

# APERITIVO

## TAGLIERE SORRENTINO

**x2 people £25**      **x4 people £43**

Salame Napoli, Parma ham, Mortadella, Bresaola Valtellina, Provolone del Monaco DOP, Caciotta piccante, smoked Caciocavallo, grilled vegetables, potato croquettes, arancini and sourdough bread

## FOCACCIA DELLO CHEF (10pc)

**x 2 people £15**

4x Seasoned Cherry Tomatoes (V)  
2x Courgettes and Marinated Anchovies  
2x Mortadella and Buffalo Burrata  
2x Ortolana (Mixed Grilled Vegetables Julienne) (V)

## HERM OYSTERS when available (6pc)

At market price

## VEDURE IN TEMPURA £9 (V)

Fried tempura vegetables with marinara sauce

# ANTIPASTI

## POLIPO E PATATE £12

Roasted octopus, lemon scented potatoes, homemade octopus mayonnaise and parsley pesto

## INSALATA DI GRANCHIO £11

Local crab and crispy brunoise seasonal vegetables with guacamole sauce and lemon cloud

## CAPELANTE ALLA SCAPECE £13

Seared scallops served on scapece style courgettes and Mediterranean pesto

## ZUPPETTA COZZE E VONGOLE £11

Clams and mussels spicy soup, served on toasted sourdough bread

## PARMIGIANA £11 (V)

Fried aubergines layered with fresh mozzarella, tomato sauce and basil

## CARPACCIO DI BRESAOLA £12.50

Valtellina bresaola, cherry tomatoes, grated parmesan and rocket

## SUSHI CAPRESE £13

Fried tuna maki with tomatoes, parmesan shavings and homemade basil mayo



# PASTE FRESCHE

## LINGUINE PESCE SPADA E MELANZANE £20

Linguine with swordfish, cherry tomatoes and aubergine

## PAPPARDELLE DELLA NONNA £18

Pappardelle, local fresh sausage, Italian porcini mushrooms, fresh cherry tomatoes, topped with smoked Sorrento provola sauce

## FUSILLI PESTO E GAMBERI £20

Fusilli with sundried tomato pesto, king prawns, burrata cheese and pistachio grain

## RAVIOLI CAPRESE £20 (V)

Handmade ravioli filled with Sorrento caciotta and marjoram, cherry tomatoes and basil sauce

## SCIALATIELLI ALLA PESCATORA £24

Handmade scialatielli with clams, mussels, calamari and prawns, sauteed with Italian herbs and cherry tomatoes

## SPAGHETTI ALLA NERANO £19 (V)

Spaghettoni with lightly fried courgettes and basil, creamed with Provolone del Monaco DOP

## GNOCCHI PAD THAI STYLE £18

Homemade gnocchi with stir fried vegetables and spicy Italian pancetta



# SECONDI

## FILETTO DI MANZO 8OZ £28

8oz beef fillet steak garnished and served with double cooked chips  
*Sauces of choice: Italian Chimichurri, Diane or Peppercorn (£2.95 supplement)*

## MAIALINO ALLA GENOVESE £19

Sliced pork fillet wrapped in Italian pancetta with Neapolitan onion-based sauce and potato croquettes

## BISTECCA DI TONNO £23

Fresh tuna steak tataki in sesame crust, tomato carpaccio and homemade capers mayo

## PESCATO GRATINATO AL LIMONE £23

Sorrento lemon gratin catch of the day served with sauteed vegetables, endive, capers and olives

## RANA PESCATRICE ALLA PUTTANESCA £25

Local monkfish in puttanesca sauce, served on a bed of sauteed potatoes

## RIBEYE £24

Grilled prime ribeye steak garnished and served with homemade roasted potatoes  
*Sauces of choice: Italian Chimichurri, Diane or Peppercorn (£2.95 supplement)*

## PORK TONKATSU 'RISOTTO' £19

Fried pork tonkatsu with wild mushroom risotto, rocket and parmesan



**\*Please make your waiter aware of any allergies or special dietary requirements\***

# CONTORNI

GRILLED VEGETABLES £5.95

SAUTEED ENDIVE £4.95

FRIARIELLI NAPOLETANI £4.95

DOUBLE COOKED CHIPS £3.95

ROASTED POTATOES £4.95

SWEET POTATO FRIES £4.50

ROCKET, CHERRY TOMATOES & PARMESAN £4.95

MIXED SALAD £3.95

BASKET OF BREAD £3.95

# DOLCI DELLA CASA

## TORTINO "CUORE CALDO" DI PISTACCHIO £8.95

"Warm Heart" pistachio cake, served with vanilla ice cream

## DELIZIA AL LIMONE £8.95

Handmade sponge with lemon crème pâtissière

## CHEESECAKE £7.95

Homemade cheesecake with mixed berry sauce

## TORTA CAPRESE £7.95

Traditional almond and chocolate cake served with toffee ice cream

## TIRAMISU' DELLA CASA £7.95

Italian espresso tiramisu

## BABA' NAPOLETANO £7.95

Typical sponge cake soaked in rum served with crème patissiere and fresh fruit

## AFFOGATO AL CAFFE' £7.95

Vanilla ice cream, amaretto liqueur and espresso coffee

## DESSERT WINE

**150ml £4.95**

## Orvieto Classico D.O.C. Amabile

A medium-sweet wine from Umbria, Italy

### GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

*Available to purchase in the restaurant*