

A la carte - Carne

Pollo Milanese £13.90

Chicken breast,
in breadcrumbs.
With Garlic mayonnaise.

Pollo Marsala £14.90

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

Aberdeen Angus Rib Eye Steak

10oz £20.90

Grilled, topped with garlic butter
or plain.

Aberdeen Angus Fillet al pepe

Verde 8oz £25.90

Fillet steak, flamed in Brandy,
in a green pepper corn, cream
and Brandy sauce.

** Steaks cooked –*

*Blue, Rare, Medium Rare, Medium,
or Medium to well.*

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.

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

Dolci – Sweets

Chef's seasonal selection of sweets from £6.90

Formaggio from £7.90

A selection of Italian Cheeses.

Gelato from £5.00 (£2.50 per scoop)

A selection of Italian ice cream

Caffe

Cappuccino, Espresso, Latte, 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. (No smoking if diners eating)

All prices include VAT @ 20%

Gratuities are at your discretion, for parties of six and over,
there is a service charge of 10% added. Thank you.

** 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

Panne All' Aglio £7.90

Ciabatta garlic bread,
with a bowl of olives
and sun dried tomatoes.

Bruschetta Sorrentina £5.90

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

Chef's homemade

Soup of the Day £5.90

Served with crusty bread and butter.

Caprese £7.90

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

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 £8.90

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

Crayfish and Prawn Cocktail £8.90

with Marie rose sauce.

Salmone affumicato £8.90

Loch Fyne's
Smoked Salmon, with salad leaves.

Sorrento's Antipasto £11.90

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

Beef Carpaccio - £11.90

Thinly sliced Aberdeen Angus fillet topped
with wild rocket, Parmigiano reggiano
flakes, aged balsamic syrup and extra virgin
olive oil.

Giant King Prawns - £12.90 / £24.90 main

Giant Prawns sautéed in garlic butter then
sprinkled with fresh parsley.

A la Carte - Pasta

Lasagne “Carnevale” - £12.90

Homemade traditional Neapolitan
oven baked lasagne.

With minced meat Bolognese sauce,
white sauce, with ricotta cheese,
meatballs, peas and egg.

Tagliatelle Bolognese - £12.90

Tagliatelle with a homemade
Bolognese meat sauce.

Penne Arrabiatta - £11.90

Penne pasta in a spicy garlic and chilli
tomato sauce.

Linguine con Gamberoni - £17.90

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

Lobster tail and seafood linguine -

£24.90

Lobster tail, Giant King Prawn, King
Prawns, served on a bed of seafood
flavoured linguine.

A la carte – Fish

Hake Pizzaiola - £15.90

Hake fish in a tomato sauce,
with Italian herbs and garlic.

Gamberoni sale e pepe - £15.90

King prawns sautéed in
salt and pepper.

Giant King Prawns - £24.90

Giant King Prawns
sautéed in garlic butter,
sprinkled with fresh parsley.

Dover sole Milanese

£30.00

Dover sole Fillets
Dusted in light breadcrumbs,
with a garlic mayonnaise or tartar sauce.