

Welcome to
Terrazza Mediterraneo Italian Bistrot



Sant'Agello 1930 circa

Breakfast Menu from 9.00 am to 11.45 pm

Breakfast combos

Italian breakfast (Coffee, fresh squeezed orange juice or organic Greek yogurt with granola to choose, one sweet dish to choose)	€ 10.00
Continental Breakfast (Coffee, fresh squeezed orange juice or organic Greek yogurt with granola to choose, one sweet dish to choose, fresh fruit plate, ½ bottle of water)	€ 20.00
Full breakfast (Coffee, fresh squeezed orange juice or organic Greek yogurt with granola to choose, one sweet dish to choose, fresh fruit plate, 1 savoury dish to choose, ½ bottle of water)	€ 34.00

Sweet bites

Mini sfogliatelle	€ 1.50
Home-made brioche	€ 2.50
Home-made brioche with premium filling	€ 3.50
Home-made croissant 100% Italian butter	€ 3.00
House-made Croissant 100% Italian butter with premium filling	€ 4.00
Pain au chocolat	€ 3.50
Cinnamon Roll	€ 3.50
Cake or Italian crostata	€ 3.00
Bread and Nutella	€ 5.00
Bread, butter and jam	€ 5.00
Organic Greek yogurt with chocolate granola, banana and red berries	€ 7.00
Organic Greek yogurt with cinnamon granola, annurca apple and honey	€ 7.00
Sliced mixed seasonal fresh fruit	€ 9.00
Sliced fresh pineapple	€ 8.00

Savory Breakfast

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 cream, poached eggs)	€ 14.00
o Add Italian salmon trout	+€ 4.00
Caprese salad (Buffalo mozzarella from Caserta, Sorrento tomato, fresh basil)	€ 16.00
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
o with fresh local cheese	+ € 2.00
o with grilled chicken	+ € 4.00
Mixed herbs, dried fruits, and primo sale Italian fresh cheese salad (Mixed salad, local dried fruits, primo sale Italian fresh cheese, mediterranean herbs)	€ 16.00
o add Italian salmon trout	+ € 4.00
Around Italy: mixed cheese board (Parmigiano Reggiano 24 months, white caciocavallo, fontina DOP, Provolone del Monaco DOP, aged pecorino di Amatrice, spicy gorgonzola, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)	€ 20.00
Around Italy: mixed cold cuts board (Parma ham DOP 33 months, coppa, Tuscan finocchiona, Culatello di Zibello DOP, Mortadella Bologna IGP)	€ 18.00
Sharing board with all the specialities x 2 people (Parma ham DOP 33 months, Tuscan finocchiona, Mortadella Bologna IGP, Parmigiano Reggiano 24 months, Fontina DOP, Provolone del Monaco DOP, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)	€ 25.00
Italian natural omelette with mixed salad and tomato	€ 10.00
o with cooked ham and fresh cheese	+ € 2.00
o with mixed seasonal vegetables	+ € 2.00
Poached eggs on toasted bread, sautéed spinach and light lemon mayo	€ 14.00
Sunny side up egg with crispy local pancetta	€ 10.00

Lunch Menu from 12.15 till 3.00 pm

Italian aperitivo

Around Italy: mixed cheese board € 20.00
(Parmigiano Reggiano 24 months, white caciocavallo, fontina DOP, Provolone del Monaco DOP, aged pecorino di Amatrice, spicy gorgonzola, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)

Around Italy: mixed cold cuts board € 18.00
(Parma ham DOP 33 months, coppa, Tuscan finocchiona, Culatello di Zibello DOP, Mortadella Bologna IGP)

Sharing board with all the specialities x 2 people € 25.00
(Parma ham DOP 33 months, Tuscan finocchiona, Mortadella Bologna IGP, Parmigiano Reggiano 24 months, Fontina DOP, Provolone del Monaco DOP, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)

Italian-style mixed fried coppetto € 16,00
(rice arancini with ragù, lemon croquettes, pasta omelette frittata, stuffed courgette flower with ricotta cheese)

Salads

Caprese salad € 16.00
(Buffalo mozzarella from Caserta, Sorrento tomato, fresh basil)

Chicken Caesar salad € 18.00
(Green salad, low-temperature cooked chicken, crispy local bacon, Parmigiano shaves, cherry tomatoes, croutons, Caesar dressing)

Farmer's salad € 16.00
(Mixed salad, grilled vegetables, black olives, boiled potatoes, tomatoes, rocket, and Sorrento walnuts)

- o with fresh local cheese + € 2.00
- o with grilled chicken + € 4.00

Mixed herbs, dried fruits, and primo sale Italian fresh cheese salad € 16.00
(Mixed salad, local dried fruits, primo sale Italian fresh cheese, mediterranean herbs)

- o add Italian salmon trout + € 4.00

Raw Bar

San Michele Oyster with "nduja" cream and lemon zest (3 pieces) € 24.00

Seared red tuna with balsamic vinegar emulsion and local orange € 25.00

Italian antipasti

Seafood salad with assorted mollusks and crustaceans € 28.00

Italian seafood soup with mussels and clams and homemade bread croutons € 25.00

Home-marinated gravy beef and buffalo "stracciata" fresh cheese € 22.00

Traditional eggplant baked parmigiana € 16.00

Pasta

Linguine with lobster and Vesuvian cherry tomatoes and half lobster	€ 45.00
Homemade scialatielli with seafood	€ 28.00
Mezze maniche pasta carbonara style	€ 24.00
Ravioli Capri style stuffed with caciotta cheese, butter and fresh black truffle	€ 26.00

Sea and Land

Fresh fish fillet or slice of the day	€ 28.00
Mixed fried mediterranean calamari, prawns and catch of the day	€ 35.00
“Porchetta” with rosemary, baked potatoes and sautéed spinach	€ 25.00
Beef fillet with salmoriglio sauce, rocket and vesuvian cherry tomatoes	€ 30.00
o add black truffle	+ € 5.00

Sandwich & 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 with French fries	€ 20.00
Tuna club sandwich with French fries (Seared tuna, lettuce, Sorrento tomato, Tropea onion, lemon mayonnaise)	€ 22.00

The vegetable garden

Baked potatoes/ French fries	€ 6,00
Mixed salad	€ 6,00
Sorrento tomato salad or Seasonal grilled vegetables	€ 7,00

Sweet bites

Typical Sorrento Delizia a limone - Lemon sponge cake with lemon cream	€ 8,00
Hazelnut “Rocher”, salted caramel heart and white vermouth cream	€ 8.00
Homemade ice cream (chocolate, vanilla, strawberry and lemon)	€ 7.00
Mixed seasonal fruit slice	€ 9.00
o add ice cream scoop	+ € 2.00
Fresh pineapple slice	€ 8.00

Service charge € 3.00 pp

Snack from 3.00 till 6.30 pm

Italian aperitivo

Around Italy: mixed cheese board € 20.00
(Parmigiano Reggiano 24 months, white caciocavallo, fontina DOP, Provolone del Monaco DOP, aged pecorino di Amatrice, spicy gorgonzola, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)

Around Italy: mixed cold cuts board € 18.00
(Parma ham DOP 33 months, coppa, Tuscan finocchiona, Culatello di Zibello DOP, Mortadella Bologna IGP)

Sharing board with all the specialities x 2 people € 25.00
(Parma ham DOP 33 months, Tuscan finocchiona, Mortadella Bologna IGP, Parmigiano Reggiano 24 months, Fontina DOP, Provolone del Monaco DOP, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)

Salads

Caprese salad € 16.00
(Buffalo mozzarella from Caserta, Sorrento tomato, fresh basil)

Chicken Caesar salad € 18.00
(Green salad, low-temperature cooked chicken, crispy local bacon, Parmigiano shaves, cherry tomatoes, croutons, Caesar dressing)

Farmer's salad € 16.00
(Mixed salad, grilled vegetables, black olives, boiled potatoes, tomatoes, rocket and Sorrento walnuts)

- with fresh local cheese + € 2.00
- with grilled chicken + € 4.00

Mixed herbs, dried fruits, and primo sale Italian fresh cheese salad € 16.00
(Mixed salad, local dried fruits, primo sale Italian fresh cheese, mediterranean herbs)

- add Italian salmon trout + € 4.00

Italian dishes

San Michele Oyster with "nduja" and lemon zest (3 pieces)	€ 24.00
Home-marinated gravy beef and buffalo "stracciata" fresh cheese	€ 22.00
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
Club sandwich with French fries	€ 20.00
Tuna club sandwich with French fries (Seared tuna, lettuce, Sorrento tomato, Tropea onion, lemon mayonnaise)	€ 22.00

The vegetable garden

Baked potatoes or French fries	€ 6,00
Mixed salad	€ 6,00
Sorrento tomato salad or Seasonal grilled vegetables	€ 7,00

Sweet bites

Typical Sorrento Delizia a limone - Lemon sponge cake with lemon cream	€ 8,00
Hazelnut "Rocher", salted caramel heart and white vermouth cream	€ 8.00
Homemade ice cream (chocolate, vanilla, strawberry and lemon)	€ 7.00
Mixed seasonal fruit slice	€ 9.00
o add ice cream scoop	+ € 2.00
Fresh pineapple slice	€ 8.00

Dinner from 6.30 pm to 10.30 pm

Italian aperitivo

Around Italy: mixed cheese board (Parmigiano Reggiano 24 months, white caciocavallo, fontina DOP, Provolone del Monaco DOP, aged pecorino di Amatrice, spicy gorgonzola, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)	€ 20.00
Around Italy: mixed cold cuts board (Parma ham DOP 33 months, coppa, Tuscan finocchiona, Culatello di Zibello DOP, Mortadella Bologna IGP)	€ 18.00
Sharing board with all the specialities x 2 people (Parma ham DOP 33 months, Tuscan finocchiona, Mortadella Bologna IGP, Parmigiano Reggiano 24 months, Fontina DOP, Provolone del Monaco DOP, buffalo mozzarella DOP, fresh "ricottina" flavored with lemon, mustard and fruit jams)	€ 25.00
Italian-style mixed fried coppetto (rice arancini with ragù, lemon croquettes, pasta omelette frittata, stuffed courgette flower with ricotta cheese)	€ 16.00
San Michele Oyster with "nduja" cream and lemon zest (3 pieces)	€ 24.00
Sicilian red prawns (each piece)	€ 10.00
Italian langoustine (each piece)	€ 10.00
Tuna tartare with balsamic vinegar emulsion and local oranges	€ 25.00
Seabass carpaccio with Campari dressing	€ 22.00

Signature dishes

Lobster Catalan style (steamed lobster, Tropea onions, tomato emulsion, cherry tomatoes)	€ 45.00
Ritual: spaghetti with Sorrento lemon pesto and Italian caviar	€ 35.00
Ritual: paccheri pasta with slow-cooked Bolognese ragù	€ 26.00
Grilled tuna steak with panfried eggplant and cherry tomato	€ 28.00
Ritual: cockerel in casserole for 2 people (Stuffed cockerel in casserole with Mediterranean herbs and seasonal side dishes)	€ 55.00

Italian Antipasti

Seafood salad with assorted mollusks and crustaceans	€ 28.00
Mussels and clams sauté with bread croutons	€ 25.00
Home-marinated gravy beef and buffalo "stracciata" fresh cheese	€ 22.00
Traditional eggplant baked parmigiana	€ 16.00

Italian Pasta

Linguine flat pasta with lobster, cherry tomatoes and half a lobster	€ 45.00
"Scialatielli" homemade fresh pasta with seafood	€ 28.00
Mezza maniche pasta carbonara style	€ 24.00
Ravioli Capri style stuffed with caciotta cheese, butter and fresh black truffle	€ 26.00

Charcol BBQ

Crustaceans of the day	market price
San Michele Oyster with "nduja" cream and lemon zest (3 pieces)	€ 26.00
Catch of the day	€ 32.00
Salted cod with green sweet peppers	€ 28.00
Seabass with zucchini scapece style	€ 28.00

Sea and Land

Mediterranean mixed fried squids, shrimps and the catch of the day	€ 35.00
Rosemary pork roast with baked potatoes and sautéed small spinach leaves	€ 25.00
Beef fillet with salmoriglio sauce, rocket and vesuvian cherry tomatoes	€ 30.00
◦ add black truffle	+ € 5.00
Vegan mushroom cutlet with lemon mayonnaise and Sorrento tomato salad	€ 23.00

Vegetable garden

Baked potatoes or French fries	€ 6,00
Mixed salad	€ 6,00
Sorrento tomato salad or Seasonal grilled vegetables	€ 7,00

Sweet bites

Typical Sorrento Delizia a limone - Lemon sponge cake with lemon cream	€ 8,00
Hazelnut "Rocher", salted caramel heart and white vermouth cream	€ 8.00
Pistachio and raspberry parfait	€ 8.00
Sicilian cannoli, sheep ricotta, chocolate chips and orange	€ 8.00
Ritual: Italian coffee tiramisù	€ 8.00
Homemade ice cream (chocolate, vanilla, strawberry and lemon)	€ 7.00
Mixed seasonal fruit slice	€ 9.00
◦ add ice cream scoop	+ € 2.00
Fresh pineapple slice	€ 8.00

Service charge € 3.00 pp