

MENU

served from 9.00 a.m. to 11.45 a.m.

BREAKFAST COMBOS

ITALIAN BREAKFAST

coffee, fresh squeezed orange juice,
one sweet dish
€ 10,00

CONTINENTAL BREAKFAST

Italian breakfast + 1 fruit portion
+ ½ mineral water
€ 18,00

FULL BREAKFAST

Continental breakfast + 1 egg plate or salad
€ 30,00

SWEET BREAKFAST

Nonna's bread, butter and jam	€ 4,00
"Pane e Nutella" bread with Nutella	€ 4,00
Homemade cake or Italian "crostata" of the day	€ 3,00
Home-made croissant 100% Italian butter	€ 3,00
Home-made croissant 100% Italian butter with premium filling	€ 4,00
Home-made brioche	€ 2,50
Home-made brioche with premium filling	€ 3,50
Pain au chocolat	€ 3,50
Cinnamon Roll	€ 3,50
Mini "sfogliatella" neapolitan typical curly pastry	€ 1,50
Sweet bread "Crostone" with ricotta, Pellecchielle apricots from Mount Vesuvius, toasted almonds, and honey	€ 8,00
Organic Greek yogurt with homemade granola	€ 6,00
chocolate, banana and red berries	
Organic Greek yogurt with homemade granola	€ 6,00
cinnamon granola, annurca apple and honey	
Sliced mixed seasonal fresh fruit	€ 9,00
Sliced fresh pineapple	€ 8,00

WAKE UP DRINKS

Mocaccino	€ 5,00
hot milk, coffee, whipped cream, chocolate topping	
Marocchino	€ 5,00
hot milk, coffee, cocoa powder	
Caffè leccese	€ 6,00
coffee, almond milk syrup, ice	

SAVORY BREAKFAST

Italian cheeses and cured meats board

premium cold cuts and Italian cheeses
served with dried fruit, vegetables "sott'olio" from
Casa Marrazzo 1934, jams and honey
€ 25,00

Sweet and sour croissant

sweet croissant filled with Parma ham,
local caciocavallo cheese, mixed salad
€ 10,00

Mediterranean bread "Crostone"

toasted bread, mayonnaise flavored salad, Sorrento
tomato, bio boiled egg, crispy bacon and basil
€ 14,00

Italian avocado toast

homemade toasted bread, guacamole, poached eggs
€ 14,00
add Italian salmon trout + € 4,00

Italian natural omelette

with mixed salad and tomato
€ 10,00

with cooked ham and fresh cheese + € 2,00
with mixed seasonal vegetables + € 2,00

Poached eggs

on toasted bread, sautéed spinach, light lemon mayo
€ 14,00

Sunny side up egg

with crispy local pancetta
€ 10,00

Caprese salad

local mozzarella "treccia", Sorrento tomato, fresh basil
€ 15,00

Mixed herbs and dried fruits salad

mixed salad with herbs, local dried fruits,
"primo sale" Italian fresh cheese
€ 16,00

add Italian salmon trout + € 4,00

Farmer's salad

mixed salad, grilled vegetables, black olives, boiled
potatoes, tomatoes, rocket and Sorrento walnuts
€ 16,00

with fresh local cheese + € 2,00
add Italian salmon trout + € 4,00

Chicken Caesar salad

Green salad, low-temperature cooked chicken, crispy
local bacon, Parmigiano shaves, cherry tomatoes,
croutons, Caesar dressing
€ 18,00

SQUEEZE AND EXTRACTS

Fresh Lemon or Orange Squeeze	€ 7,00
Yellow sun	€ 10,00
Yellow apple, carrot, celery, orange, ginger and lemon	
Green detox	€ 10,00
Green apple, cucumber, fennel, celery, lemon and ginger	
Daily fresh extract	€ 10,00

FOOD ALLERGIES AND INTOLERANCES: please look at the QR code or ask information at the staff.
In presence of this symbol "*" the product may be frozen or cold chilled.

MENU

cover charge € 2,50 pp

“TERRAZZA” LUNCH

from 12.00 p.m. to 3.00 p.m.

• STARTERS •

Luciana-style octopus

with fresh tomatoes, olives, capers,
and toasted bread croutons

€ 23.00

Red tuna tartare*

with balsamic vinegar emulsion and local oranges

€ 23.00

“Giudia” style (2 pcs)

Local fried artichokes

€ 16,00

Traditional baked eggplant parmigiana

€ 16.00

• PASTA •

Linguine flat pasta with lobster

cherry tomatoes and half a lobster

€ 40.00

Spaghetti lemon and caviar

with lemon sauce “pesto” and Italian caviar

€ 35.00

Ravioli filled

with caciotta cheese, butter and fresh black truffle

€ 26.00

• MAIN COURSES •

Sea bass in “acqua pazza”

with roasted potatoes and a small green salad

€ 28.00

Fresh fish of the day

baked or grilled

€ 30.00

Milanese veal cutlet

with rocket and cherry tomatoes

€ 24.00

add black truffle + € 5,00

Beef fillet

with rocket and Vesuvian cherry tomatoes

€ 32.00

add black truffle + € 5,00

ITALIAN “SPUNTINI”

from 12.00 p.m. to 6.00 p.m.

• PANE & CO. •

Sweet and sour croissant

sweet croissant filled with Parma ham,
local caciocavallo cheese, mixed salad

€ 10,00

Mediterranean bread “Crostone”

toasted bread, mayonnaise flavored salad, Sorrento
tomato, bio boiled egg, crispy bacon and basil

€ 14,00

Club sandwich

classic chicken club sandwich with French fries

€ 20,00

Fresh tuna club sandwich with French fries

seared fresh tuna, lettuce, Sorrento tomato,
Tropea red onions and lemon mayonnaise

€ 22,00

• SALADS •

Caprese salad

local mozzarella “treccia”, Sorrento tomato, fresh basil

€ 15,00

Mixed herbs and dried fruits salad

mixed salad with herbs, local dried fruits,
“primo sale” Italian fresh cheese

€ 16,00

add Italian salmon trout + € 4,00

Farmer’s salad

mixed salad, grilled vegetables, black olives, boiled
potatoes, tomatoes, rocket and Sorrento walnuts

€ 16,00

with fresh local cheese + € 2,00

add Italian salmon trout + € 4,00

Chicken Caesar salad

gGreen salad, low-temperature cooked chicken, crispy
local bacon, Parmigiano shaves, cherry tomatoes,

croutons, Caesar dressing

€ 18,00

• DELICACIES •

Italian Oysters (3 pcs)

€ 20.00

Vitel “tonnato”

slow-cooked veal entrecôte served with tuna sauce

€ 20,00

Italian cheeses and cured meats board

premium cold cuts and Italian cheeses served with dried
fruit, vegetables “sott’olio” from Casa Marrazzo 1934,

jam and honey

€ 25,00

Italian-style mixed fried coppetto*

rice “arancini”, lemon potatoes croquettes, eggplants
meatballs, courgette flower with ricotta cheese

€ 16,00

DESSERTS

Delizia al limone

typical Sorrento sponge cake with lemon cream

€ 8.00

Pannacotta with strawberry sauce

€ 8,00

Sicilian cannoli

sheep ricotta, chocolate chips and orange

€ 8,00

Homemade ice cream*

flavors: chocolate, vanilla, strawberry, lemon

€ 7,00

Sliced mixed seasonal fruit

add ice cream scoop + € 2.00

€ 8,00

Fresh pineapple

€ 8,00

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MENU

cover charge € 2,50 pp

from 6.00 p.m. to 10.00 p.m.

APERITIVO

Italian cheeses and cured meats board

premium cold cuts and Italian cheeses served with dried fruit, vegetables "sott'olio" from Casa Marrazzo 1934, jam and honey

€ 25,00

Italian-style mixed fried coppetto

rice "arancini", lemon potatoes croquettes, eggplants meatballs, courgette flower with ricotta cheese

€ 16,00

ANTIPASTI

Red tuna tartare*

with balsamic vinegar and local oranges

€ 23.00

Veal "tonnato"

slow-cooked veal entrecôte
with tuna sauce

€ 20,00

"Giudia" style (2 pcs)

Local fried artichokes

€ 16,00

Baked eggplant parmigiana

€ 16.00

RAW SEAFOOD

Italian Oysters (3 pcs)

€ 20.00

Sicilian red prawns* (each pc)

€ 10.00

Italian large langoustine* (each pc)

€ 12.00

Red tuna tartare*

with balsamic vinegar and local oranges

€ 23.00

Gran Crudo*

4 oysters, 2 large red prawns,
2 large Italian scampi, red tuna tartare

€ 80.00

PASTA

Linguine flat pasta with lobster

cherry tomatoes and half a lobster

€ 40.00

Risotto with Sicilian red prawns*

from Mazzara and cauliflower

€ 35.00

Ravioli Capri style

stuffed with caciotta cheese, butter
and fresh black truffle

€ 26.00

Paccheri pasta

with slow-cooked Bolognese ragù

€ 24.00

SIGNATURE DISHES

Luciana-style octopus*

fresh tomatoes, olives, capers, toasted bread croutons

€ 23.00

Spaghetti with Sorrento lemon pesto

and Italian caviar

€ 35.00

Beef fillet

with arugula and Vesuvian cherry tomatoes
add black truffle + € 5,00

€ 32.00

Large seafood grilled platter* (x 2)

served from the trolley
Grilled fish, shellfishes, molluscs with mediterranean
dressing and mixed side dishes

€ 90.00

CHARCOAL BBQ

Italian Oysters (3 pcs)

with "nduja" chili cream and lemon zest

€ 22.00

Tuna steak*

with Neapolitan-style sautéed escarole

€ 28.00

King prawns and langoustine* (4 pcs in total)

with seasonal grilled vegetables

€ 45,00

Fresh fish or crustaceans of the day

S.Q.

SEA AND LAND

Sea bass in "acqua pazza"

with roasted potatoes and a small green salad

€ 28.00

Milanese-style breaded veal cutlet

with arugula and cherry tomatoes

€ 25.00

Lamb rolled with italian pancetta and Mediterranean herbs

Centogiorni pea cream, new potatoes
add black truffle + € 5,00

€ 30.00

Vegan burger*

with lemon mayo and crunchy vegetables

€ 23.00

VEGETABLES

Baked potatoes

€ 6,00

Sorrento tomato salad

€ 6,00

Mixed salad

€ 6,00

Seasonal grilled vegetables

€ 6,00

Sautéed broccoli

€ 6,00

Neapolitan-style escarole

sautéed with raisins and pine nuts

€ 7,00

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≡ DESSERTS ≡

Italian coffee tiramisù*	€ 8,00
Delizia al limone* typical Sorrento sponge cake with lemon cream	€ 8,00
Hazelnut “Rocher”* salted caramel heart and white vermouth cream	€ 8,00
Panna cotta with strawberry sauce	€ 8,00
Sicilian cannoli* sheep ricotta, chocolate chips and orange	€ 8,00
Homemade ice cream* flavors: chocolate, vanilla, strawberry, lemon	€ 7,00
Mixed seasonal fruit slice add ice cream scoop + € 2.00	€ 8,00
Fresh pineapple	€ 8,00

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