Sorrento
SINCE 1989

ANTIPASTI

CALAMARI FRITTI
Classic Crispy Deep-Fried Squids
350.-

FRITTO MISTO DI MARE
Deep-Fried Squids, Capelin Fish, Baby Shrimps, Silver Fish,
Zucchini Fritter, Jalapeño Peppers, Smoked Paprika-Caper Mayo
790.-

CRAB CAKE
Local Blue Swimmer Crab Cake,
Whole Grain Mustard Sauce & Tomato Compote
690.-

BABY CLAMS AU GRATIN
Garlic Butter Baby Clams Served with Bread
350.-

BLACK MUSSELS IN WHITE WINE OR SPICY TOMATO SAUCE
250g, 490.- | 500g, 950.- | 1000g, 1790.-

HOKKAIDO SCALLOP THERMIDOR (1PC.)
Hokkaido Scallop Baked in Thermidor Sauce
350.-

PAN-SEARED HOKKAIDO SCALLOPS
Served with Truffle Mashed Potatoes, Sautéed Spinach,
Garlic Herb Butter, and Caponata
690.-

GRILLED SPANISH OCTOPUS
Served with Truffle Mashed Potatoes, Sautéed Spinach,
Garlic Herb Butter, and Caponata
890.-

CHICKEN LIVER PÂTÉ
Served with Caramelized Onions, Maldon Salt,
Pink Peppercorns, Pickled Caperberries, and Grilled Sourdough
350.-

PARMA HAM & MELON
Sweet Melon with 'Gold Label' Parma Ham
490.-

COLD CUTS & CHEESE PLATTER
A Selection of Italian Cured Meats,
Premium Cheeses, and Condiments
1150.-

Sorrento
SINCE 1989

ITALIAN COLD CUTS BOARD
A Selection of Assorted Salami, Mortadella, Cheeses, and Green Olives
Full, 890.- | Half, 490.-

CHEESE BOARD
A Selection of Premium Cheeses Served with Crackers,
Nuts, Dried Fruits, and Condiments
790.-

IBÉRICO HAM
Served with Mascarpone and Crispy Picos
50g, 1100.- | 100g, 2100.-

BEEF CARPACCIO
Thinly Sliced Raw Beef, Olive Oil, Lemon,
Arugula, Capers, and Parmigiano Reggiano
590.-

PAN-SEARED FOIE GRAS WITH RED WINE POACHED PEAR
Served with Butter Brioche, Fig Jam,
Mixed Berry Sauce, and Balsamic Reduction
650.-

INSALATE

BABY SPINACH SALAD
Baby Spinach, Roasted Pecans, Feta Cheese,
Cherry Tomatoes, Pomegranate, Honey Mustard Dressing
380.-

CAJUN SHRIMP SALAD
Pan-Seared Shrimp with Garlic Herb Butter,
Mixed Greens, Citrus, Smoked Paprika, Mustard Dressing
390.-

GRILLED ITALIAN SAUSAGE & ROCKET SALAD
Rocket, Cherry Tomatoes, Balsamic Reduction,
Roasted Nuts, and Mixed Berry Sauce
390.-

CAESAR SALAD IN PARMASAN BOWL
Crispy Parmesan Bowl with Baby Cos Lettuce,
Bacon, Egg Yolk, Croutons, Anchovies, and Parmigiano Reggiano
380.-

BURNT CAESAR SALAD
Charred Romaine Lettuce, Crispy Croutons, Prosciutto Crumble,
Anchovy, and Caesar Dressing
350.-

Sorrento
SINCE 1989

BURRATA & TOMATO SALAD
Fresh Tomatoes, Burrata, Wild Rocket, Basil,
Balsamic, and Extra Virgin Olive Oil
490.-

FOIE GRAS & ROCKET SALAD
Pan-Seared French Duck Foie Gras, Rocket, Mixed Greens, and Berry Sauce
1190.-

ZUPPE

LIVORNESE SEAFOOD SOUP
Seafood Soup in Tomato Broth, Served with Grilled Sourdough
490.-

LOBSTER & CRUSTACEAN BISQUE
Rich Bisque with Brandy, Creamy Foam, Lobster Oil, and Basil
350.-

TOMATO SOUP
Rich Tomato Soup with Basil and A Drizzle Of Olive Oil
250.-

TRUFFLE CREAM SOUP
Creamy Mushroom Soup with Black Truffle Paste,
Truffle Foam, and White Truffle Oil
290.-

PRIMI

SPAGHETTI CACIO E PEPE (CHEESE WHEEL PASTA)
Tossed in A Parmigiano Reggiano Cheese Wheel with Black Pepper
450.-

SPAGHETTI ALLA CARBONARA
with Egg Yolk, Parmigiano Reggiano, and Pancetta
290.-

BUCATINI ALL'AMATRICIANA
with Tomato Paste, Parmigiano Reggiano, and Pancetta
390.-

For Cacio e Pepe, Carbonara, and Amatriciana — traditional Roman style
(Pecorino Romano & Guanciale) available upon request.

LINGUINE ALLE VONGOLE
with Clams and White Wine
390.-
(Additional 10gr. Bottarga 180.-)

Sorrento
SINCE 1989

LINGUINE ALLA BOTTARGA
with Grated Cured Fish Roe
490.-

CAPELLINI WITH ROCK LOBSTER, A.O.P.
with Rock Lobster, Garlic, Olive Oil, and Dried Chili
550.-

CAPELLINI A.O.P. WITH CRAB MEAT
with Blue Swimmer Crab Meat, Garlic, Chili,
Garlic, Pernod, Brandy, and Parsley
650.-

PENNE ALL'ARRABBIATA (V)
in a Spicy Tomato Sauce
290.-

FETTUCCINE SEAFOOD MARINARA
Handmade Pasta with Assorted Seafood in Spicy Tomato Sauce
490.-

SPAGHETTI PESTO WITH SHRIMP
with Basil Pesto, Shrimp, and Roasted Pine Nuts
450.-

FOIE GRAS RAVIOLI WITH TRUFFLE CREAM
Handmade Ravioli Filled with French Duck Foie Gras
in Black and White Truffle Cream
750.-

FETTUCCINE ALLA BOLOGNESE
Homemade Pasta with Slow-Cooked Meat Sauce and Parmesan
350.-

LASAGNA BOLOGNESE
Layered Pasta with Meat Sauce and Béchamel
390.-

SPAGHETTI & MEATBALLS
Classic Meatballs in Tomato Sauce
350.-

BUCATINI WITH LAMB RAGÙ
Slow-Braised Lamb Sauce
650.-

PORCINI MUSHROOM RISOTTO
Creamy Arborio Rice with Sautéed Porcini and Parmesan
590.-

All Prices Are Subject To 10% Service Charge and 7% Value Added Tax

Sorrento
SINCE 1989

PIZZA

PIZZA SALUTE
Focaccia with Mozzarella and Mascarpone Cheese,
Topped with Parmesan, Truffle Oil, and Fresh Chive
450.-

PIZZA SORRENTO
Crispy Pizza Bread Filled with 'Gold Label' Parma Ham,
Mascarpone Cheese, and Rocket Leaves
550.-

PIZZA MARGHERITA
Mozzarella, Tomatoes, Italian Basil, Parmesan
350.-

PIZZA DIAVOLA
Mozzarella, Tomatoes, Chorizo, Chili Flakes
390.-

PIZZA AL TARTUFO
Mozzarella, Mascarpone Cheese,
Black Truffle Paste, White Truffle Oil
450.-

PIZZA PROSCIUTTO DI PARMA
Mozzarella, Tomatoes, 'Gold Label' Parma Ham,
Mascarpone, Rocket
550.-

PIZZA MORTADELLA
Mozzarella, Mortadella, Pistachios, Pistachio Pesto
540.-
(Additional Burrata 290.-)

FRUTTI DI MARE

BAKED SNOW FISH WITH CHORIZO PROVENÇAL
Sautéed Sweet Peas, Cherry Tomato Confit, Chorizo,
Sun-Dried Tomatoes, Pine Nuts, and Roasted Bell Pepper Coulis
990.-

PAN-SEARED SNOW FISH WITH SPICY PERNOD SAUCE
Clam Stock, Cherry Tomatoes, Parsley, Basil, and Lemon
990.-

PAN-SEARED GREEK SEA BASS FILLET
Sautéed Spinach, Lemon Porcini Cream, and Porcini Foam
890.-

Sorrento
SINCE 1989

PAN-SEARED NORWEGIAN SALMON
Caponata, Citrus, Balsamic Reduction, and Fried leek
590.-

NORWEGIAN SALMON WITH WILD RICE & LEEK SAUCE
Pan-Seared Salmon Served with Wild Rice and Delicate Leek Sauce
550.-

BAKED GROUPER FILLET WITH LOBSTER & CRAB SAUCE
Lobster Bisque and Crab Meat Sauce
1050.-

SALT-BAKED OR HERB-BAKED WHOLE GREEK SEA BASS
Tomato Salsa, Roasted Vegetables, and Gremolata Lemon Butter
1450.-

GRILLED KING TIGER PRAWNS
Served with Grilled Vegetables and Lemon Butter Sauce (2 Pieces)
1250.-

LIVE LOBSTER (SEASONAL)
Prepared To Your Preference:
Grilled, Herb-Baked, Thermidor, Or Pasta
(Tomato, A.O.P., Or Brandy Lobster Sauce)
Market Price

CARNE

GRILLED HERB PORK CHOP
Served with House Gravy
590.-

WHOLE ROASTED BABY CHICKEN
Sautéed Root Vegetables, Potato Wedges, and Chicken Gravy
790.-

GRILLED AUSTRALIAN RACK OF LAMB
Garlic and Rosemary
1350.-

PAN-ROASTED NZ BABY RACK OF LAMB
Garlic Confit, Cherry Tomato Confit,
Roasted Root Vegetables, and Marsala Sauce
Full 2950.- | Half 1500.-

BRAISED NEW ZEALAND LAMB SHANK
Red Wine, Aromatic Herbs,
Truffle Mashed Potatoes, and Caponata
890.-

Sorrento
SINCE 1989

GRILLED AUSTRALIAN WAGYU TENDERLOIN (160G)
Australian Black Angus MB4+, Garlic Confit, Cherry Tomato Confit,
Roasted Root Vegetables, and Red Wine Sauce
1390.-

GRILLED AUSTRALIAN WAGYU RIBEYE (330G)
Westholme MB 6–7, Garlic Confit, Cherry Tomato Confit,
Roasted Root Vegetables, and Red Wine Sauce
2350.-

WAGYU TENDERLOIN ROSSINI
Grilled Tenderloin Topped with Seared French Duck Foie Gras,
Sautéed Spinach, Morel Mushrooms, and Madeira Sauce
1950.-

BRAISED WAGYU SHORT RIB
Slow-Braised in Chianti with Aromatic Herbs
Served with Saffron Risotto
990.-

BRAISED BEEF TONGUE
Chianti, Aromatic Herbs, Saffron Risotto,
Snow Peas, and Baby Carrots
790.-

AUSTRALIAN WAGYU TOMAHAWK (MB 4–5)
Cheesy Mashed Potatoes, Roasted Root Vegetables
Sautéed Spinach, and Red Wine Sauce
Market Price

CONTORNI

ROASTED ROOT VEGETABLES
160.-

ZUCCHINI FRITTERS
180.-

FRENCH FRIES | TRUFFLE FRIES
120.- | 180.-

SAUTÉED SPINACH | BAKED SPINACH
150.- | 180.-

TRUFFLE MASHED POTATOES | CHEESY MASHED POTATOES
180.- | 220.-

SAUTÉED HOME-FRIED POTATOES
with Onion, Rosemary, and Paprika
180.-

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Sorrento
SINCE 1989

DOLCI

CLASSIC TIRAMISU
Layers Of Mascarpone Cream, Ladyfingers
Espresso, and Amaretto
240.-

PANNA COTTA
Creamy Vanilla Panna Cotta
with Berry Sauce and Fresh Berries
165.-

NUTELLA CRÊPE
Served with Fresh Strawberries and Vanilla Gelato
240.-

CRÈME BRÛLÉE
Served with Butter Crumble and Vanilla Ice Cream
250.-

POACHED PEARS
with Mascarpone and Amarena Cherry Sauce
390.-

CRÊPE SUZETTE
Orange Caramel Sauce with Grand Marnier
Served with Vanilla Gelato
450.-

GELATO SELECTION
Vanilla, Chocolate, Pistachio, Hazelnut, Lemon, Coconut
120.-

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