

# 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 with premium filling + € 1,00	€ 3,00
Home-made brioche with premium filling + € 1,00	€ 2,50
Pain au chocolat	€ 3,50
Cinnamon Roll	€ 3,50
Mini "sfogliatella" neapolitan typicall curly pastry	€ 1,50
Organic yogurt with homemade granola chocolate, banana and red berries	€ 6,00
Organic yogurt with homemade granola cinnamon granola, local apple and honey	€ 6,00
Sliced mixed seasonal fresh fruit	€ 9,00
Sliced fresh pineapple	€ 8,00

## PIATTI SALATI

### 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 •

#### Seafood salad

with assorted molluscs and crustaceans  
€ 25.00

#### Sautéed clams and mussels with bread croutons

€ 25.00

#### Red tuna tartare

with balsamic vinegar and local oranges  
€ 23.00

#### Home marinated beef carpaccio

with buffalo “stracciata” fresh cheese  
€ 22.00

#### Baked eggplant parmigiana

€ 16.00

### • PASTA •

#### Scialatielli with sea food

homemade local pasta  
€ 28.00

#### 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

#### “Porchetta”

crispy pork belly with rosemary and sautéed spinach  
€ 25.00

#### Beef fillet

with “salmoriglio” dressing, rocket salad, cherry tomatoes  
€ 32.00  
add black truffle + € 5,00

#### Vegan mushroom cutlet

with lemon mayonnaise and Sorrento tomato salad  
€ 23.00

## ITALIAN “SPUNTINI”

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

### • DELICACIES •

#### Italian Oysters (3 pcs)

€ 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 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

typical Sorrento sponge cake with lemon cream

€ 8.00

#### Hazelnut and salted caramel “Rocher”\*

parfait in chocolate crust white vermouth cream

€ 8,00

#### Homemade ice cream\*

flavors: chocolate, vanilla, strawberry, lemon

€ 7,00

#### Mixed seasonal fruit slice

add ice cream scoop + € 2.00

€ 9,00

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from 6.30 p.m. to 10.30 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

### Seafood salad\*

with assorted molluscs and crustaceans

€ 25.00

### Sautéed clams and mussels

with homemade bread croutons

€ 25.00

### Home marinated beef carpaccio

with buffalo "stracciata" fresh cheese

€ 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

### Scialatielli with sea food

homemade local pasta

€ 28.00

### Ravioli with black truffle

stuffed with caciotta cheese

€ 26.00

### Tonnarelli carbonara style

€ 23.00

## SIGNATURE DISHES

### Lobster Catalan style

steamed whole lobster, red onions,  
tomato dressing, cherry tomatoes

€ 45.00

### Spaghetti lemon and caviar

with lemon sauce "pesto" and Italian caviar

€ 35.00

### 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

### Truffled cockerel\* (scenic tableside service x 2)

stuffed whole cockerel with truffle filling  
served with a selection of side dishes

€ 65.00

## 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

### Seabass filet

with zucchini "scapecce" style

€ 30.00

### 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

### Stewed cod "baccalà"\*

with cherry tomatoes, black olives, capers and potatoes

€ 28.00

### "Porchetta"

crispy pork belly with rosemary and sautéed spinach

€ 25.00

### Beef fillet

with "salmoriglio" dressing, rocket salad and cherry tomatoes  
add black truffle + € 5,00

€ 32.00

### Vegan mushroom cutlet\*

with lemon mayonnaise and Sorrento tomato salad

€ 23.00

## VEGETABLES

### Baked potatoes

€ 6,00

### Pan fried eggplant

with cherry tomatoes and basil

€ 7,00

### Zucchini "scapecce"

marinated in olive oil, vinegar and basil

€ 7,00

### Sorrento tomato salad

€ 6,00

### Mixed salad

€ 6,00

### Seasonal grilled vegetables

€ 6,00

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# ≡ DESSERTS ≡

<b>Italian coffee tiramisù*</b>	€ 8,00
<b>Delizia al limone*</b> typical Sorrento sponge cake with lemon cream	€ 8,00
<b>Hazelnut and salted caramel “Rocher”*</b> parfait in chocolate crust white vermouth cream	€ 8,00
<b>Sicilian cannoli*</b> sheep ricotta, chocolate chips and orange	€ 8,00
<b>Sorrento orange*</b> orange mousse, dark chocolate heart, cocoa crumble	€ 8,00
<b>Homemade ice cream*</b> flavors: chocolate, vanilla, strawberry, lemon	€ 7,00
<b>Mixed seasonal fruit slice</b> add ice cream scoop + € 2.00	€ 9,00
<b>Fresh pineapple slice</b>	€ 8,00

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