

Degustazione Cala di Mitigliano

Welcome Entrée

Squid

with red ink, ricotta cheese with citrus fruit and passion fruit sauce

Home made Cappellacci

stuffed with monkfish, courgettes sauce and clams

Linguine pasta

with burnt eggplant Langoustine tartar, basil and almond

Catch of the day

with mix vegetables and white wine sauce

Pre Dessert

Il Limone di Sorrento

mousse di cioccolato bianco, inserto di limone candito, biscuit caprese

Petit fours

Taste Menu € 85,00

Supplement for wine pairing 5 glasses Euro 45.00

Degustazione San Costanzo

Welcome Entrée

Eggplant parmigiana, stuffed courgette flower and escarole tart

Dumplings

filled with radish and beetroots sauce

Spaghetti with courgette Nerano style

Filet mignon

with grilled vegetables and potatoes croquettes with paprika

Pre Dessert

Coffee Dessert

puff pastry with coffee cream and elderberry ice cream

Petit fours

Taste Menu € 75.00

Supplement for wine pairing 5 glasses Euro 45.00

It is only possible to choose one Menu for the entire table

Antipasti

Raw fish selection, Langoustine pizzaiola style, Catch of the day sashimi with ponzu sauce, Purple Shrimps with mango and red onions, Cuttlefish tagliatelle with green apple caviar, Oyster with sweet peppers	€ 30,00
Squid with red ink, ricotta cheese with citrus fruit and passion fruit sauce	€ 22,00
Crispy bread with Tuna tartar, anchovies, olives and wasabi mayonnaise	€ 20,00
Iberian pork marinated with soy sauce and sake with sea urchin sauce and liquid mozzarella	€ 22,00

La Tradizione

Cod Fish selection crispy with escarole, with potatoes cream sauce roasted with tomatoes	€ 20,00
Eggplant parmigiana, stuffed courgette flower and escarole tart	€ 20,00

Primi

Acquerello rice with ricotta cheese, Sorrento lemon, rosemary butter, Purple Prawns and Anchovies	€ 25,00
Mezzi paccheri pasta with Grouper tartar, potatoes sauce, parsley oil, glasswort and bread crouton	€ 25,00
Linguine pasta with burnt eggplant Langoustine tartar, basil and almond	€ 25,00
Home made Cappellacci stuffed with monkfish, courgettes sauce and clams	€ 25,00
Tortelli filled with Moscardini octopus, cappers and seaweed consommé	€ 25,00
Dumplings filled with radish and beetroots sauce	€ 20,00

La Tradizione

Spaghetti with courgette Nerano style	€ 20,00
Paccheri pasta with San Marzano tomatoes sauce and 24 months aged parmesan cheese	€ 20,00

Secondi

Mix fried of fish and vegetables, with S.Marzano ketchup, yogurt mayonnaise and chilly soy sauce	€ 35,00
Grouper with sweet lemon, tomatoes and fennel salad and capper sauce	€ 35,00
Catch of the day with mix vegetables and white wine sauce	€ 35,00
Roasted Lobster with baby vegetables, Royal sauce and crispy raviolo filled with foie grass	€ 45,00
Filet mignon with grilled vegetables and potatoes croquettes with paprika	€ 35,00
Lamb selection Stuffed belly, shoulder with herbs, crispy wonton and spring onions	€ 35,00

Formaggi

Mosaic of cheeses and fruits compote € 10.00

Frutta, Sorbetti e Gelati

Fresh Fruit “tagliata” €10.00

Selection of Sorbets, Lemon, Strawberry and Peach €10.00

Crunchy biscuit with Ice cream, Chocolate, Hazelnut and Vanilla €10.00

Dolci

Sorrento's Lemon € 12,00
white chocolate mousse, candied lemon insert, Caprese biscuit

Choccolate Temptation € 12,00
Mousse 33%, pralina sfogliata alle nocciole, il cremoso e sorbetto alla pera

Cheesecake with tropical fruits crispy biscuit and estragon € 12,00

Lemon Soufflé with pastry ice cream € 12,00
(preparation time 20 minutes)

Coffee Dessert € 12,00
puff pastry with coffee cream and elderberry ice cream