



Sorrento Set Special

*Home-made wood-fired baked Garlic Bread and Bread Loaves for Everyone
served with Sicilian Olive Oil and Modena Balsamic Vinegar*

STARTERS

Funghi Trifolati al Formaggio

*Sautéed Garlic and Herbs Mushrooms
with Gorgonzola Cheese
on a bed of Radicchio Lettuce*

Parmigiana alle Melanzane

*Authentic Neapolitan recipe of oven baked
layers of battered Aubergine and Buffalo
Mozzarella with Napoletana Tomato Sauce
and Parmigiano au gratin*

Trio di Pesce

*Beautiful trio of Smoked Tuna,
Swordfish and Scottish Salmon fillets
served with a Julienne of Celeriac
and Alba's Truffle Oil Mayo*

Antipasto Italiano

*A selection of Tuscan Deli-Meat and a wedge
of Cheese with Marinated Grilled
Mediterranean Vegetables*

Mozzarella in Carrozza

*Golden-crust deep-fried Mozzarella Cheese
with a Tomato Marinara Sauce*

MAINS

Tortelli Ripieni alle Melanzane

*Home-made Pasta Parcels filled with Grilled Aubergine,
Roast Tomato and Mozzarella
served with a Sicilian Cherry Tomato Sauce,
sprinkled with Dry Ricotta Cheese*

Ravioli alla Montalbano

*Home-made Pasta Parcels filled with Crab-meat
and Sea Bass finished-off
in a Fish Veloutè and Shrimps Sauce*

Orata alla Siciliana

*Pan-fried Fillet of Wild Sea Bream
on a bed of Sicilian style Vegetables Ratatouille
served with boiled New Baby Potatoes*

Pollo alla Molisana

*Supreme Breast of Chicken
with a Cream and Mushrooms
served with Roast New Potatoes*

Costata di Manzo alla Bordolese

*Prime Cut Rib-Eye Steak served au jus
served with a Creamy Peppercorn Sauce
with Vegetables and Roast New Baby Potatoes*

Petto di Tacchino Ripieno

*At your previous request, Stuffed Roast Turkey Crown
dish can replace the above Mains*

DESSERTS

Tiramisù al Latte

*Savoardi and Amaretti Cookies
soaked in Amaretto-coffee with
Mascarpone Cream*

Pandoro di Santo Stefano

*A moist Pandoro-bread and
Butter Pudding served
with Brandy Cream Sauce*

Torta alle Mele

*Gramma's Apple Tart served with
Vanilla Custard Sauce and Ice Cream*

Profiteroles alla Chantilly

*Soft pastry choux with Chantilly
Cream topped with Mango and Wild
Berries Sauce*

Galliano Crème Brûlée

*Rich Custard Galliano Liqueur base
with Caramelized Sugar*

Torta al Primofiore

*Amalfitan Primofiore Lemon and
Mascarpone Cheesecake with Fresh
Berries Coulis*

*Merry
Christmas!*

Vinoteca Italiana

Terms & Conditions

A non-refundable deposit of £ 10.00 per person is payable prior the time of booking. Once your deposit is received, your reservation is confirmed.

Bookings are taken on a strictly first come, first served basis. Should the number of guests specified not attend on the date of your reservation, then the deposit of those absent will be forfeited. The deposit for those attending will be deducted from the final total bill but no refund or discount will be given for any course not consumed. Any amendments to the final number of persons attending will need to be notified to us with a minimum of 48 hours prior to the reservation date.

Service Charge - A 10% service charge will be added to the final bill.