

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

Lemon and almond caprese cake piece* € 6,00

Home-made croissant 100% Italian butter* € 3,00

Home-made croissant 100% Italian butter* € 4,00
with premium filling

Home-made brioche* € 2,50

Home-made brioche* € 3,50
with premium filling

Italian "marituzzo"* € 5,00
with fresh whipped cream and topping
(Pistachio or chocolate drops)

Mini "sfogliatella"* € 1,50
neapolitan typical curly pastry

Sweet bread "Crostone"* € 10,00
with ricotta, Pelliccielle apricots from Mount
Vesuvius, toasted almonds, and honey

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 € 10,00

SAVORY BREAKFAST

The Great Italian Sharing Board (for 2)

A selection of premium Italian cured meats and cheeses,
vegetables "sottoli" from Casa Marrazzo 1934,
dried fruit, honey, and jams

€ 30,00

Sweet and sour croissant*

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

€ 12,00

Mediterranean bread "Crostone"

Toasted bread, chicken breast, lettuce, mayonnaise,
Sorrento tomato, organic hard-boiled egg,
crispy bacon, and basil

€ 18,00

Italian avocado toast

homemade toasted bread, guacamole, poached eggs

€ 15,00

add Italian salmon trout + € 4,00

Italian natural omelette

with mixed salad and tomato

€ 12,00

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

€ 12,00

Caprese salad

local mozzarella "treccia", Sorrento tomato, fresh basil

€ 15,00

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

Neapolitan Caponata

Eggplants and artichokes vegetables "sottoli" from Casa
Marrazzo 1934, Agerola fennel wheat biscuit, tuna in olive
oil, cherry tomatoes, olives, and basil

€ 18,00

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

FRESH SQUEEZE

Fresh Lemon Squeeze € 7,00

Fresh Orange Squeeze € 7,00

Fresh Pink Grapefruit Squeeze € 7,00

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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 •

Red tuna tartare*

with balsamic vinegar emulsion
and local oranges

€ 23.00

Traditional baked eggplant parmigiana

€ 18.00

• PASTA •

Linguine flat pasta with lobster

cherry tomatoes and half a lobster

€ 45.00

Spaghetti lemon and prawns

with lemon sauce “pesto” and raw Mazara red prawns

€ 35.00

Ravioli with black summer truffle

with caciotta cheese, butter and fresh black summer truffle

€ 28.00

• MAIN COURSES •

Sea bass in “acqua pazza”

with roasted potatoes

€ 32.00

Fresh fish of the day

(baked or grilled) with baked potatoes

€ 30.00

Italian Fried Shrimps and Calamari

with Herb Mayonnaise

€ 30.00

Chicken in casserole

with Cherry Tomatoes, Capers, Olives
and roasted potatoes

€ 28.00

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

€ 12,00

Mediterranean bread “Crostone”

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

€ 18,00

Zingara from Ischia with French Fries

Toasted bread, Parma ham, mozzarella, lettuce,
mayonnaise, Sorrento tomato

€ 18,00

Fresh red tuna sandwich with French fries

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

€ 22,00

• SALADS •

Caprese salad

local mozzarella “treccia”, Sorrento tomato, fresh basil

€ 15,00

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

Neapolitan Caponata

Eggplants and artichokes vegetables “sottoli” from Casa
Marrazzo 1934, Agerola fennel wheat biscuit, tuna in olive
oil, cherry tomatoes, olives, and basil

€ 18,00

• DELICACIES •

Italian raw Oysters (4 pcs)

ideal with Ferrari Brut

€ 25.00

Homemade marinated Beef Carpaccio

with Rocket, Cherry Tomatoes, and 36-Month Aged
Parmigiano Reggiano Shavings

€ 22,00

Apulian fresh burrata

with mixed cherry tomato salad and basil

€ 18,00

The Great Italian Sharing Board (for 2)

A selection of premium Italian cured meats and cheeses,
vegetables “sottoli” from Casa Marrazzo 1934,
dried fruit, honey, and jams

€ 30,00

Italian-style mixed fried coppetto*

rice “arancini”, potatoes croquettes, eggplants meatballs,
cacio and black pepper omelette pasta

€ 18,00

DESSERTS

Delizia al limone

typical Sorrento sponge cake with lemon cream

€ 10.00

Pannacotta

with Pellecchiella apricot jam from Mount Vesuvius

€ 10,00

Sicilian cannoli

sheep ricotta, chocolate chips and orange

€ 10,00

Homemade ice cream*

flavors: chocolate, vanilla, strawberry, lemon

€ 10,00

Seasonal fruit platter

with Sorrento lemon ice cream

€ 12,00

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MENU

cover charge € 2,50 pp

from 6.30 p.m. to 10.15 p.m.

APERITIVO

The Great Italian Sharing Board (x 2) A selection of premium Italian cured meats and cheeses, vegetables "sottoli" from Casa Marrazzo 1934, dried fruit, honey, and jams	€ 30,00
Italian-style mixed fried coppetto* rice "arancini", potatoes croquettes, eggplants meatballs, cacio and black pepper omelette pasta	€ 18,00
Italian raw Oysters (4 pcs) ideal with Ferrari Brut	€ 25,00

ANTIPASTI

Red tuna tartare*
with balsamic vinegar and local oranges
€ 23,00

Homemade marinated Beef Carpaccio
with Rocket, Cherry Tomatoes, and 36-Month Aged
Parmigiano Reggiano Shavings
€ 22,00

Apulian fresh burrata
with mixed cherry tomato salad and basil
€ 18,00

Baked eggplant parmigiana
€ 16,00

PASTA

Linguine flat pasta with lobster
cherry tomatoes and half a lobster
€ 45,00

Spaghetti lemon and prawns
with lemon sauce "pesto" and raw Mazara red prawns
€ 35,00

Seafood mixed risotto
€ 35,00

Ravioli with black summer truffle
with caciotta cheese, butter and fresh black summer
truffle
€ 28,00

Tonnarelli pasta carbonara style
€ 25,00

SEA AND LAND

Grand seafood grill served tableside* (x 2)
lobster, catch of the day, king prawns, calamari, and oysters with mixed side dishes and herb oil
€ 100,00

Seabass "Acqua Pazza" style with celery and cherry tomato sauce, roasted potatoes
€ 32,00

Chargrilled tuna steak with Sicilian caponata
€ 30,00

Italian fried shrimp and calamari with herb mayonnaise
€ 30,00

Casserole chicken
with cherry tomatoes, capers, and olives served with roasted potatoes
€ 28,00

Scottona Beef Steak (1kg x 2)
served with roasted potatoes and seasonal vegetables
€ 90,00

Layered pumpkin, potatoes, and zucchini flowers
with Provolone del Monaco cheese fondue and black truffle shavings
€ 28,00

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≡ DESSERTS ≡

Our tiramisù “La Reserva de ¡Tierra!” Lavazza	€ 10,00
Delizia al limone* typical Sorrento sponge cake with lemon cream	€ 10,00
Sicilian cannoli* sheep ricotta, chocolate chips and orange	€ 10,00
Panna cotta with Pellecchiella apricot jam from Mount Vesuvius	€ 10,00
Artisanal ice cream cup* flavors: chocolate, vanilla, strawberry, lemon	€ 10,00
Seasonal fruit platter with Sorrento lemon ice cream	€ 12,00
Millefeuille live show* (min 2pax) with custard cream and sour cherries	€ 22,00

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