

SORRENTO

À LA CARTE MENU

STUZZICHINI

(FOR THE TABLE)

HOMEMADE TOASTED BREAD (V) | 3.25
MARINATED OLIVES (V) (GF) | 4.55
GARLIC BREAD (V) | 6.95
GARLIC BREAD TOPPED WITH MOZZARELLA (V) | 7.95

ANTIPASTI

ARANCINI | 9.35

Homemade breaded arborio rice balls stuffed with a different flavour every week, served with a sauce to compliment the filling

BRUSCHETTA | 7.15

Two slices of warm homemade bread, topped with marinated chopped tomatoes, red onions, garlic, oregano, basil, grated parmesan and extra virgin olive oil

FUNGHI GORGONZOLA | 8.95

Oven baked button mushrooms in a creamy Gorgonzola, white wine and parmesan sauce, served with homemade toasted bread (GF)

CAPRINO E PROSCIUTTO - 9.75

Oven baked goats cheese on a bed of fresh rocket leaves, topped with homemade caramelised onions and fresh Italian Parmaham, dressed with a balsamic reduction

GAMBERI AGLIO | 12.95

Pan fried butterflied shell-on Tiger Prawns in a garlic butter and cherry tomato sauce, served with homemade toasted bread (GF)

CALAMARI FRITTI | 9.95

Battered, deep fried squid rings served with homemade tartar sauce and mixed leaves

COZZE ROSSE | 10.95

Fresh mussels cooked in a chili, garlic and tomato sauce, served with toasted bread (GF) (Main size +6.00)

COZZE BIANCHE | 10.95

Fresh mussels cooked in a creamy white wine, garlic, leek and butter sauce, served with toasted bread (GF) (Main size +6.00)

MELANZANE PARMIGIANA | 8.95

Oven baked layers of aubergine, mozzarella, tomato and parmesan, served with homemade bread

INSALATA

MAIN SIZE SALADS AVAILABLE FOR +£4.00

INSALATA DI POLLO | 9.95

Mixed leaf salad, avocado, crispy panchetta and grilled chicken, topped with our house dressing, served with a slice of garlic bread

INSALATA DI CESARE | 9.95

Crunchy Romaine lettuce tossed with fresh shavings of parmesan, croutons and homemade Cesar dressing, then topped with grilled strips of chicken breast, served with a slice of garlic bread

CAPRESE | 9.95

Fresh slices of beef tomato, mozzarella, avocado, sundried tomatoes and extra virgin olive oil infused with basil, served with a slice of garlic bread (V)

INSALATA DI CAPRINO | 8.95

Mixed leaf salad, cucumber, red onions, tomato, avocado and grated goats cheese, tossed with French dressing and served with a slice of garlic bread (V)

PIATTO DI RISOTTO

RISOTTO AL POLLO | 16.15

Arborio Italian rice cooked with fresh chicken, mushrooms, mixed peppers, garlic, and cream (GF)

RISOTTO GAMBERI E CHORIZO | 18.15

Arborio Italian rice cooked with king prawns, chorizo and cherry tomatoes in a rich white wine and butter sauce (GF)

RISOTTO SALMONE | 17.95

Arborio Italian rice cooked with pieces of salmon and baby prawns in a creamy leek and pea sauce (GF)

SOME OF OUR MENU ITEMS CONTAIN GLUTEN, DAIRY, FISH, AND OTHER ALLERGENS. DUE TO OUR COOKING ENVIRONMENT THERE IS A RISK THAT TRACES OF THESE MAY BE IN ANY OTHER DISH OR FOOD. WE UNDERSTAND THE DANGERS OF THIS FOR THOSE WITH SEVERE ALLERGIES SO ASK THAT YOU CONSULT WITH A MEMBER OF STAFF BEFORE PLACING YOUR ORDER

FOOD LABELS: (V) - VEGETARIAN (GF) - GLUTEN FREE UPON REQUEST

ALL OUR PRICES INCLUDE VAT AT THE CURRENT RATE

A 10% SERVICE CHARGE IS ADDED TO TABLES OF 5 OR MORE

PIATTI DI PASTA

GLUTEN FREE ALTERNATIVE PASTA AVAILABLE FOR DISHES LABELLED (GF)

RAVIOLI | 14.95

Fresh egg pasta stuffed with Italian ricotta cheese and baby spinach, cooked in a garlic butter and sage sauce (V)

LASAGNA | 14.95

Oven baked homemade lasagna with layers of pasta, minced beef ragu and béchamel sauce, topped with mozzarella, served with a slice of garlic bread

FETTUCCINE DIAVOLA | 15.95

Egg ribbon pasta cooked with slices of beef, chorizo, and peppers, in a chilli, garlic and tomato sauce (GF)

FETTUCCINE AL SALMONE | 15.15

Egg ribbon pasta cooked in an Italian brandy and cream sauce with salmon, baby spinach and a touch of fresh tomatoes (GF)

LINGUINE FRUTTI DI MARE | 17.50

Linguine pasta cooked with king prawns, squid, baby prawns and mussels in a chili, garlic and tomato sauce (GF)

LINGUINE ASTICE | 19.95

Linguine pasta cooked with half a lobster in its shell and baby prawns, in a garlic butter and cherry tomato sauce (GF)

FARFALLE SORRENTO | 13.95

Butterfly pasta cooked with tomato, basil, chili, garlic, parmesan and a touch of cream, topped with fresh rocket leaves (GF)

FARFALLE VERDI | 15.25

Butterfly pasta cooked with chicken, mushroom, cherry tomatoes and a touch of garlic in a creamy basil sauce (GF)

*TRADITIONAL ITALIAN BOLOGNESE AND CARBONARA AVAILABLE FOR £13.95

CARNE E PESCE

FILETTO DI MANZO | 29.95

Grilled 8 oz British Fillet of Steak cooked to your liking, topped with either a Gorgonzola cheese sauce or a Peppercorn sauce, served with saute potatoes and green beans

AGNELLO | 23.50

Slow roasted Shank of Lamb cooked in its own gravy, served with mashed potatoes and spinach (GF)

VITELLO MARSALA | 21.95

Pan fried Veal Escalopes cooked in a Marsala wine and mushroom sauce, served with sauté potatoes and green beans (GF)

PANCIA DI MAIALE ARROSTO | 21.45

Slow roasted Belly of Pork, cooked with a homemade gravy sauce, topped with crispy caramelised sliced apple and served with sauté potatoes and green beans (GF)

POLLO SORRENTO | 19.95

Pan fried Breast of Chicken in a tomato and cream sauce, served with grilled vegetables and sauté potatoes and topped with freshly grated parmesan (GF)

POLLO SPINACI | 19.45

Pan fried Breast of Chicken cooked with spinach in a creamy Gorgonzola sauce, served with linguine cooked with garlic, olive oil and chilli (GF)

SALMONE ZAFFERANO | 21.95

Baked Fillet of Salmon and baby prawns flamed in a Brandy, saffron and cream sauce, served with saute potatoes and green beans

BRANZINO | 21.45

Pan roasted Fillet of Seabass in a white wine, cherry tomato and king prawn sauce, served with sauté potatoes and green beans

FESTIVAL DI MARE | 29.95

Mixed Plate of Seafood with half a lobster, calamari, mussels, king prawns, baby prawns, garlic, chili, and tomato sauce, served with toasted bread (GF)

SIDE DISHES

PATATINE FRITTE - French fries - 4.15

INSALATA MISTE - Mixed salad, in our house dressing- 4.65

INSALATA RUCOLA - Rocket leaves, fresh parmesan and olive oil - 4.75

VERDURE - Seasonal vegetables of the day - 4.25

SPINACI AGLIO - Fresh baby spinach cooked with garlic - 4.95

ZUCCHINE FRITTE - Battered courgette fries served with garlic mayonnaise - 5.25

SAUTÉ POTATOES - baby potatoes sauteed with herbs - 4.75

INSALATA GRECA - Tomatoes, cucumber, red onions, olives and feta cheese drizzled with olive oil and oregano - 5.95

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PIZZERIA

HANDSTRETCHED HOMEMADE PIZZAS COOKED IN OUR WOODFIRE OVEN

MARGHERITA | 11.95

Tomato base with smooth mozzarella cheese and basil (V)

AMERICANA PICCANTE | 13.45

Tomato base with mozzarella cheese, topped with pepperoni, spicy jalapenos and red onions

CAPRICCIOSA | 13.95

Tomato base with mozzarella, ham, mushroom, artichokes and olives

QUATTRO FORMAGGI | 13.50

Tomato base with a blend of four cheese; gorgonzola, goats cheese, parmesan and mozzarella

VESUVIO | 13.95

Tomato base with mozzarella cheese, diced beef, peppers, red onion, chilli and herbs

FIorentINA | 13.95

Tomato base with mozzarella cheese, spinach, olives, garlic, crumbled feta and an egg (V)

RUCOLLETTA | 13.95

Tomato base with mozzarella cheese, topped with rocket salad, fresh Parmaham and fresh baby mozzarella

PIZZA DI CAPRINO | 13.95

Plain base with mozzarella cheese, goats cheese, parmaham and caramelised onions

NAPOLI | 15.25

Tomato base with mozzarella, anchovies, capers, fresh tomatoes and olives

VEGETARIANA | 13.95

Tomato base with mozzarella cheese, grilled mixed vegetables and mushrooms (V)

PIZZA AL POLLO | 14.95

Tomato base with mozzarella, chicken, spinach, red onions and cherry tomatoes

PIZZA DI SORRENTO | 14.95

Tomato base cooked with mozzarella cheese, then topped with cold and fresh mozzarella, sun dried tomatoes, olives, rocket leaves and basil (V)

CALZONE | 15.95

Folded pizza with sliced pepperoni, mushrooms, olives, Gorgonzola cheese and mozzarella cheese. Served with tomato sauce and mixed leaves

PIZZA CREMA - 15.95

Cream base topped with mozzarella cheese, nduja sausage, salami Napoli and fresh chilli

EXTRA TOPPINGS AVAILABLE:

OLIVES, MUSHROOM, MOZZARELLA, GORGONZOLA, PARMESAN, GRILLED VEGETABLES, SPINACH, EGG, GOATS CHEESE, JALAPEÑOS, CHILLI, ARTICHOKE, CARAMELISED ONIONS, RED ONIONS, CAPERS, BABY MOZZARELLA, ROCKET - £1.95 EACH

CHICKEN, PEPPERONI, PARMAMHAM, MINCED BEEF, PANCHETTA, ANCHOVIES - £2.50 EACH

VEGAN MENU

PLEASE LET US KNOW IF YOU ARE ORDERING FROM OUR VEGAN MENU AS SOME DISHES HAVE THE SAME NAMES

STARTERS

HOMEMADE FRESH BREAD | 3.25

MARINATED OLIVES | 4.55

GARLIC BREAD TOPPED WITH GARLIC INFUSED OLIVE OIL | 6.25

GARLIC BREAD TOPPED WITH VEGAN CHEESE AND GARLIC INFUSED OLIVE OIL | 7.25

BRUSCHETTA VEGAN | 6.95

Two slices of warm homemade bread topped with marinated chopped tomatoes, red onions, garlic, oregano, basil, and extra virgin olive oil (V)

MAINS

PENNE VEGANE | 14.25

Penne pasta cooked with roast vegetables and mushrooms, in a chili and tomato sauce, topped with rocket leaves (GF)

RISOTTO VEGANO | 14.55

Arborio Italian rice cooked with roast vegetables, spinach, garlic in a white wine sauce (GF)

PIZZA VEGANE | 13.95

Tomato base with vegan cheese, topped with grilled vegetables and mushrooms

CALZONE VEGANA - 15.25

Folded pizza filled with vegan cheese, mushrooms, olives and spinach, topped with garlic infused olive oil and served with mixed leaves and tomato sauce,