

A la carte - Carne

Pollo Milanese £12.90

Chicken breast, in breadcrumbs.

With Garlic mayonnaise or ioli chilli sauce.

Pollo Marsala £13.90

Breast of chicken flamed in Marsala wine,
in a mushroom & cream sauce.

Pollo Cacciatore £13.90

Chicken breast, cooked with red wine,
mushroom, onion, garlic, and Italian herbs,
in a tomato sauce.

Aberdeen Angus Rib Eye Steak 10oz

£17.90

Grilled, topped with garlic butter or plain.

Sirloin of Veal 10oz

£19.90

Grilled, with Rosemary & garlic butter.

Aberdeen Angus 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 or food intolerance.

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.

Chef's homemade

Soup of the day £4.90

Served with crusty bread and butter.

Bruschetta Sorrentina £4.90

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

Caprese £6.90

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

Cozze alla Sorrentina £6.90

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

Chicken liver Pâté £6.90

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

Prosciutto di Parma

con buffalo mozzarella £7.90

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

Crayfish and Prawn Cocktail £7.90

with Marie rose sauce.

Loch Fyne's Smoked Salmon

& Crab salad £8.90

Sorrento's Antipasto £9.90

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

A la Carte - Pasta

Lasagne “Carnevale” £10.90

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

Tagliatelle Bolognese £10.90

Tagliatelle with a homemade
Bolognese sauce.

Penne Arrabiatta £10.90

Penne pasta in a spicy tomato sauce.

Linguine con Gamberoni £15.90

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

Black Linguine £15.90

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

Spaghetti del Pescatore £15.90

Spaghetti pasta with King Prawns, garlic,
chilli and olive oil with rocket leaves.

Pasta of the Day £12.90

Risotto of the Day £12.90

A la carte - Fish

Hake Acqua Pazza £14.90

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

Gamberoni all’aghio £15.90

King prawns Cooked in garlic butter,
chilli and cherry tomatoes.

Salmone Suprema £16.90

Fillet of Salmon, in a sauce of sweet chilli,
lime and cream, served
with spinach and new potatoes.

Orata Napoletana £16.90

Black Seabream, pan fried with tomatoes,
shallots, and Italian sweet vinegar.

Halibut Steak £21.90

With prawns in a cream, dill
and vermouth sauce.

Dover sole 16oz + £market price

In Lemon Butter, or plain,
on or off the bone.

