

Christmas Bookings

TERMS AND CONDITION

All bookings are provisional until confirmed, provisional bookings are held for a maximum of 14 days.

A La Carte menu' is only available for parties of 4 & below on Friday and Saturday. Tuesday to Thursday and Sunday A La Carte is available for parties of 10 & below.

All tables of 10 or more persons must pay a £10 per head deposit. Only the deposit for those attending will be deducted from the final bill otherwise will be not refundable.

Credit cards are accepted and payments can be made in person or over the telephone.

All prices are inclusive of vat as per the menu and a 10% service charge is added to the final bill on tables of 6 or more. You do not need pay the 10%, it is discretionaly.

For all tables of 10 or more we require the food be pre-ordered a minimum of 24 hours in advance.

Our kids menu up to the age of 12 years will run as usual
2 course meal for £5.95

Please note we are closed on Christmas day

Christmas at Sorrento

FRIDAY
to
SUNDAY

2 COURSES £19.99

3 COURSES £23.99

Tuesday-Thursday lunch from 12-4.30pm
2 course £10.95 / 3 course £14.95

Friday-Sunday lunch 12-4.30pm
2 courses £14.95 / 3 course £16.99

Tuesday-Thursday dinner from 5-10pm
2 course £14.95 / 3 courses £18.99

Friday-Sunday dinner 5-10pm
2 courses £19.99 / 3 courses £23.99

Sorrento

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Dinner Menu

Christmas DINNER MENU

STARTERS

Minestrone Soup

Italian classic vegetable soup (v) (gf)

Pate

Nonna's home-made chicken liver pate served with caramelised onions along with our home made bread.

Smoked salmon

Locally sourced sliced scottish smoked salmon, served with rocket salad.

Funghi

Stuffed mushrooms dipped in our Italian season breading served with salad and our own home made aioli dip.

Crastini Gamberone

Home made toasted bread with king prawns served cooked in a wine, garlic chilli tomatoe sauce.

Calamari

Crispy classic deep fried fresh tender squid accompaniment with a aioli dip.

Salsiccia e Fagioli

Nonnas home made sausage and bean stew served with our own freshly baked Italian bread.

Bruschetta

Marinated chopped tomatoes on our own in house baked Italian bread. (v)

Caprese & Prosciutto

Simple Italian salad, made from fresh buffalo mozzarella, Parma ham tomatoes and leaves of basil, seasoned with salt and olive oil.

Mozzarella sticks

Cubes of mozzarella coated in Italian seasoned breading with a tomatoe sauce. (v)

Prawn cocktail

Locally sourced Scottish baby prawns, served with Marie Rose sauce and fresh lettuce.

— MAINS —

Lasagne

Tacchino di natale

Locally sourced sliced turkey served with all the trimmings, including cocktail sausages and yorkshire puddings.

Pollo parmesan

Fresh breast of chicken dipped into our Italian breading pan fried half way, cheddar and mozzarella cheese on top, slow cooked to perfection in the stone oven for that crispy exterior, served with fries and salad.

Sea bass

Locally sourced fresh caught sea bass, pan fried with lemon, rosemary and garlic sauce to create flavoursome taste, served with home made roasties and salad.

Lobster ravioli

Pasta parcels filled with lobster and ricotta cheese served with Aurora sauce.

Pizza

Pizza with 3 toppings.

Risotto salsiccia

Home made risotto with Italian minced sausage and saffron.

Pizza Diavola

Home made pizza dough topped with authentic Italian sausage, spicy romana and chillies. (v)

Salmone

Cooked to perfection locally sourced Scottish salmon, topped with Aurora sauce. Served with home made roast potatoes and Aurora sauce.

Risotto Funghi

Home made fresh mushroom risotto just like the way nonna made it.

— DESSERTS —

Italian ice cream 3 scoops

Choose from chocolate, strawberry mint and pistachio.

Fudge Cake

Always served hot with a vanilla ice cream.

Tiramisu

The classic Italian dessert, made fresh each day.

Christmas pudding

Traditional Scottish pudding.