

WHO'S COOKING...

Pino Di Matola is your head chef and also the owner. He brings nearly 30 years of experience in Italian cuisine. Preparing authentic Southern Italian dishes is in his blood. In his family, recipes are passed down from generation to generation.

THE NAME...

The name 'Sorrentino' was chosen with great care. It is the family name of Pino's mother. Nonna Rosa Sorrentino came from the beautiful town of Sorrento, which is particularly famous for its many lemon groves. The lemons thrive there because of the highly fertile volcanic soil. Nonna Rosa became well-known for baking authentic Neapolitan pizzas. She sold them from a handcart after her husband's pizzeria burned down during the war.

THE MENU...

In Southern Italy, a full meal begins with a large platter of various antipasti, which can include different cold cuts, cheeses, seafood, and bruschetta—naturally accompanied by a glass of wine. This is followed by 'il primo,' a small plate of pasta with a sauce prepared by the chef. Logically, this is followed by 'il secondo,' consisting of a piece of meat or fish with vegetables or salad and a potato dish. Lastly, there is 'il dolce,' a sweet treat. However, evenings in Italy don't really end—there is always room for one last round, another limoncello, and finally, an espresso.

Our menu is structured in the same way. Of course, you are free to choose from any of these courses as you wish.

Do you have an allergy? Please let us know!

Surprise menu's

Three courses	€44,50
Four courses	€49,50

ANTIPASTI FREDDI COLD ENTREES

- € 15,50 **Vitello Tonnato**
Freshly roasted, thinly sliced veal fillet with a homemade tunasauce
- € 13,50 **Caprese di Bufala**
The famous Mozzarella di Bufala served in a salad with fresh tomatoes and basil
- € 15,50 **Antipasta Napolitana**
Typical entree from Southern Italy with a combination of cured meats, grilled vegetables and Italian cheeses
- € 14,95 **Antipasti Vegetariana**
A vegetarian variation of the Antipasti Napolitana with Mozzarella di Bufala, grilled vegetables, Italian cheeses, olives, sun-dried tomatoes and a bruschetta
- € 15,50 **Carpaccio**
Fresh carpaccio made from beef tenderloin, with a balsamic dressing, sun-dried tomatoes, roasted pine nuts and Parmesan cheese

ANTIPASTI CALDI HOT ENTREES

- € 15,50 **Gamberi al Limone e Capperi**
Fried tiger prawns with capers, in a creamy lemon sauce
- € 6,75 **Bruschetta Tradizionale**
A garlic and olive oil roasted slice of bread, topped with tomatoes in a delicious fresh dressing
- € 8,00 **Le Tre Bruschette Miste**
A mix of bruschette topped with fresh tomato dressing, melted Italian cheeses and fried vegetables
- € 8,50 **Zuppa del Giorno**
Delicious fresh seasonal Italian soup
- € 13,50 **Parmigiana di Melanzane**
Stacked grilled aubergines in fresh tomato sauce with Mozzarella and Parmesan cheese

PRIMI PIATTI FIRST COURSE

- € 17,95 **Pappardelle al Ragù di Cinghiale**
A large, very broad pasta served in a delicious seasonal wild boar ragout (only available during fall and winter)
- €14,00 **Garganelli di Sarah**
Fresh variant of penne in a San Marzano tomato sauce with Parmesan cheese
- € 15,50 **Spaghetti alla Siciliana**
Fresh spaghetti served in a Sicilian tomato sauce with eggplant and basil
- € 17,50 **Spaghetti alla Carbonara**
Fresh spaghetti with guanciale Campagnolo DOP, egg and Pecorino cheese
- € 16,00 **Garganelli al Pesto Basilico**
Fresh variant of penne served in a house made pesto with basil, pine nuts and Parmesan cheese
- € 16,50 **Garganelli al Forno**
Fresh variant of penne served in a delicious creamy tomato sauce with Parmesan prosciutto and oyster mushrooms, finished in the oven with Parmesan cheese
- € 17,50 **Taglione Rosse ai Gamberi**
Fresh linguini with fried prawns, tomato and basil
- € 16,00 **Cannelloni Vegetariana**
Oven baked pastarolls, filled with ricotta and spinach, served in creamy tomato sauce
- € 16,00 **Fagottini di Pere**
Fresh pasta filled with pear and cream cheese
- € 16,00 **Mezza Luna**
Fresh pasta filled with ricotta and spinach, served in a creamy white sauce
- € 16,00 **Lasagna Sorrentino**
Homemade Neapolitan lasagna filled with minced meat, prosciutto and mozzarella
- € 16,50 **Risotto ai Funghi**
Creamy risotto with different sorts of mushrooms
- € 17,50 **Risotto alla Pescatore**
Creamy seafood risotto with calamari, mussels and salmon
- Glutenfree pasta** With your sauce of choice, ask the chef!

SECONDI PIATTI MAIN COURSE

MEAT DISHES

- € 30,00 **Tagliata di Manzo**
Grilled and sliced beef tenderloin, served with rucola, Parmesan cheese and a balsamic crème
- € 26,50 **Ribeye alla Sambuca**
Ribeye with fried oyster mushrooms and a creamy sambucca sauce
- € 29,95 **Grigliata Mista di Carne**
Mixed grill with lamb and beef tenderloin, ribeye and lamb chop
- € 29,95 **Filetto di Agnello con Salsa di Fichi**
Lamb tenderloin with fried oyster mushrooms and a balsamic fig sauce
- € 30,00 **Filetto di Bue con Salsa di Tartufo**
Tournedos with a red wine and truffle sauce
- €26,00 **Saltimbocca alla Romana**
Veal escalope with sage, Parmesan prosciutto and melted mozzarella in a light white wine sauce
- €30,00 **Terra e Mare**
Veal escalope with sage, Parmesan prosciutto and melted mozzarella in a light white wine sauce

FISH DISHES

- € 26,00 **Branzino alla Zafferano**
Sea bass fillet with garlic in a white wine and saffron sauce
- € 28,50 **Trio di Pesce**
A mix of tuna, prawns and sea bass fillet
- € 28,50 **Gamberoni al Vino Bianco**
Five king tiger prawns in a white wine sauce

All main courses are served with fresh vegetables,
salad and oven baked potatoes

PIZZE PIZZAS

- € 11,95 **Marherita**
Tomato sauce and mozzarella
- € 13,95 **Sorrentino**
Tomato sauce, mozzarella, fresh bell pepper, fried eggplant and zucchini
- € 15,95 **Gorgonzola**
Tomato sauce, mozzarella, Gorgonzola
- € 12,95 **Salami**
Tomato sauce, mozzarella, salami
- € 12,95 **Prosciutto**
Tomato sauce, mozzarella, ham
- € 13,50 **Ananas**
Tomato sauce, mozzarella, ham, pineapple
- € 15,50 **Calzone Amalfi**
Folded pizza with tomato sauce, mozzarella, mushrooms, ham and salami
- € 15,50 **Quattro Stagioni**
Tomato sauce, mozzarella, ham, salami, fresh bell pepper, mushrooms
- € 16,00 **Carbonara**
Tomato sauce, mozzarella, ham, salami, bacon, onion
- € 16,00 **Pollo**
Tomato sauce, mozzarella, chicken breast, onion, fresh bell pepper
- € 16,95 **Parma**
Tomato sauce, mozzarella, fresh Parmesan prosciutto, rucola, Parmesan cheese
- € 16,95 **Carpaccio**
Tomato sauce, mozzarella, carpaccio, sun-dried tomatoes, rucola, pine nuts, Parmesan cheese
- € 16,00 **Tonno**
Tomato sauce, mozzarella, tuna, onion, rucola
- € 16,50 **Vietri**
White sauce, mozzarella, fresh Roma tomatoes, smoked salmon, rucola
- € 16,95 **Marinara**
Tomato sauce, mozzarella, mussels, shrimp, smoked salmon, tuna

PIZZE SPECIALE Special pizza's

- € 19,95 **Burrata e prosciutto crudo**
Tomato sauce, mozzarella, burrata, prosciutto di parma, Parmesan cheese
- € 15,50 **Diavola**
Tomato sauce, mozzarella, spicy Spianata sausage
- € 19,95 **Tartufata**
Truffle suace, mozzarella, mushrooms, arugala and parmesan cheese

DOLCI DESSERTS

- € 8,95 **Tiramisu di Pino**
Homemade Tiramisu
- € 8,95 **Torta Caprese**
Homemade chocolate cake with almonds, served with vanilla icecream,
as is customary on the island of Capri
- € 8,95 **Cannoli Siciliani**
Traditional Sicilian pastry, filled with ricotta, chocolate and pistache
- € 8,50 **Gelato Sorrentino**
Italian lemon, strawberry and pistache ice cream
- € 6,95 **Bambini**
Surprise ice cream for the kids
- € 14,50 **Formaggi**
Varying Italian cheeses