

MENU

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

BREAKFAST COMBOS

QUICK BREAKFAST

coffee, fresh squeezed orange juice,
one piece from the "sweet breakfast"
€ 10,00

ITALIAN BREAKFAST

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

FULL BREAKFAST

italian 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

Cake of the day € 3,00

Home-made croissant 100% Italian butter € 3,00
with premium filling + € 1,00

Home-made brioche € 2,50
with premium filling + € 1,00

Pain au chocolat € 3,50

Cinnamon Roll € 3,50

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

Sweet toasted bread € 8,00
ricotta fresh cheese, dried fruit, Cilento figs and honey

Organic yogurt with homemade granola € 6,00
chocolate, banana and red berries

Organic yogurt with homemade granola € 6,00
cinnamon granola, local apple and honey

Sliced mixed seasonal fresh fruit € 9,00

Sliced fresh pineapple € 8,00

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, jam 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

Chicken Caesar salad

green salad, sous-vide chicken, crispy bacon, Parmigiano
shaves, cherry tomatoes, croutons, Caesar dressing
€ 18,00

Farmer's salad

mixed salad, grilled vegetables, black olives, boiled
potatoes, tomatoes, rocket and Sorrento walnuts
€ 16,00
with fresh local cheese + € 2,00

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

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

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 •

Pumpkin cream
grilled cuttlefish* and black truffle
€ 25.00

Boiled octopus*
with fresh tomato sauce, olives, capers and crispy bread
€ 23.00

Red tuna tartare*
with balsamic vinegar and local oranges
€ 23.00

Baked eggplant parmigiana
€ 16.00

• PASTA •

Linguine with half lobster
and Vesuvian cherry tomatoes
€ 40.00

Spaghetti lemon and caviar
with lemon sauce “pesto” and Italian caviar
€ 35.00

Ravioli with black truffle
stuffed with caciotta cheese
€ 26.00

• MAIN COURSES •

Fresh fish of the day
grilled slice/filet with vegetable of the day
€ 30.00

Braised pork cheek
on potato cream
€ 25.00
add black truffle + € 5,00

Veal fillet
with porcini mushrooms and roasted potatoes
€ 38.00
add black truffle + € 5,00

Vegan burger
with mayo and crispy vegetables
€ 23.00

ITALIAN “SPUNTINI”

from 12.00 p.m. to 6.15 p.m.

• DELICACIES •

Italian Oysters (3 pcs)
€ 20.00

Vitel tonné
Slow-cooked veal entrecôte with tuna sauce, caperns
€ 22,00

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 bites*
rice “arancini”, lemon potatoes croquettes, eggplants meatballs, courgette flower with ricotta cheese
€ 16,00

• SANDWICHES & CO. •

Fresh tuna club sandwich with French fries
seared fresh tuna, lettuce, Sorrento tomato, Tropea red onions and lemon mayonnaise
€ 22,00

Club sandwich
classic chicken club sandwich with French fries
€ 20,00

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

• SALADS •

Caprese salad
local mozzarella “treccia”, Sorrento tomato, fresh basil
€ 15,00

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

Farmer’s salad
mixed salad, grilled vegetables, black olives, boiled potatoes, tomatoes, rocket and Sorrento walnuts
€ 16,00
with fresh local cheese + € 2,00

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

DESSERTS

Delizia al limone € 8.00
typical Sorrento sponge cake with lemon cream

Hazelnut and salted caramel “Rocher”* € 8,00
parfait in chocolate crust white vermouth cream

Homemade ice cream* € 7,00
flavors: chocolate, vanilla, strawberry, lemon

Mixed seasonal fruit slice € 9,00
add ice cream scoop + € 2.00

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

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 bites*

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

€ 16,00

ANTIPASTI

Pumpkin cream

grilled cuttlefish* and black truffle

€ 25.00

Boiled octopus*

with fresh tomato sauce, olives, capers and crispy bread croutons

€ 23.00

Vitel tonn 

Slow-cooked veal entrec te with tuna sauce, caperns

€ 22,00

Baked eggplant parmigiana

€ 16.00

CRUDO

Italian Oysters (3 pcs)

€ 20.00

Sicilian red prawns* (each pc)

€ 10.00

Large langoustine* (each pc)

€ 12.00

Red tuna tartare*

with balsamic vinegar and local oranges

€ 23.00

Crudo Royal*

4 oysters, 2 large red prawns, 2 large langoustines, red tuna tartare

€ 80.00

PASTA

Linguine with half lobster

and Vesuvian cherry tomatoes

€ 40.00

Seafood* risotto

with cherry tomato

€ 30.00

Ravioli with black truffle

stuffed with caciotta cheese

€ 26.00

Candele alla genovese

Candele long pasta with neapolitan Genovese meat sauce

€ 24.00

SIGNATURE DISHES

Baccal  cod* and potato

served with garlic-flavored crispy bread

€ 23.00

Spaghetti lemon and caviar

with lemon sauce "pesto" and Italian caviar

€ 35.00

Veal fillet with porcini mushrooms

and roasted potatoes

add black truffle + € 5,00

€ 38.00

Royal seafood grill* (scenic tableside service x 2)

fishes, shellfishes, molluscs with chef's dressing

served with a selection of side dishes

add a grilled lobster + € 30,00

€ 90.00

CHARCOAL GRILL

Italian Oysters (3 pcs)

with "nduja" chili cream and lemon zest

€ 22.00

Grilled red tuna steak*

with panfried eggplants and tomatoes

€ 28.00

King prawns and langoustine* (4 pcs in total)

with seasonal grilled vegetables

€ 45,00

Fresh fish or crustaceans of the day

with Chef's side dishes

S.Q.

SEA AND LAND

Sea bass "acqua pazza style"

in light poached celeri and tomato sauce with roasted potatoes and mixed green salad

€ 28.00

Lemon chicken scaloppine

with saut ed broccoli

€ 24.00

Braised pork cheek on potato cream

add black truffle + € 5,00

€ 25.00

Vegan burger

with mayo and crispy vegetables

€ 23.00

VEGETABLES

Baked potatoes

€ 6,00

Grilled pumpkin

€ 6,00

Saut ed mushrooms

€ 6,00

Mixed salad

€ 6,00

Seasonal grilled vegetables

€ 6,00

Saut ed broccoli

€ 6,00

Neapolitan-style escarole

saut ed with raisins and pine nuts

€ 7,00

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.