

Sorrento

GRADUATION MENU

STARTERS

MINISTRONE (V)

Selection of fresh traditional Italian vegetables served with slice of toasted bread and butter

SOUP OF THE DAY (V)

Fresh soup of the day served with a slice of toasted bread and butter

BRUSCHETTA POMODORO (V)

Marinade vine tomatoes with garlic, basil, drizzled with extra virgin olive oil on a toast of bread

GATEAUX DI PATATE

Potato gateaux filled with mozzarella cheese and Italian salame, served on a base of cream of cheese

POLPETTINE DI CARNE

Traditional homemade meatballs deep in fresh tomato sauce, served with a slice of garlic bread

COZZE AL VAPORE

Steamed fresh mussels with wild garlic and tomato sauce

CALAMARI SALAD

Fresh diced squid flavoured with lemon

MAIN COURSES

LASAGNA

Traditional homemade lasagna

SPAGHETTI COZZE E BROCCOLI

Spaghetti pasta with mussels volute and fresh broccoli

FAGOTTINO DI CREPES

Bunolle crepes filled with Italian sausages, porcini mushrooms and creamy base

SCALOPINA AI FUNGHI

Panfried medallion of veal flamed with white wine, mushrooms and a touch of cream served with potatoes dishes and salad

SEABASS ALLA GENNARO

Oven bread seabass filled on a fresh pepper puree served with crispy vegetables

LASAGNA VEGETARIANA

Vegetarian lasagna filled with spinach and broccoli topped with... sauce

DESSERTS

CLASSIC HOMEMADE CHEESECAKE

HOMEMADE TIRAMISU

CHOCOLATE FUDGE CAKE

