

## 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 £18.90**

Grilled, topped with garlic butter or plain.

### **Sirloin of Veal 10oz £20.90**

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 £3.00      Broccoli £3.00**

**Mixed Salad £3.90      New potatoes £3.00**

**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 £4.50**

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

Bowl of Mixed Olives £3.50

Garlic Bread £3.50

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

## Dolci – Sweets

Chef's seasonal selection of sweets from £6.00

**Formaggio from £7.90**

A full selection of Italian Cheeses.

**Gelato from £5.00 (£2.50 per scoop)**

A selection of Italian ice cream

## Caffe

Cappuccino, Espresso, Lattes, Teas– from £2.90

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 £3.50**

Ciabatta garlic bread.

### **Chef's homemade**

### **Soup of the day £5.50**

Served with crusty bread and butter.

### **Bruschetta Sorrentina £5.90**

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

### **Caprese £7.90**

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

### **Cozze alla Sorrentina £7.90**

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

### **Chicken liver Pâté £7.90**

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 £9.90**

### **Sorrento's Antipasto £10.90**

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” £11.90**

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 £11.90**

Tagliatelle with a homemade  
Bolognese sauce.

### **Penne Arrabiatta £11.90**

Penne pasta in a spicy tomato sauce.

### **Linguine con Gamberoni £16.90**

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

### **Black Linguine £16.90**

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

### **Spaghetti del Pescatore £16.90**

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.

### **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.

