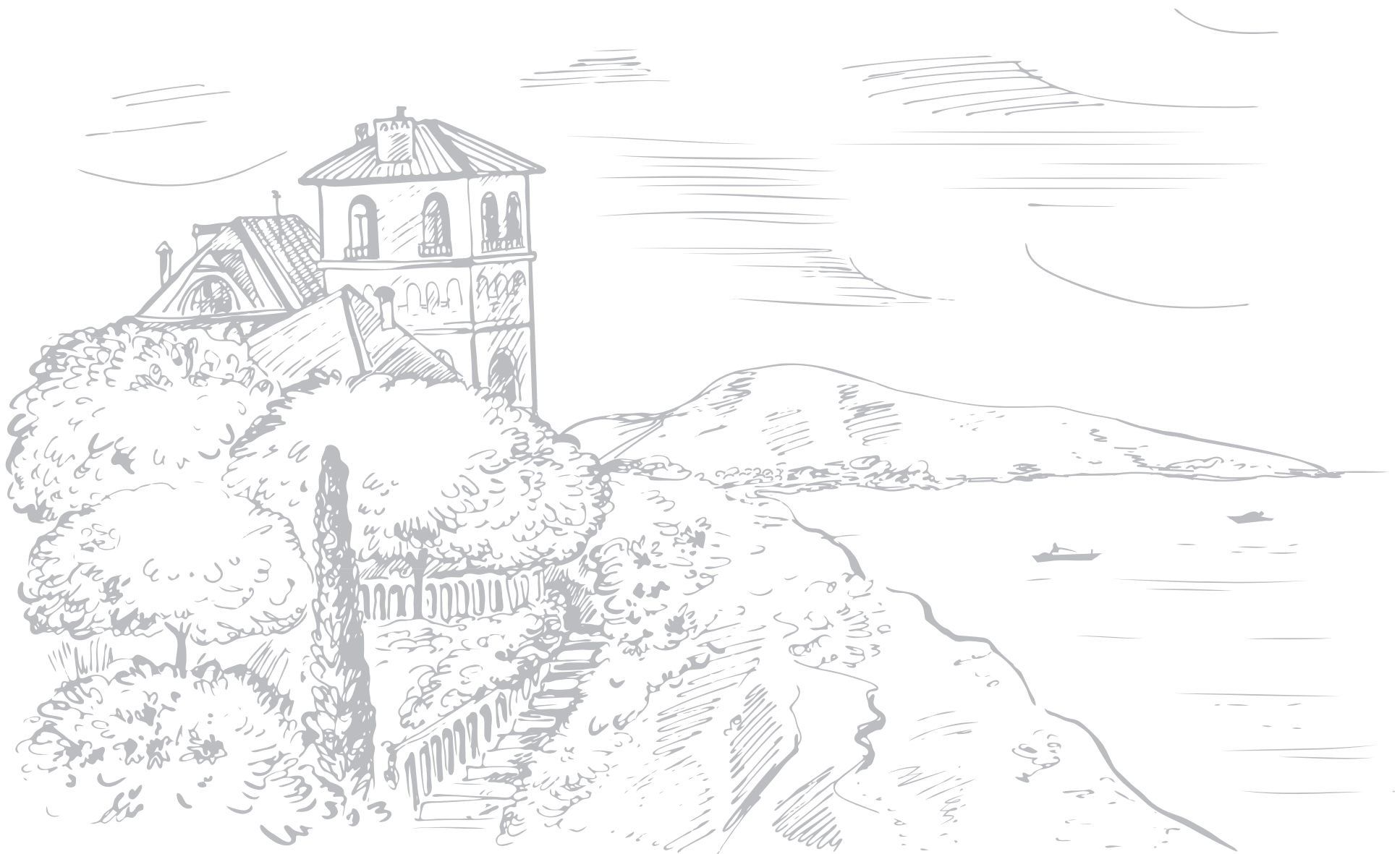


sorrento

— RISTORANTE —

Overlooking the glistening Mediterranean stands the ancient Italian town of Sorrento. This menu captures Sorrento's celebratory soul by offering coastal flavours of the sun soaked town.



PRANZO ECCELLENTE

Monday - Saturday
12:30 pm – 02:45 pm

ANTIPASTI (CHOOSE ANY ONE)

PROSCIUTTO, MELONE E FICHI

Parma ham, melon, figs, rocket lettuce, Modena balsamic reduction, cold pressed extra virgin olive oil • (p) (t)

INSALATA ALLA CESARE

Caesar-baby gem lettuce, oregano tomato confit, quail eggs, anchovies crumble, Parmigiano Reggiano, pork “Pancetta”, rosemary focaccia, 1924 “Caesar” dressing 👑 • (p) (d)

GUAZZETTO DI PESCE

Spicy sea food and shellfish broth with tomatoes, root vegetables served with garlic bruschetta •

ZUPPA DI POMODORO

Heirloom seasonal tomato soup, basil, onion and garlic, served with flat rosemary bread • (d)

BRUSCHETTA AL POMODORO

Toasted loaf bread with heirloom tomatoes, garlic, basil, mozzarella cheese, rocket lettuce and cherry tomato salad • (d) (t)

PRIMI PIATTI (CHOOSE ANY ONE)

BUCATINI ALL'AMATRICIANA

Bucatini pasta with classic Amatriciana sauce, Guanciale ham, red wine, Roman Pecorino cheese • (d) (p) (t)

DOLCE E GNOCCHI CON BRASATO D'ANATRA

Homemade potato gnocchi tossed with braised duck, black grape and almond flakes, taleggio cheese and thyme fondue • (n) (d)

SPAGHETTI AL POMODORO E BASILICO

Tomato, garlic, basil, Grana Padano cheese, cold pressed extra virgin olive oil • (d) (t)

NORTHERN HARMONY

Risotto with quark cheese, red onion compote and pears • (d)

SECONDO PIATTO (CHOOSE ANY ONE)

BARRAMUNDI

Roasted Barramundi fish with classic rosemary roasted potato, homemade semi-dried tomato, rocket and our sauce selections • (d)

POLLO ALLA DIAVOLA

Pan fried mildly spiced corn-fed courtyard cockerel in ‘Diavola’ style, roasted rosemary potato, grilled zucchini, served with mixed leaves salad 👑 • (d) (t)

STRUDEL DI FUNGHI

Seasonal mushroom and rosemary strudel, mildly spiced garlic spinach, fried zucchini, green peas and sautéed onion, gorgonzola cheese sauce 👑 • (d)

GELATO (CHOOSE ANY ONE)

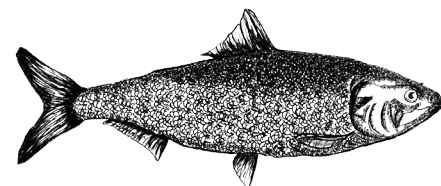
BELGIAN CHOCOLATE (d)

VANILLA BEANS (d)

SALTED CARAMEL (d)

CREAM CHEESE (d)

CARAMELIZED PINEAPPLE (d)



PRICED AT INR 1500 PLUS TAXES

“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 👑 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

ANTIPASTI

BURRATA

Burrata filled with rocket lettuce pesto, smoked eggplant, home dried plum tomato emulsion, baby onion confit, crispy celery and caper salad **895** 👑 • (n) (d)

CAPRESE

Buffalo mozzarella, heirloom tomato, basil **595** • (d) (t)

RUCOLA E PARMIGIANO

Rocket lettuce, Grana Padano cheese flakes, cherry tomato salad, tossed with cold pressed extra virgin olive oil and Modena balsamic vinegar **595** • (d) (t)

INSALATA MISTA

Seasonal mixed leaves salad with heirloom cherry tomato and crispy carrot, tossed with Modena balsamic vinegar and cold pressed extra virgin olive oil **595** •

BOCCONCINI E RUCOLA

Mozzarella bocconcini, rocket lettuce, heirloom tomato, Leccino green olives, grilled cured artichokes, Amalfi lemon and extra virgin olive oil dressing **595** 👑 • (d)

INSALATA DI VERDURE

Grilled and roasted vegetables tossed with extra virgin olive oil and lemon, baby gem lettuce, rocket lettuce, olives, orange segments, almond flakes and fennel reduction **595** • (n) (d)

BRUSCHETTA AL POMODORO

Toasted loaf bread with heirloom tomato, garlic, basil, mozzarella cheese, rocket lettuce and cherry tomato salad **595** • (d) (t)

ARANCINI

Breaded deep fried 'Carnaroli del Pavese' risotto with green peas, mozzarella cheese, tomato and basil, served with mildly spiced garlic sauce **595** 👑 • (d) (t)

FRITTELLE DI ZUCCA

Breaded pumpkin, potato, basil and Roman Pecorino cheese fritters served with spicy tomato sauce **595** • (d)

INSALATA ALLA CESARE

Caesar-baby gem, oregano tomato confit, quail eggs, anchovies crumble, Parmigiano-Reggiano, pork 'Pancetta', rosemary focaccia, 1924 'Caesar' dressing **595** 👑 • (p) (d)

MERLUZZO IN PASTELLA

Batter fried black cod with fennel, orange zest salad, red pepper and thyme sauce **1295** • (d)

TAGLIATA DI BUFALO

Sous vide cooked, thinly sliced roasted buffalo strip loin with sun-dried tomato, red onion confit, capers and olives, rocket lettuce, mascarpone cheese and lime emulsion **695** • (d)

CAPPESANTE AL VINO BIANCO

Seared Atlantic scallops scented with sage and Pinot Grigio, garlic sautéed 'Guanciale' pork cheek, chickpeas and rosemary sauce **995** 👑 • (p) (d)

CRUDO DI TONNO

Yellowfin tuna tartar, sun-dried tomato, olives, white onion, salted capers, cauliflower and Acqualagna summer truffle sauce **895** 👑 • (d)

PROSCIUTTO, MELONE E FICHI

Parma ham, melon, figs, rocket lettuce, Modena balsamic reduction, cold pressed extra virgin olive oil **795** • (p) (t)

SALMONE AL TE'

Thyme and wild berry tea scented poached salmon, served with classic Naples 'Rinforzo' salad **895** •

BRUSCHETTA ALLA SALSICCIA

Toasted loaf bread, pork sausage, smoked scamorza cheese, rocket lettuce and cherry tomato salad **695** • (d) (p) (t)

FRITTO DI GAMBERI E CALAMARI

Fried shrimps and calamari scented with parsley and dry oregano, served with lemon wedges and sun-dried tomato sauce **795** 👑 •

“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 👑 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

FOCACCINE

RUCOLA E PARMIGIANO

Rocket lettuce, tomato concasse, basil, Grana Padano cheese flakes, dry oregano, cold pressed extra virgin olive oil **495** 👑 • (d)

SPECK E FORMAGGIO DI CAPRA

Smoked Speck ham, goat cheese, braised cabbage, onion potato mash, sage, cold pressed extra virgin olive oil **595** 👑 • (p) (d)

BURRATA E ALICI

Burrata cheese, cured anchovies, roasted capsicum, olives, fried eggplant, signature tomato sauce and cold pressed extra virgin olive oil **595** • (d)

ZUPPE

MINISTRONE DI LEGUMI

Mildly spiced rustic legumes, cereals, vegetables and bay leaf with homemade canestri pasta **495** 👑 •

ZUPPA DI POMODORO

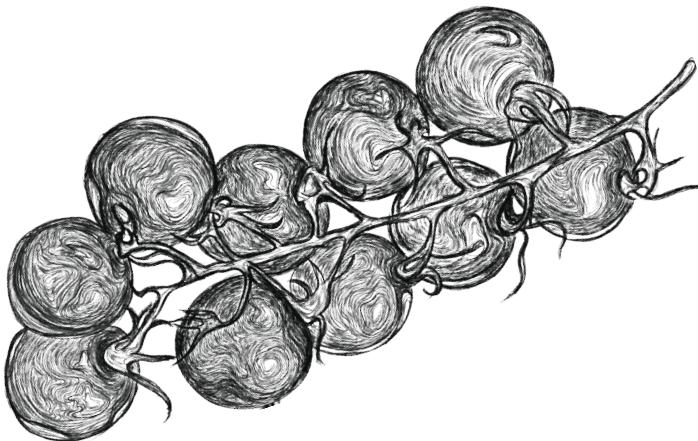
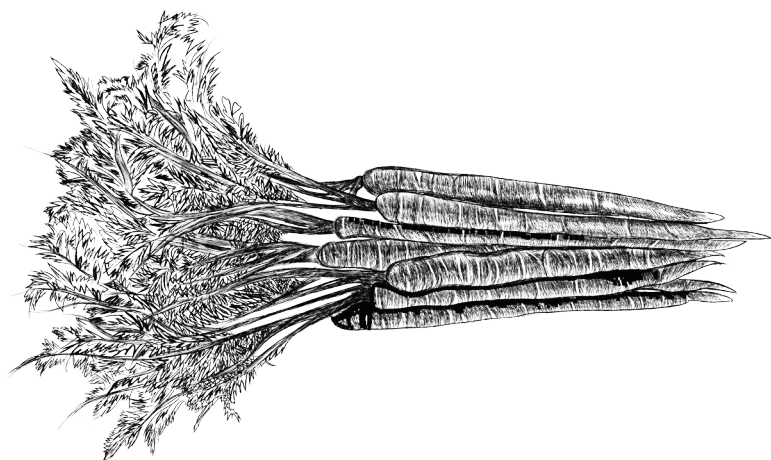
Heirloom seasonal tomato soup, onion and garlic served with flat rosemary bread **495** • (d)

ZUPPA DI FAGIOLI

Cannellini and red kidney beans soup, served with sautéed chard, homemade tagliolini Aglio Olio e Peperoncino, garlic bread crumbs, Coppa ham and root vegetables **495** • (p) (d)

GUAZZETTO DI PESCE

Spicy seafood and shellfish broth with tomatoes and Red Rubin Basil, root vegetables, served with garlic 'Bruschetta' **795** 👑 • (d)



“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 👑 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

PASTA & RISOTTO

PENNE ARRABBIATA

Spicy tomato sauce, cold pressed extra virgin olive oil **895** •

SPAGHETTI AL POMODORO È BASILICO

Tomato sauce, Grana Padano cheese, cold pressed extra virgin olive oil **995** • (d) (t)

LASAGNA POMODORO E MOZZARELLA

Classic lasagna with mozzarella cheese, tomato, basil, Grana Padano cheese, cold pressed extra virgin olive oil **1095** • (d) (t)

TORTELLINI

Homemade tortellini filled with potato, ricotta cheese and rosemary, sautéed beetroot, steamed carrot, summer black truffle and celeriac sauce **1195** 🏰 • (d)

BUCATINI ALL'AMATRICIANA

Bucatini pasta with classic Amatriciana sauce, Guanciale ham, red wine, tomato, chili, Roman Pecorino cheese **1095** • (d) (p) (t)

RIGATONI ALLA CARBONARA

Rigatoni pasta with traditional Carbonara sauce, Guanciale ham, onion, garlic, black pepper, egg, Roman Pecorino cheese **995** • (d) (p) (t)

TAGLIATELLE AL RAGÙ D'AGNELLO

Homemade tagliatelle tossed with milk fed lamb ragout, olives, sweet green pepper, rosemary and fresh goat cheese sauce **1095** 🏰 • (d)

GNOCCHI CON BRASATO D'ANATRA

Homemade potato gnocchi tossed with braised duck, black grapes and almond flakes, taleggio cheese and thyme fondue **1195** • (d) (n)

AGNOLOTTI DI MELANZANE

Homemade agnolotti filled with eggplant, smoked scamorza cheese, tomato and basil, grilled calamari, sautéed mortadella, Jerusalem artichoke and mint sauce **1095** • (d) (p)

MAFALDINE CON GAMBERI E ZUCCHINI

Homemade mafaldine tossed with shrimps, squids, zucchini, sage, pine seeds, mozzarella cheese, basil and lemon sauce **1095** 🏰 • (n) (d)

RAVIOLI D'AGNELLO E PORRI

Homemade ravioli stuffed with braised lamb, potato and leek, Grana Padano fondue, rosemary jus and truffle sauce, roasted hazelnut **1095** • (n) (d)

RISOTTO CON SALSICCIA PICCANTE E BROCCOLI

Oak wood smoked 'Carnaroli del Pavese' rice cooked with spicy pork sausage, tomato, provolone cheese and fennel seeds, mushroom, broccoli **1295** • (d) (p)

RISOTTO CON ASPARAGI E TRIGLIE

'Vialone Nano' rice cooked with green asparagus, red mullet, braised leek, mascarpone cheese and green pepper quenelle, Arabica coffee beans and cardamom dust **1395** 🏰 • (d)



Canestri



Conchiglie



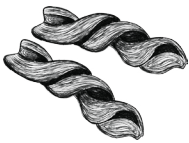
Fagottini



Tortellini



Casarecce



trecce



stozzapreti



cavatelli



gigli



agnolotti

“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 🏰 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

SECONDI PIATTI

PEPERONI IMBOTTITI ALLA NAPOLETANA

Roasted capsicum in classic Naples style, filled with Grana Padano cheese, bread crumbs, green olives, eggplant, zucchini, basil and parsley **1395** • (d) (t)

STRUDEL DI FUNGHI

Seasonal mushroom and rosemary strudel, mildly spiced garlic spinach, fried zucchini, green peas and sautéed onion, gorgonzola cheese sauce **1295** 🍷 • (d)

MACCO DI FAVE E MELANZANE

Eggplant, Roman Pecorino cheese, potato, basil and parsley patties, Sicilian 'Macco di fave' with dried fava beans, fennel seeds and cold pressed extra virgin olive oil, mildly spiced sautéed spinach **1295** • (d)

MERLUZZO BRODETTATO

Stewed black cod, black olives, white wine, capers, asparagus, heirloom tomato, parsley **2495** 🍷 • (d)

POLLO ALLA DIAVOLA

Pan fried mildly spiced corn-fed courtyard cockerel in 'Diavola' style, roasted rosemary potato, grilled zucchini, served with mixed leaves salad **1295** 🍷 • (t)

STINCO D'AGNELLO

Braised milk lamb shank in 'Brodettato' style with onions, lemon, Pinot Grigio white wine, Parma ham, parsley, served with green beans, baby carrots and potato salad **1795** 🍷 • (d) (p)

BRASATO DI MAIALE

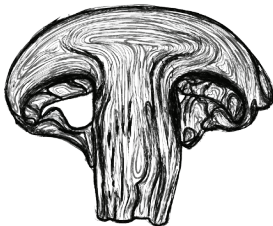
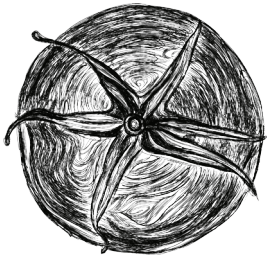
Braised pork loin served with sautéed white cabbage, red kidney beans and rosemary puree, celery and steamed pumpkin served with traditional potato in 'Tecia' style **1695** (d) (p)

COSCIA D'ANATRA ARROASTO

Honey glazed braised duck leg mushroom, Culatello ham, red apple and thyme emulsion, Acqualagna black truffle, goat cheese and dried prune quenelles, red onion and grape compote **1995** (d) (p)

IPPOGLOSSO GRATINATO

Crumbed Pan fried halibut, home dried smoked Speck ham, grilled mushroom, pickled red cabbage, yellow pepper sauce **1495** 🍷 • (d) (p)



“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 🍷 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

FROM THE GRILL

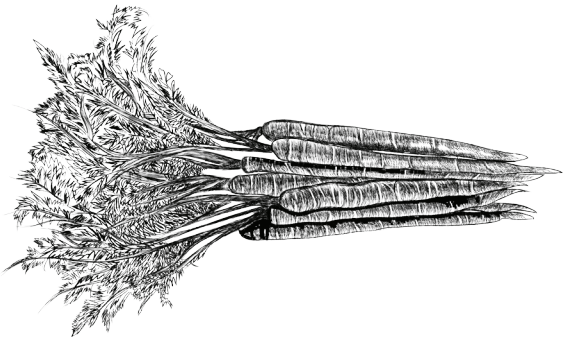
- SALMON STEAK 1995 👑 •
- SEA BASS FILLET 1895 👑 •
- ROCK LOBSTER 2495 👑 •
- TENDERLOIN 1595 •
- LAMB CHOP 2195 👑 •
- DUCK BREAST 1995 •
- CORN-FED COURTYARD COCKEREL 1595 •
- CLASSIC CHICKEN AND VEGETABLE SPIEDINI 1195 •

ROASTED

- BARRAMUNDI FISH ROASTED IN SEA SALT CRUST 2495 •
 - ORGANIC CORN FED CHICKEN 1895 •
- All the grilled and roasted items are served with classic rosemary roasted potato, homemade semi dried tomato, rocket lettuce and our sauce selections

SIDE DISHES

- TRUFFLE BUTTER WHITE ASPARAGUS 995 👑 (d)
- BUTTER GREEN ASPARAGUS 495 (d)
- ROASTED ROSEMARY POTATO 395 👑 (v)
- MASHED POTATO 395 (d)
- MASHED TRUFFLE POTATO 495 👑 (d)
- SEASONAL GRILLED VEGETABLES 395 (v)
- GRILLED ERYNGII MUSHROOM 495 (v)
- SAUTÉED GARLIC SPINACH 395 👑 (v)
- GREEN MIXED LEAVES SALAD 395 (v)
- WHITE MEADOW MUSHROOM, SAUTÉED POTATO 495 (d)



“*buon appetito*”

● VEGETARIAN ● NON VEGETARIAN 👑 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

PIZZA

MARGHERITA

Traditional margherita with mozzarella, signature tomato sauce and basil 995 • (d)

VEGETARIANA

Zucchini and sautéed eggplant, red onion confit, roasted capsicum, spinach, cherry tomato, signature tomato sauce and basil 995 🍷 • (d)

BBQ

Mozzarella and tomato, roasted chicken, jalapeno, kalamata olives, red onions 1195 🍷 • (d)

CAPONATA E GAMBERI

Eggplant 'Caponata', capers, pine seeds, smoked scamorza cheese, broccoli, shrimps, mozzarella, signature tomato sauce 1195 (d)

PEPPERONI

Pepperoni, mozzarella cheese, our signature tomato sauce 1195 🍷 • (d) (p)

CAPRICCIOSA

White meadow mushroom, boiled hard egg, artichoke, black olives, Parma ham, cured anchovies with mozzarella, signature tomato sauce and basil 995 • (d) (p)

PROSCIUTTO E RICOTTA

Fresh tomato concasse, garlic, rocket lettuce, Parma ham, black pepper ricotta, mozzarella cheese and signature tomato sauce 1195 🍷 • (d) (p)

SALSICCIA PICCANTE E VERDURE

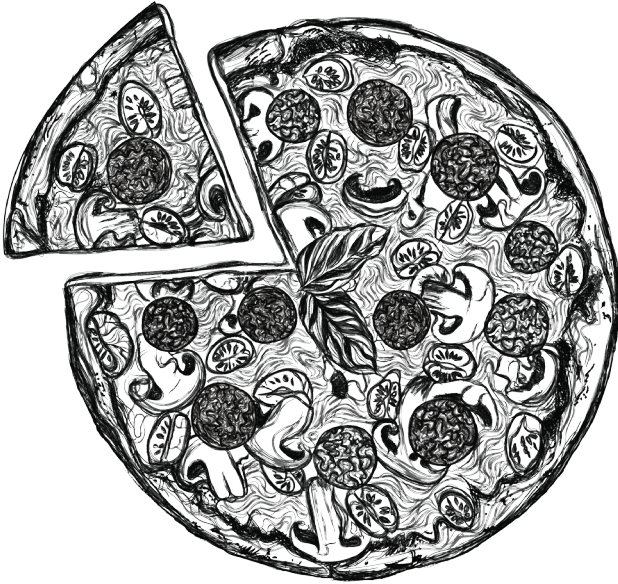
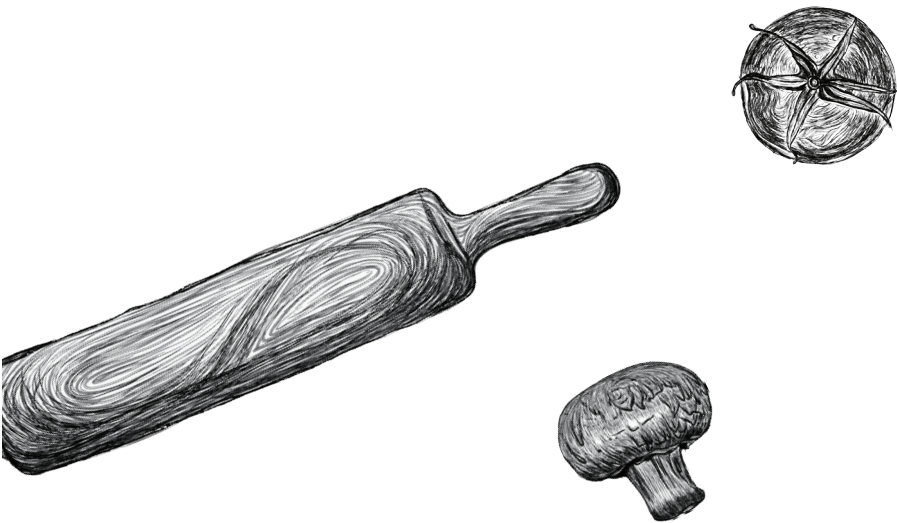
Spicy Calabrian sausages, sun-dried tomato, Provolone cheese, grilled vegetables, mozzarella cheese, signature tomato sauce and basil 1195 🍷 • (d) (p)

SALMONE AFFUMICATO E FUNGHI

Smoked salmon, goat cheese, sautéed cabbage, white meadow mushroom, dill sauce, roasted pumpkin, mozzarella cheese, walnut oil 1395 (n) (d)

CALZONE

Classic Neapolitan calzone filled with mozzarella cheese, signature tomato sauce, basil, pork sausages 1195 (n) (d) (p)



“*buon appetito*”

• VEGETARIAN • NON VEGETARIAN 🍷 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.

DESSERT

TIRAMISU

Mascarpone and cinnamon cream, savoiardi biscuit, espresso coffee, cocoa, served with 'Grappa' ice cream, strawberry and lemon mousse **595** 👑 (n) (d)

Let the flavor points of Tiramisu be complimented by Bailey's Irish Cream **500**

PASTIERA

Classic 'Pastiera Napoletana' cake stuffed with ricotta cheese, candid fruit, classic vanilla sauce and raspberry sorbet **595** (n) (d)

Let the flavor points of Pastiera be complimented by Amaretto **500**

SEMIFREDDO

'Semifreddo' of Gianduia chocolate stuffed with orange and pistachio ganache, coconut praline and mango emulsion **595** 👑 (n) (d)

Let the flavor points of Semifreddo be complimented by Absinthe **500**

PANNACOTTA

Passion fruit Pannacotta, white chocolate and cardamom sauce, Cantucci cookies crumble, cold pressed extra virgin olive oil ice cream **595** (n) (d)

Let the flavor points of Pannacotta be complimented by Luxardo Limoncello **500**

MONTE VESUVIO

Hazelnut chocolate cremeux, cocoa soil and hot raspberry sauce **695** 👑 (n) (d)

Let the flavor points of Monte Vesuvio be complimented by Luxardo Sambuca **500**



GELATO

Homemade gelato INR 395 per scoop

BELGIAN CHOCOLATE (d)

VANILLA BEANS (d)

SALTED CARAMEL (d)

CREAM CHEESE (d)

CARAMELIZED PINEAPPLE (d)

SORBETTO

INR 395 per scoop

COCONUT LITCHI

RASPBERRY

LEMON AND BASIL

ORANGE CAMPARI

PASSION FRUIT

COFFEE

ESPRESSO 375

DOPPIO 449

“*buon appetito*”

● VEGETARIAN ● NON VEGETARIAN 👑 SIGNATURE DISH (e) CONTAINS EGG (p) CONTAINS PORK
(n) CONTAINS NUTS (d) CONTAINS DAIRY (t) TRADITIONAL

PLEASE LET YOUR SERVER KNOW ABOUT YOUR ALLERGENS. GOVERNMENT TAXES AS APPLICABLE.
ALL PRICES ARE IN INDIAN RUPEES. WE LEVY A SERVICE CHARGE.
THE SERVICE CHARGE LEVIED IS DISCRETIONARY. GUESTS CAN HAVE IT WAIVED OFF AS PER THEIR REQUEST.