

APERITIVO

TAGLIERE SORRENTINO x2 people £27 x4 people £45

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

BRUSCHETTA DELLO CHEF (10pc) £12.50 (DF, GFO, VEO, VO)

4x Seasoned cherry tomatoes (V)
3x Courgettes and marinated anchovies
3x Ortolana (mixed chopped grilled vegetables) (V)

HERM OYSTERS when available (6pc) At market price

Served with Tabasco sauce and Sorrento citrus vinaigrette

FOCACCIA ALL'AGLIO £7 (DF, V, VE)

Homemade focaccia bread with garlic and parsley

FOCACCIA ALL'AGLIO CON FORMAGGIO AFFUMICATO £10 (V)

Homemade focaccia bread with garlic, parsley and smoked cheese

VEDURE IN TEMPURA £9 (DF, V, VE)

Fried tempura vegetables with marinara sauce

PASTE FRESCHE

SPAGHETTI ALLE VONGOLE £18 (DF, GFO)

Spaghetti with clams, cherry tomatoes and parsley

LINGUINE CON GRANCHIO E GAMBERI £25 (DF, GFO)

Linguine in tomato sauce with fresh local crab and king prawns

FUSILLI PANNA SALMONE E FUNGHI £18 (DFO, GFO)

Fusilli pasta with Guernsey double cream, smoked salmon, parsley and mushrooms

SCIALATIELLI DELLA NONNA £20 (GFO)

Handmade scialatielli with local fresh sausage, Italian porcini mushrooms and fresh cherry tomatoes, in a creamy smoked Sorrento provola sauce

RAVIOLI CAPRESE £22 (V)

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

SPAGHETTI ALLA NERANO £19 (DFO, GFO, V, VEO)

Spaghetti with lightly fried courgettes and basil in a creamy Provolone del Monaco DOP sauce

GNOCCHI AI QUATTRO FORMAGGI E NOCI £19 (GFO, V)

Homemade four cheese gnocchi with walnuts

PENNE ARRABBIATA £16 (DF, GFO, V, VE)

Penne pasta with handmade tomato sauce and chilli flakes

Add n'duja £3.00

ANTIPASTI

ZUPPETTA COZZE E VONGOLE £12 (DF, GFO)

Clams and mussels spicy soup, served with toasted sourdough bread

CAPELANTE ALLA SCAPECE £14 (DF, GF)

Seared scallops served on scapece style courgettes and Mediterranean 'chutney'

CARPACCIO DI BRESAOLA £12.50 (DFO, GFO)

Bresaola della Valtellina, cherry tomatoes, parmesan shavings and rocket

POLIPO E PATATE £13 (DF, GF)

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

INSALATA DI GRANCHIO £13 (DFO, GF)

Local crab and crunchy vegetables brunoise with guacamole sauce and lemon cloud

PARMIGIANA £12 (V)

Fried aubergine layered with fresh mozzarella, tomato sauce and basil

INSALATA ALLA SORRENTINA £12 (GFO)

Fresh beef tomatoes, mozzarella, olive oil, burrata cheese, oregano and fresh basil

SUSHI CAPRESE £13

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



SECONDI

MAIALINO ALLA GENOVESE £19 (GF)

Sliced pork fillet wrapped in Italian smoked pancetta with Neapolitan onion-based sauce and potato mille-feuille

BISTECCA DI TONNO £25 (DFO, GFO)

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



FILETTO DI MANZO 8oz £32 (DF, GFO)

8oz beef fillet steak garnished and served with skin on fries

Sauces of choice: Italian Chimichurri, Diane or Peppercorn (£2.95 supplement):

ROLLÈ DI SPIGOLA E SPINACI £25 (DFO, GFO)

Fresh rolled local seabass, filled with spinach laid on a pea velouté and lemon mayo, topped with crispy sweet potatoes

TAGLIATA DI MANZO £22 (DFO, GF)

Sliced ribeye steak served on a bed of fresh rocket, cherry tomatoes, parmesan shavings and balsamic vinegar glaze

Add skin on fries £3.95

RANA PESCATRICE ALLA PUTTANESCA £28 (DF, GF)

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

CHICKEN TONKATSU RISOTTO £19 (DFO)

Fried chicken tonkatsu with wild mushroom risotto and fresh rocket



CONTORNI

BASKET OF BREAD £3.95 | SKIN ON FRIES £3.95 | SAUTEED POTATOES £4.95 | SWEET POTATO FRIES £4.50 | ZUCCHINI FRITTI £6.95

GRILLED VEGETABLES £6.95 | MIXED SALAD £3.95 | SPINACH, BALSAMIC VINEGAR GLAZE & WALNUTS SALAD £6.95

ROCKET, CHERRY TOMATOES & PARMESAN WITH BALSAMIC VINEGAR GLAZE £4.95

2 COURSES £24

SET LUNCH MENU

3 COURSES £29

ANTIPASTI

BRUSCHETTA DELLO CHEF (10pc) (DF, GFO, VEO, VO)

4x Seasoned cherry tomatoes (V)
3x Courgettes and marinated anchovies
3x Ortolana (mixed chopped grilled vegetables) (V)

CARPACCIO DI BRESAOLA (DFO, GFO)

Bresaola della Valtellina, cherry tomatoes, parmesan shavings and rocket

ZUPPETTA COZZE E VONGOLE (DF, GFO)

Clams and mussels' spicy soup, served with toasted sourdough bread

VERDURE IN TEMPURA (DF, V, VE)

Fried tempura vegetables with marinara sauce

PASTE E SECONDI

PENNE ARRABBIATA (DF, GFO, V, VE)

Penne pasta with handmade tomato sauce and chilli flakes
Add n'duja £3.00

FUSILLI PANNA SALMONE E FUNGHI (DFO, GFO)

Fusilli pasta with Guernsey double cream, smoked salmon, parsley and mushrooms

SPAGHETTI ALLE VONGOLE (DF, GFO)

Spaghetti with clams, cherry tomatoes and parsley

MAIALINO ALLA GENOVESE (GF)

Sliced pork fillet wrapped in Italian smoked pancetta with Neapolitan onion-based sauce and potato mille-feuille

CHICKEN TONKATSU RISOTTO (DFO)

Fried chicken tonkatsu with wild mushroom risotto and fresh rocket



DOLCI DELLA CASA

TORTA CAPRESE (GF)

Traditional almond and chocolate cake served with toffee ice cream

BABÀ NAPOLETANO

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

TIRAMISÙ

Italian espresso tiramisù

POKER DI FORMAGGI SORRENTINI (GFO)

Homemade selection of Italian cheeses, served with bread and biscuits

AFFOGATO AL CAFFÈ (DFO, GFO, VEO)

Guernsey vanilla ice cream, amaretto liqueur and espresso coffee

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

DF = Dairy Free, DFO = Dairy Free Option, GF = Gluten Free, GFO = Gluten Free Option, V = Vegetarian, VE = Vegan, VEO = Vegan Option

DOLCI DELLA CASA

TORTA CAPRESE £7.95 (GF)

Traditional almond and chocolate cake, served with toffee ice cream

DELIZIA AL LIMONE £8.95 (GF)

Handmade sponge cake with lemon crème pâtissière

TIRAMISÙ £7.95

Italian espresso tiramisù

BABA' NAPOLETANO £7.95

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

TORTINO "CUORE CALDO" DI PISTACCHIO £8.95

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

CHEESECAKE £7.95

Homemade citrus cheesecake with mixed berry sauce

AFFOGATO AL CAFFÈ £8.95 (DFO, GFO, VEO)

Guernsey vanilla ice cream, amaretto liqueur and espresso coffee

TAGLIERE DI FORMAGGI £9.95 (GFO)

Homemade selection of Italian cheeses, served with bread and biscuits

AFTER DINNER

DESSERT WINE

PASSITO LIQUOROSO DI PANTELLERIA Cantine Pellegrino, Sicilia, Italy	125ml £6.95	BOTTLE (500ml) £24.95
MUSCAT DE RIVESALTES Domaine Lafage, Languedoc-Rousillon, France	125ml £8.95	BOTTLE (500ml) £33.95
IRPINIA FIANO PASSITO 'MELIZIE' Mastroberardino, Campania, Italy		BOTTLE (375ml) £34.95
ORVIETO CLASSICO D.O.C. AMABILE A medium-sweet wine. Bigi, Umbria, Italy	150ml £4.95	BOTTLE (750ml) £25

SORRENTO SHOTS

	25ml	50ml
FRAGOLINO	£3.95	£5.95
LIMONCELLO	£3.95	£5.95
MELONCELLO	£3.95	£5.95
PISTACCHIO	£3.95	£5.95
NOCILLO	£3.95	£5.95

ITALIAN LIQUEURS

£4.95

AMARO AVERNA	FRANGELICO
AMARO DEL CAPO	GALLIANO VANILLA
AMARO MONTENEGRO	LIQUORE STREGA
AMARETTO DISARONNO	SAMBUCA
FERNET-BRANCA	

LARGE RANGE OF SPIRITS ALSO AVAILABLE FROM OUR DRINKS LIST



OPENING TIMES

Monday to Sunday

12 – 2:30pm

6 – 10pm

Closed on Wednesdays

PRIVATE HIRE

If you are seeking to organise a private party, meeting, presentation or family gathering please contact us by email

eat@sorrento.gg

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

DF = Dairy Free

DFO = Dairy Free Option

GF = Gluten Free

GFO = Gluten Free Option

V = Vegetarian

VE = Vegan

VEO = Vegan Option