

# SORRENTO

## LUNCH SET MENU

TUESDAY TO SATURDAY 12:00-16:00

2 COURSES - 14.95 / 3 COURSES - 18.95

(3 COURSES INCLUDES A 125ML OF HOUSE RED OR HOUSE WHITE,  
OR A TEA/COFFEE)

### STARTER COURSE

#### **BRIE FRITTO**

Breaded deep fried French Brie with a blueberry compote and rocket leaves (V)

#### **GARLIC BREAD**

Homemade stretched dough topped with garlic butter (V)(Add cheese +1.00)

#### **ZUPPA**

Homemade soup of the day served with homemade toasted bread (GF)

#### **POLPETTE DI PESCE**

Homemade breaded fish meatballs served with a saffron mayo and baby leaf salad

### MAIN COURSE

#### **PENNE CALABRESE**

Penne pasta cooked with chorizo, olives and basil in a homemade tomato sauce (GF)

#### **RISOTTO CAPRINO**

Arborio rice cooked with mixed grilled vegetables in a garlic butter and white wine sauce, topped with crumbled goats cheese (GF)(V)

#### **FEGATO**

Diced calves liver in an onion, red wine and mushroom sauce, served with french fries (GF) (£2.95 surcharge)

#### **BRANZINO AL LIMONE**

Pan fried Seabass with a lemon butter sauce, served with crunchy rosemary potatoes (GF) (£2.95 surcharge)

#### **LINGUINE CAPONATA**

Linguine pasta cooked with roast vegetables, olives and capers in a tomato and chilli sauce (GF) (V)

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## LUNCH SET MENU

TUESDAY TO SATURDAY 12:00-16:00

2 COURSES - 14.95 OR 3 COURSES - 18.95

(3 COURSES INCLUDES EITHER A 125ML GLASS OF HOUSE RED  
OR HOUSE WHITE, OR A HOT BEVERAGE)

### DESSERTS

#### TRADITIONAL TIRAMISU

Homemade tiramisu made from lady fingers dipped in espresso infused with Tia Maria and Baileys, mascarpone based whipped cream and topped with chocolate powder (V)

#### ICE CREAM

2 scoops of vanilla, chocolate or strawberry (GF)(V)

#### PANNA COTTA

Homemade Italian style vanilla pudding topped with a mixed berry coulis and almond flakes (GF)(V)

### TEAS & COFFEES

ESPRESSO  
DOUBLE ESPRESSO  
MACCHIATO  
AMERICANO  
WHITE AMERICANO  
CORTADO  
FLAT WHITE  
CAPPUCCINO  
CAFFE LATTE

MOCHA  
HOT CHOCOLATE  
BREAKFAST TEA  
CHAMOMILE  
PEPPERMINT  
GREEN TEA  
DECAF BLACK  
EARL GRAY  
RED BERRY

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

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