
CARPACCIO DI MANZO, RUCOLA E SCAGLIE DI PARMIGIANO PROFUMATO AL TARTUFO 17

Beef carpaccio served over arugola with shaved parmesan cheese , white truffle oil

LA PARMIGIANA DI MELANZANE 9

Neapolitan eggplant parmigiana with mozzarella, tomato sauce and basil

I CALAMARI FRITTI 12

Fried calamari with fresh lemon

LA FOCACCIA CON POMODORO E BASILICO 12

Focaccia with fresh tomato and basil

IL CRUDO DI PARMA E MOZZARELLA DI BUFALA CAMPANA DOP 15

Parma prosciutto and buffalo mozzarella DOP

IL TAGLIERE MISTO DI FORMAGGI E SALUMI 19

Cutting board of assorted cold cuts and cheese. Chef's daily choice for 2

LE INSALATE - SALADS**LA CAPONATA SORRENTINA 10**

Classic Sorrento salad with mozzarella, olives, onions, eggplant, tomatoes and basil on frisella bread

INSALATA POSITANO 11

Baby spinach, orange, pine nuts and goat cheese in lemon dressing

LA CAPRESE 10

Tomato, mozzarella, basil and extra virgin olive oil

LA CAPRESE DI BUFALA CAMPANA DOP 14

Tomato, buffalo mozzarella DOP, basil and extra virgin olive oil

INSALATA DEL MEDITERRANEO 13

Potatoes, arugola and shrimp in lemon dressing

LE ZUPPE - SOUPS**LA ZUPPA DI FAGIOLI E PANCETTA AL PROFUMO DI ROSMARINO 10** Bean soup with bacon and rosemary**ZUPPA DEL GIORNO 10** Soup of the day **M.P.**

I RISOTTI**IL RISOTTO "VIALONE NANO" P.P.P. FOR 1: 24 FOR 2: 36**

"Vialone nano" risotto with porcini mushrooms, smoked mozzarella and potato

IL RISOTTO "VIALONE NANO" MARE E TERRA FOR 1: 25 FOR 2:40

"Vialone nano" risotto with zucchini and shrimp

LE PASTE - PASTAS**I PACCHERI DEL MARE 20**

Paccheri pasta with swordfish and eggplant in a light spicy "vesuvio" cherry tomato sauce

I TUBETTONI MARINA GRANDE 19

Mezzi rigatoni with shrimp, arugola, in a light spicy "vesuvio" cherry tomato sauce

I GNOCCHI ALLA SORRENTINA 15

Gnocchi with tomato sauce, fresh mozzarella cheese and basil

I RAVIOLI VECCHIA TRADIZIONE 16

Ravioli stuffed with mozzarella and ricotta cheese in a creamy walnut sauce

GLI SPAGHETTI ALLA "NERANO" 15

Spaghetti with zucchini and basil in a reggiano parmesan cream sauce

LE PENNE "NAPOLETANE" 14

Penne with Italian sausage and roasted pepper cream sauce

GLI SPAGHETTI AUM AUM ! 11

Spaghetti with tomato sauce and basil

Spelt, Wholewheat pasta substitute available for any dried pasta dish. Add 3 \$ for your choice of either short or long shape. Add 5\$ for gluten free pasta dishes.

OUR DISHES ARE PREPARED IN THE TRADITIONAL SORRENTO WAY, USING THE BEST QUALITY INGREDIENTS.
ANY CHANGES OR MODIFICATIONS TO THE RECIPES WILL COMPROMISE THEIR FLAVOUR AND QUALITY.

PLEASE RESPECT THE MENU. YOU WILL ENJOY IT ! GRAZIE.....E BUON APPETITO!

I SECONDI – MAINCOURSES

TRANCIO DI SPIGOLA SU VERDURINE CROCCANTI AL SALTO 24

Pan seared European Seabass filet breaded with julienne of vegetables

ANELLI DI CALAMARI STUFATI 22

Calamari sauteed with olives, capers, cherry tomatoes

COSTATA DI VITELLO AI PORCINI 34

16oz Veal Chop with porcini mushroom sauce

CARRÈ DI AGNELLO SCALZATO IN CROSTA DI PANE SAPORITO E RIDUZIONE DI BALSAMICO 36

Rack of Lamb with herb and breadcrumb crust, balsamic reduction

STRACCETTI DI POLLO ALLA VESUVIANA 18

Sliced Chicken breast sauteed with pine nuts, potatoes, basil and sun dried tomato

DONENESS OF THE MEATS:

RARE: WARM THROUGH THE MIDDLE, LIGHTLY CHARRED ON THE OUTSIDE, BROWNED AROUND THE SIDES AND BRIGHT RED IN THE MIDDLE.

MEDIUM RARE: WARM THROUGH THE MIDDLE WITH A HINT OF RED. MOST OF THE CENTER OF THE STEAK IS PINK. THE SIDES WELL BROWNED. THE TOP AND BOTTOM CHARRED TO A DARK BROWN COLOR.

MEDIUM: A BAND OF LIGHT PINK THROUGH THE MIDDLE BUT BE MORE BROWNED THAN PINK. THE SIDES A RICH BROWN COLOR AND THE TOP AND BOTTOM CHARRED DARKLY.

OUR CHEF RECOMMENDS THAT THE MEAT SHOULD NOT BE COOKED MORE THAN MEDIUM. THANK YOU.

X ACCOMPAGNARE – SIDE DISHES

INSALATINA MISTA DEL CONTADINO 7

The farmer mixed salad with balsamic dressing

INSALATINA DI POMODORINI, RUCOLA E SCAGLIE DI PARMIGIANO 8

Cherry tomato and arugola salad with shaved parmesan

VERDURE DEL GIORNO M.P.

Daily veggies

LE PIZZE DI NAPOLI !

MARINARA 11

Tomato sauce, garlic, anchovies and oregano

MARGHERITA 12

Tomato sauce, mozzarella and basil

CAPRICCIOSA 15

Tomato sauce, smoked mozzarella, mushrooms, Italian sausage and basil

PARMIGIANA 13

Tomato sauce, smoked mozzarella and eggplant

CAPRESE 13

Mozzarella, sliced tomato and basil

POMODORINI E RUCOLA 14

Mozzarella, cherry tomatoes and arugula

4 STAGIONI 15

Tomato sauce, mozzarella, mushrooms, olives, salami and artichokes

SALSICCIA E RAPINI 16

Mozzarella, Italian sausage and rapini

PARMA 15

Mozzarella, Parma prosciutto

NAPOLI 16

Tomato sauce, bufala mozzarella and basil

IL CALZONE SORRENTINO 15

Filled with ricotta and mozzarella cheese, tomato sauce and basil

CHECK OUR 8
DAILY SPECIALS!

FOR PARTIES OF 6 GUESTS AND OVER, 17% GRATUITIES WILL BE AUTOMATICALLY ADDED TO THE BILL. THANK YOU.

FROM SORRENTO.....TO SORRENTO RISTORANTE !

OWNERS: NINO E DOMINIKA CIOFFI
