the Aztec waters, a population that survived the Atlantis cataclysm.
Casamigos tequila, tepache, lime, Domaine the Canton liquor

Varuna € 30,00
Dio degli Oceani Indiani. Viaggia su un coccodrillo, osserva e protegge con la sua onniscienza
God of the Indian Oceans. He travels on a crocodile. He observes and protects with his omniscience.
Tanqueray 10 fennel infused, Darjeeling syrup, lime, tonic water, vaporized absinthe

Manitù € 30,00
Sprito venerato dai nativi americani, divinità della vita che scorre nelle acque.
Venerated by Native Americans. Divinity of life that flows in the waters.
Knob Creek Bourbon, lime juice, habanero bitters, orange, mango syrup, barbecue sauce

Ao Quin

Re drago del mare meridionale, venerato dall'Antica Cina, protettore dei marinai e delle navi.
Dragon king of the Southern Sea, venerated by Ancient China, God of sailors and ships.
Sake, Sakura Vermouth Mancino, Campari Oak Barrel, Sencha and cloves syrup.

€ 30,00

Lir

Protettore dei mari del nord. Maledetto dalla madre, perché invidiosa della sua forza.
He protected Northern Seas, Cursed by his mother for his strength.
Tanqueray, Saint German, basil syrup, pink grapefruit, lemon, angostura

€ 30,00

Yemanja

Women and mothers' goddess, especially pregnant women. She is also patroness of the Ogun River, whose waters are said to cure infertility.

Italicus coffee infused, saffron syrup, Nikka Coffey vodka, lime, Coconut foam.

€ 30,00

Mama Cocha

Mama Cocha, sea and fishing's goddess, protector of sailors and fishermen. She was paid homage to calm the stormy waters and to obtain a good catch.

Pisco, banana syrup, sherry peach infused, black carbon, club soda.

€ 30,00

Mocktails

Ode to Li Galli's Mermaids

Parthenope

Basil syrup, pineapple juice, cranberry juice, lime juice

€ 20,00

Leucosia

Passionfruit syrup, lime juice, and bergamot and mandarin soda

€ 20,00

Ligea

A non-alcoholic gimlet.

€ 20,00

Twist on Classic

For the seasoned traveller who experiences new tastes.

Espresso Martini (a journey in sweetness)

Titos infused with coffee, baiyles with tiramisu, Bordiga

€ 30,00

Rhum & Coca (an old history)

Plantation 3 Stars White and Clarified Coca

€ 30,00

Lemon Drop (a trip along the Coast)

Gray Goose Citron, Yuzu, lemon juice, limoncello foam

€ 30,00

Old Fashioned (a wild memories)

Bulleit Bourbon, Angostura, soda, vanilla, Rye Aria

€ 30,00

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	€ 25,00
Espresso Martini Vodka, espresso, coffee liqueur, sugar syrup	€ 25,00
Margarita tequila, cointreau, lime juice, salt	€ 25,00
Negroni gin, vermouth, bitter	€ 25,00
Americano vermouth, bitter	€ 25,00
Manhattan Rye Whisky, Angostura bitter, Red Vermouth	€ 25,00
Spritz - Aperol - Hugo style - Limoncello version	€ 25,00
Old Fashioned bourbon, sugar, angostura bitter	€ 25,00

Birre / Beers

Birrificio dell'Aspide

A traditional artisanal brewery from our Region

Blonde - Golden ale w/Kveik yeast	€ 12,00
Belle Saison - Farmhouse ale	€ 12,00
Gairloch - Wee Heavy	€ 12,00



Champagne

Palmer Brut Reserve € 25 ,00

Champagne Rosè

Jean Vesselle - Oeil de Perdrix € 25 ,00

Spumante "Metodo Classico"

Petit Blanc Costa D'Amalfi 2019 € 20 ,00

Spumante "Rosato"

Mosnel - Parosè 2010 € 30 ,00

Vini Bianchi - White Wines

Marianna Venuti - Fiano Venum 3 2021 € 30 ,00

Nals Margreid - Baron Salvadori 2021 Reserve € 25 ,00

Serge Dagueneau Pouilly Fumé La Leontine 2020 € 30 ,00

Vini Rossi - Red Wines

Tenuta Madre Taurasi Vigna Carrani 2020 € 30 ,00

Pietroso - Brunello di Montalcino 2019 € 30 ,00

Domaine De Montille Bourgogne Rouge € 30 ,00

La nostra carta dei vini è disponibile per una scelta più ampia. Per scoprire i migliori abbinamenti non esitate a consultare i nostri Somelliers.

Our wine list is available for a wider choice. To discover the best pairings let yourself be advised by our Somelliers.

Gin

England & Scotland

Tanqueray	€	25,00
Tanqueray n. 10	€	28,00
Bulldog	€	25,00
Bombay Sapphire	€	25,00
Star of Bombay	€	28,00
Silent Pool	€	28,00
Hendrick's	€	25,00
Gin n.3	€	25,00
Cambridge Anty Gin	€	80,00
Portobello Road	€	25,00
Plymouth	€	25,00
Glaswegin	€	25,00
Brockmans	€	80,00
Downpour Pink Grapefruit	€	28,00
Scilly Spirits Island	€	28,00

Spain / Spagna

Alkemist	€	25,00
Gin Mare	€	25,00
Gin Mare Capri	€	28,00
Cubical	€	28,00

Italy / Italia

Malfy	€	25,00
Gin del Professore	€	28,00
Ginarte Dry	€	25,00
Impavid Luxury Gin	€	28,00

Germany / Germania

Monkey 47	€	28,00
Elephant Gin	€	25,00

France / Francia

Nouaison Gvine	€	25,00
Citadelle	€	25,00
Citadelle Blue	€	28,00

Belgium / Belgio

CopperHead Gin	€	25,00
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Sweden / Svezia

Herno Gin Old Tom	€	25,00
Stockholms Branneri	€	25,00

Japan / Giappone

Roku Gin	€	28,00
Jinzu	€	28,00
Ki No Bi SEI	€	28,00
Ni No Tea	€	28,00

Vodka

Russia

Beluga Noble € 28,00

United States

Tito's Handmade € 25,00

Poland / Polonia

Belvedere € 25,00

France / Francia

Grey Goose € 25,00

Grey Goose Citron € 25,00

Grey Goose La Poire € 28,00

Netherlands / Olanda

Ketel One € 25,00

Giappone / Japan

Nikka Coffey Vodka € 25,00

Italia / Italy

Vodka Impavid Luxury € 25,00

Tuscan Vodka Winestillery € 25,00

Vodka Altamura € 25,00

Rhum

Guyana

Eldorado 15 y	€ 60,00
Guyana 2005	€ 28,00

Filippine

Don Papa Baroko	€ 25,00
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Martinique

Bally 7 Piramide	€ 25,00
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Trinidad & Tobago

Angostura aged 1919	€ 25,00
Angostura dark 1824	€ 25,00
Plantation Trinidad 2003	€ 28,00

Guatemala

Zacapa Centenario X.O.	€ 40,00
Zacapa 23 years	€ 25,00

Perù

Ron Millonario X.O.	€ 28,00
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Cuba

Eminente Reserva 7 years	€ 25,00
Matusalem 15 years	€ 25,00
Bacardi Blanco	€ 25,00
Bacardi Carta Oro	€ 25,00

Panama

Silver Seal 17 years	€ 120,00
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Venezuela

Diplomatico	€ 25,00
Diplomatico Ambassador	€ 60,00
Santa Teresa 1796	€ 28,00

Barbados

Plantation Barbados 2003	€ 28,00
Plantation Three Stars	€ 25,00
Plantation XO 20th Anniversary	€ 28,00
Plantation Pineapple	€ 25,00
Eminente Reserva 7 years	€ 28,00
Mount Gay Black Barrel Double Cask	€ 25,00

Jamaica

Appleton Estate '84	€ 200,00
Appleton Estate 8 years	€ 28,00

Guyana

Plantation Guyuana 2008	€ 28,00
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Eldorado

Port Mourant 1997	€ 90,00
Caroni 2000	€ 500,00

Bermuda

Rum Gosling	€ 28,00
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Giappone

Nine Leaves Reserve of Encrypted	€ 60,00
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Fiji Island

Plantation Isle of Fiji Rum	€ 28,00
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Tequila

Patron

Anejo	€ 28,00
Silver	€ 25,00
Reposado	€ 25,00
Patron Cafe XO	€ 25,00
Gran Patron Burdeos	€ 150,00

Clase Azul

Tequila Plata	€ 50,00
Tequila Reposado	€ 80,00
Tequila Gold	€ 130,00
Tequila Guerrero "Mezcal"	€ 150,00
Tequila Durango "Mezcal"	€ 250,00
Tequila Limited Edition 25th	€ 500,00
Tequila Añejo	€ 100,00
Tequila Ultra Añejo	€ 650,00

Don Julio

Anejo	€ 28,00
Reposado	€ 25,00
Blanco	€ 25,00
Anejo 1942	€ 90,00

Casamigos

Anejo	€ 28,00
Reposado	€ 25,00
Blanco	€ 25,00

Fortaleza

Blanco	€ 25,00
Anejo	€ 25,00
Reposado	€ 25,00

Mezcal

Casamigos	€ 25,00
Vida	€ 25,00
Los Danzantes	€ 25,00
Espadin Del Maguey Mezcal Tobala	€ 25,00
Derrumbes San Luis Potosi	€ 25,00
Mezcal Illegal Reposado	€ 25,00
Madre Mezcal Espadin	€ 28,00
Madre Mezcal Ensemble	€ 28,00
Del Maguey Crema de Mezcal	€ 28,00
Del Maguey San Luis del Rio	€ 28,00

Whiskey & Whisky

Single Malts

Highlands

Glenmorangie Original	€	25,00
Oban single malt 14y	€	25,00
Ardbeg 10y	€	25,00
Lagavulin 16y	€	28,00
Laphroaig 10y	€	25,00
Laphroaig 18y	€	28,00
Dalmore 21y	€	150,00
Talisker 18y	€	30,00
The Balvenie 12y	€	28,00

Islay

Bowmore 18	€	40,00
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Speyside

The Macallan 12y	€	40,00
The Macallan 15y	€	60,00
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 12 year	€	25,00
Glenfiddich 18 years	€	40,00
Glenfiddich 21 years	€	60,00
Cragganmore 12 years	€	25,00
Glenlivet 12 years	€	25,00
Glenlivet 18 years	€	28,00
Masam No Age Black	€	140,00
Masam No Age Red	€	150,00
Paul John Brilliance Indian Whisky	€	25,00

Blended Malts

Johnnie Walker Blue Label	€	60,00
Johnnie Walker Black Label	€	30,00

Irish Whiskey

Jameson	€	25,00
Old Pulteney Huddart	€	25,00

Japanese Whisky

Chichibu Ichiro's Malt	€ 150,00
Akashi White Sherry Cask	€ 25,00
Akashi Tai Daiginjo Genshu	€ 28,00
Kura Pure Malt	€ 28,00
Hibiki Harmony	€ 40,00
Nikka from the Barrel	€ 28,00
Nikka Yoichi Single Malt	€ 30,00
Nikka Taketsuru Pure Malt	€ 30,00
Yamazakura Blended	€ 28,00

American Whisky

Woodford Reserve Double Oaked	€ 25,00
Jack Daniel's Single Barrel	€ 28,00
Bulleit Bourbon	€ 25,00
Knob Creek Bourbon	€ 25,00
Maker's Mark	€ 25,00
Wild Turkey 81	€ 25,00
Michter's Bourbon	€ 28,00
Buffalo Trace	€ 25,00
WhistlePig 10y	€ 60,00
WhistlePig 15y	€ 100,00

Mexican Whisky

Abasolo	€ 25,00
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Canadian Whisky

Canadian Club	€ 25,00
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Cognac

Louis XIII Rémy Martin	€ 600,00
Rémy Martin X.O.	€ 60,00
Rémy Martin 1738 Accord Royal	€ 45,00
Hennessy V.S.	€ 25,00
Hennessy X.O.	€ 50,00
Hennessy Paradis	€ 300,00
Courvoisier V.S.	€ 25,00
Courvoisier V.S.O.P.	€ 28,00
Delamain Vesper	€ 28,00
Frapin Extra Cognac	€ 200,00
Pierre Ferrand 1840	€ 25,00

Brandy

Vecchia Romagna 25 years	€ 40,00
Carlos I	€ 25,00
Cardenal Mendoza	€ 25,00
Villa Zarri 10 years	€ 25,00
Pisco Capel Moai Reservado	€ 25,00

Armagnac

Clos Martin V.S.O.P. 8 years	€ 25,00
Bas Armagnac Clos Martin 1989	€ 28,00
Bas Armagnac Dartigalongue	€ 28,00

Calvados

Giard Pays d'Auge 4 years	€ 25,00
Magloire Calvados 12 years	€ 25,00

Porto

Ramos Pinto Porto White	€ 25,00
Ramos Pinto Porto Red	€ 25,00
Ramos Pinto Porto Ruby	€ 25,00
Ramos Pinto 10y Quinta de Ervaimora	€ 28,00
Valdespino Pedro Ximenez	€ 25,00

Grappe

Piemonte / Piedmont

Berta Riserva del Fondatore	€ 45,00
Berta Bric del Gaian	€ 28,00
Berta Roccanivo	€ 28,00

Toscana / Tuscany

Eligo dell'Ornellaia	€ 25,00
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Sakè

Akashi Tai Junmai Ginjo	€ 20,00
Akashi Tai Sake Honjozo	€ 20,00

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
Raro Mirto	€ 15,00
Alpestre	€ 15,00
Amaro Tosolini	€ 15,00
Yuntaku	€ 15,00
Licor 43	€ 15,00
Mr. Black Coffee	€ 15,00
Koro Elisir Pure Sardinia	€ 15,00
Mirto Raro Pure Sardinia	€ 15,00

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