# **I Fritti**

**Fried Bites**

‘’O’cuoppo’’ x2 (fritto all intaliana)

Neapolitan Cuoppo (for 2 people) – A mix of traditional fried street food potato croquettes, arancini, crispy fried dough bites

Tris Classico

Montanarine fritte con pomodoro di San Marzano

Fried mini-pizza dough topped with San Marzano tomato sauce, basil, and Parmesan

Frittatine di pasta 2pz

Classica/Alla Nerano (con zucchine) / Siciliana (con melanzane)

Crispy Pasta Bites (2 pcs) – Classic / Nerano Style (with zucchini) / Sicilian Style (with eggplant)

Crocchettone

Classico, Caprese (pomodoro e bufala) Nerano (con zucchine)

Con Mortadella e pistacchio

Jumbo Gourmet Croquette – Classic, Caprese (with tomato and buffalo mozzarella) Nerano (with zucchini) Mortadella & Pistachio.

Patate Dippers Potato Dippers

Classica/ cacio e pepe / cedar e becon / wrustel

Patatine French Fries

Crocché Frittatina Zeppoline 1pz

Potato Crocché, Crispy Pasta Bites, and Neapolitan Savory Fried Dough Bites (1 pc each)

# **Antipasti**

**Appetizers**

Tagliere di formaggi e salumi x2 persone

Selection of Italian cheeses and cured meats, served with bread, honey, and jam

Prosciutto e treccia

**Prosciutto and Treccia Cheese** – Italian cured ham served with fresh braided mozzarella

Insalata caprese

**Caprese Salad** – Fresh mozzarella, tomatoes, basil, extra virgin olive oil, and oregano

Carpaccio di manzo con pomodorini e scaglie

Beef Carpaccio thinly sliced raw beef topped with cherry tomatoes, Parmesan and a drizzle of extra virgin olive oil

La parmigiana di melanzane

**Eggplant Parmigiana** – Baked layers of eggplant, tomato sauce, mozzarella, Parmesan, and basil

# **Primi Piatti**

**First Courses**

Gnocchi alla Sorrentina

**Sorrentina Style-**Potato gnocchi with tomato sauce, mozzarella, Parmesan, and fresh basil

Lasagna al ragu

**Lasagna with Meat Ragù** – Layered pasta with slow-cooked meat sauce, béchamel, and Parmesan

Spaghetti alla Nerano (con le zucchine)

**Nerano Style-**Spaghetti with fried zucchini, Provolone cheese and fresh basil

Spaghtto con polpette e pomodoro

Spaghetti with Meatballs and Tomato Sauce

Cannelloni ai 4 formagi

Baked pasta rolls filled with ricotta, mozzarella, Parmesan, and gorgonzola, topped with a creamy cheese sauce

# **Secondi**

# **Main corses**

Tagliata di Manzo con rucola pomodorini e scaglie

Sliced Beef Steak with Arugula, Cherry Tomatoes, and Parmesan Shavings

Cotoletta con patattine

Crispy Breaded Cutlet with Fries

Polpetta di carne di manzo con pomodoro basilico 4pz

Beef Meatballs in Tomato Sauce with Fresh Basil (4 pcs)

# **Contorni**

# **Side Dishes**

Verdure di stagione grigliate

Grilled Seasonal Vegetables

Insalata verde

Green Salad

Patate al forno con rosmarino

Crispy Oven-Roasted Potatoes with Fragrant Rosemary

# ***Insalatone***

Grand Gourmet Salads

**Cesar Salad**

Insalata mista con pollo e salsa cesar

Mixed salad with grilled chicken and Caesar dressing

**Vegetariana**

Insalata mista con verdure sott’olio e verdure grigliate

Mixed salad with marinated and grilled vegetables

**Insalata di Tonno**

Tuna Salad – Mixed salad with tuna.

**Caponata Blu**

Insalata mista, mozzarella, fresella, tonno olive verdi e cipolla

Caponata Blu Salad – Mixed salad with mozzarella, tuna, green olives, onion, and crispy frisella (toasted Italian bread)

# **Dessert**

Sweet Temptations

Tiramisù

Delizia al limone

**Sorrento’s Signature Dessert – A delicate sponge cake filled with lemon cream, inspired by the flavors of the Amalfi Coast**

Babà

**Traditional Neapolitan Baba – Soft, fluffy sponge cake soaked in rum syrup**

Dolce del giorno

Chef’s Dessert of the Day – Ask Your Host for More Details

# **Drinks & Beverages**

Soft drink

Birra alla spina Bionda/ Rossa

Blonde & Red Draft Beer

Vino Locale Bianco/ Rosso

Local Wine – White / Red

Calice (150ml)

Glass (150ml)

500 ml

750 ml

1 L

**Spritz**

The classic Italian aperitif whit, Prosecco, Italian Liqueurs & soda

Aperol Spriz

Limoncello Spriz

Campari Spriz

Blu Spriz

A refreshing spritz made with citrus liqueur from the Amalfi Coast

Gin Tonic

Negroni

Prosecco