

A la carte - Carne

Pollo Marsala £12.90

Chicken breast in Marsala wine

Pollo Limone £12.90

Chicken breast cooked in a lemon butter sauce.

Pollo Goujons £12.90

Chicken breast strips, in breadcrumbs.

With Garlic mayonnaise or ioli chilli sauce.

Pollo dello Chef £12.90

Chicken breast Flamed in Brandy, in a sauce of mushrooms, mixed peppers, Onions, and cream.

Scottish Sirloin Steak £18.90

Grilled, topped with garlic butter or plain.

Sirloin of Veal 10oz £19.90

Grilled, with Rosemary & garlic butter.

Medaglioni al peppe Verde 8oz £21.90

Medallions of fillet steak flamed in brandy, in a green pepper corn, cream and brandy sauce.

Side dish

Chips £2.80

Broccoli £2.80

Mixed Salad £3.50 New potatoes £2.80

Spinach £3.90 Zucchini fritti £3.90

Deep fried courgetts.

Dauphinoise potatoes £3.90

Tomato salad £3.90

Tomatoes, red onions, basil and oregano
drizzled with olive oil.

Mediterranean salad £3.90

Rocket Leaves, shavings of Parmesan Cheese,
baby tomatoes, and fennel, tossed in olive oil.

Bowl of Mixed Olives £3.00

Garlic Bread £3.00

Basket of Bread and Butter/olive oil for two £2.00

Dolci – Sweets

Chef's seasonal selection of sweets from £5.90

Formaggio from £6.90

A selection of Italian Cheeses.

Gelato from £4.90

A selection of Italian ice cream

Caffe

Cappuccino, Espresso, Lattes, Teas– from £2.70

Please allow us time, as each dish is freshly prepared and
cooked when ordered, Thank you

All dishes may contain nuts or nut products. Please inform a
member of staff if you have any food allergy.

If you wish to smoke, Please enjoy our Italian Garden where
ashtrays are provided.

All prices include VAT @ 20%

Gratuities are at your discretion, for parties of six and over, there is an
optional service charge of 10%

Due to Food Hygiene and Health and Safety regulations, we do not permit
any food from external sources to be consumed on our premises.

A la carte - Starters

Pane All' Aglio £3.00

Ciabatta garlic bread.

Gamberoni £7.90

King prawns Cooked in garlic butter.

Chef's homemade Soup of the day £4.90

Bruschetta Sorrentina £4.90

Toasted ciabatta topped with fresh tomato, oregano,
olive oil and basil.

Mozzarella Milanese £6.90

Mozzarella cheese coated in breadcrumbs, deep fried

and served on a bed of, salad with Parma ham.

Caprese £6.90

Mozzarella and tomato salad topped with
fresh basil, oregano and olive oil.

Cozze alla Napoletana £6.90

Mussels gently simmered in white wine, tomato,
garlic, chilli and parsley.

Chicken liver Pâté £6.90

Chef's homemade smooth chicken liver pate,
served with toasted ciabatta.

Prosciutto di Parma con buffalo mozzarella

£7.90

Delicately sliced Parma ham with buffalo mozzarella,
cherry tomatoes and rocket leaves.

Crayfish and Prawn Cocktail £7.90

with Marie rose sauce.

Goat cheese salad £7.90

Warmed goats cheese served on a bed of mixed leaves,
roast peppers and marinated beetroot
and topped with caramelized onion.

Bresaola Della Valtellina £8.90

Thinly sliced cured beef served with artichokes,
parmesan flakes and rocket leaves,
drizzled with olive oil.

Beef Carpaccio £9.90

Fillet of beef thinly sliced with rocket and
parmesan shavings.

Sorrento's Antipasto £9.90

A typical Italian antipasto, a selection of cured Italian
ham with buffalo mozzarella, olives,
semi dried tomato and artichoke.

Loch Fyne's Smoked Salmon & Crab salad

£8.90

Pasta

Spaghetti della Casa £10.90

Spaghetti cooked in olive oil, chilli, garlic and topped with rocket and parmesan flakes.

Lasagne Carnevale £10.90

Homemade oven baked lasagne with minced meat and white sauce with ricotta cheese, meatballs, peas, egg, topped with tomato sauce and mozzarella cheese.

Tagliatelle Bolognese £10.90

Tagliatelle cooked in a homemade Bolognese sauce.

Spaghetti Putanesca £10.90

Spaghetti pasta in a tomato sauce with olives, capers, garlic, oregano and basil.

Spaghetti Genovese £10.90

Pine nuts, basil, olive oil, and pecorino cheese sauce.

Penne Arrabiatta £10.90

Penne pasta in a spicy tomato sauce.

Ravioli Sorrentina £12.90

Pasta parcels filled with ricotta cheese and spinach, in a tomato and basil sauce.

Linguine con Gamberoni £14.90

Linguini pasta with king prawns, a touch of tomato sauce, white wine, garlic and chilli.

Black Linguine £14.90

with crab claw meat and scallops, in a light tomato garlic, chili and cream sauce.

Pasta of the Day £12.90

Risotto of the Day £12.90

A la carte - Fish

Branzino al Vapore £13.90

Steamed Fillets of Sea Bass, tossed with olive oil, lemon and parsley.

Hake Acqua Pazza £13.90

Hake fish baked in the oven in white wine, garlic, chilli, cherry tomatoes & new potatoes.

Tonno Putanesca £14.90

Tuna steak cooked in a tomato sauce with olives, capers, garlic, oregano and basil.

Gamberoni £14.90

King prawns Cooked in garlic butter.

Lemon Sole £16.90

Pan fried in butter with prawns garlic & chili.

Monkfish £16.90

Monkfish tail and prawns in a provensal sauce with new potatoes and capers.

Halibut Steak £21.90

With prawns in a cream, dill and vermouth sauce.

Dover sole 16oz + £m p

In Lemon Butter, or plain.