

Antipasti – Starters

V Mozzarella E Pomodoro £8.50

Creamy mozzarella sliced with fresh tomato on a bed of leaf salad, drizzle of basil extra virgin olive oil

V Il Tricolore 9.50

Smooth mozzarella with ripe tomatoes and buttery avocado on a leafy salad, finished with basil and extra virgin olive oil

V Funghi All'Aglio £8.50

Tender mushrooms cooked in a rich garlic butter

V Funghi In Carrozza £8.50

Also elevated with crisp prosciutto £9.25

Juicy mushrooms in a smooth tomato sauce, topped with melted mozzarella and baked until golden

V Melone £7.50

Refreshing sun-ripened honeydew melon

Prosciutto E Mozzarella £11

Hand-sliced prosciutto and velvety mozzarella cheese

Prosciutto Con Avocado £11

Thinly sliced prosciutto entwined with creamy avocado

Prosciutto E Melone £11

A timeless pairing, prosciutto over sweet melon, blending salty and sweet flavours

V Melanzane Alla Parmigiana £9.50 ★ Sorrentino Favourite ★

Tender aubergine, oven-baked to perfection with tomato, mozzarella, and a heavy dusting of vegetarian parmesan, finished with basil and extra virgin olive oil

Cozze In Bianco £11

Plump mussels steamed in a delicate white wine and cream

Cozze Alla Diavola £11

Tasty mussels simmered in tomato sauce with white wine and a hint of chilli

Gamberoni All'Aglio £13

King prawns cooked in a flavourful garlic butter

Seafood Don Giovanni £13

A medley of king prawns, mussels, clams, cod, squid, bathed in tomato sauce, white wine and chilli – a seafood symphony

Antipasto Sorrentino £12.50 (individual) Or £11.50 per person (Sharing Platter)

A generous spread of aged prosciutto, salami, mozzarella, tomatoes, melon, avocado, and olives

V Antipasto Verdure £11 (individual) Or £10 per person (Sharing Platter)

A fresh vegetarian platter with char-grilled vegetables, avocado, leaf salad, olives, mozzarella, tomatoes, and melon, finished with basil and extra virgin olive oil

v Ciabatta Bread, Extra Virgin Olive Oil & Balsamic £5.50

v Mixed Olives. Black and Green £5.50

v Ciabatta Bread and Olives £8

v Ciabatta Garlic Bread £6

v Garlic Bread and Mozzarella £7.50

v Tomato Bruschetta £7.50

v Tomato Bruschetta and Avocado £8

v Tomato Bruschetta and Mozzarella £8

v Garlic Bread Pizza £8

v Garlic Bread Pizza and Mozzarella £9

Pizze

Homemade dough, proofed for 24 hours, baked on stone

V Margherita £15.50

The classic pizza, with rich tomato sauce and thin slices of mozzarella

V Mediterranea £16.50

Char-grilled vegetables on a tomato base, topped with melted mozzarella

V Popeye Pizza £16.50

A wholesome mix of spinach, red onion, free-range egg, tomato base and creamy mozzarella

Napoletana £16.50

Salty anchovies, capers, and olives on a tomato and mozzarella base – a taste of Naples

Pepperoni £16.50

Spicy pepperoni over sweet tomato sauce and mozzarella, with a kick of heat

Quattro Formaggi £17.50

A rich blend of gorgonzola, goats cheese, vegetarian parmesan and mozzarella, with a hint of tomato

La Rosa £16.50

Goats cheese, sweet red peppers, tomato and mozzarella base

Marinara £18

A seafood mix of mussels, clams, squid, anchovies, and capers on a tomato and mozzarella base

Prosciutto di Parma E Rucola £17.50

Aged prosciutto and fresh rocket on a tomato and mozzarella base, simple and flavourful

Sorrentino £18 ★ Sorrentino Favourite ★

Aged prosciutto, gorgonzola, sweet onions, fresh pieces of tomato and mozzarella

Don Giovanni £18

Slow cooked bolognese sauce, salami, spicy pepperoni, tomato, and mozzarella

Quattro Stagioni £17.50

Four seasons in one: pepperoni, mushrooms, prosciutto and anchovies, united by tomato and mozzarella

Bolognese £16.50

Rich minced beef ragù with red onions, a hint of chili, tomato, and mozzarella

Pollo Rosso £18

Strips of chicken and roasted red peppers atop tomato and mozzarella, vibrant and satisfying

Vegan?

Vegan shredded mozzarella now available!

Extra Toppings

£3 each:

Chicken / Pepperoni

£2 each:

Vegetable / Egg or Extra Cheese

v Insalata Mista

Mixed salad £6.50

v Rucola E Parmigiano

Rocket and parmesan £7

v Avocado E Foglie

Avocado & leaf salad £7

Pasta

V Penne Sorrentino £17

Penne with spinach, button mushrooms, garlic, cream, and vegetarian cheese

V Penne alle Verdure £16.50

Penne with Mediterranean vegetables in a slow-simmered tomato sauce

V Cannelloni Spinaci £17

Oven-baked cannelloni stuffed with spinach and creamy ricotta, topped with a golden cheese layer

V Melanzane Alla Parmigiana £17

Tender aubergine layered with tomato sauce, mozzarella, vegetarian Parmesan, and basil, baked to perfection

Cannelloni Vesuvio £17

Oven-baked cannelloni filled with spinach, ricotta, mozzarella, chilli, and spicy pepperoni

Cannelloni Gorgonzola £17

Oven-baked cannelloni with spinach and ricotta, mozzarella, finished with a gorgonzola topping

Linguine Bolognese £17

Linguine with a slow-cooked beef ragù Bolognese

Linguine Carbonara £17 Add extra chicken £3

Linguine with prosciutto, free-range egg, cream, and aged cheese

Lasagne Al Forno £17 ★ Sorrentino Favourite ★

Homemade lasagne with minced beef, oven-baked with layers of pasta sheets, tomato, and melted cheese

Lasagne All'Americana £18

A twist on our classic homemade lasagne with minced beef, pepperoni, tomato, cheese, chilli, oven-baked to perfection

Lasagne Gorgonzola £18

Homemade mince beef lasagne, oven-baked with tomato and a lavish gorgonzola topping

Penne Con Gorgonzola, Funghi E Rucola £17 Add extra chicken £3

Penne in a cheesy, creamy gorgonzola sauce with sliced button mushrooms and peppery rocket

Penne Con Pollo A La Sorrentino £18.50 ★ Sorrentino Favourite ★

Penne with chicken, spinach, mushrooms, garlic, cream, and cheese

Penne Con Pollo E Melanzane Arrabbiata £18.50

Penne with chicken, aubergine, and a tomato-chilli sauce

**Gluten Free penne option for
any penne or linguine dish listed**

Pasta

Linguine Con Frutti Di Mare £19.50

Linguine with king prawns, mussels, clams, squid, and cod in a tomato and white wine sauce – Fruits of the sea

Linguine Di Mare Cremosa £19.50 ★ Sorrentino Favourite ★

Linguine with king prawns, mussels, clams, squid, and cod in a delicate cream and white wine sauce

Linguine Gamberoni £21

Linguine with king prawns and sweet cherry tomatoes in a rich tomato and white wine reduction

**Gluten Free penne option for
any penne or linguine dish listed**

House Fillet Specialities

Linguine Bolognese Con Filetto £22 ★ Sorrentino Favourite ★

Linguine in a slow-cooked tomato and beef ragù bolognese, topped with tender pan-seared beef fillet medallions for an indulgent fusion of flavours

New York Pizza £21

A flavourful pizza with strips of prime fillet steak, gorgonzola cheese, and peppery rocket salad, layered on a tomato sauce and melted mozzarella base

Melanzane Alla Parmigiana con Filetto £22

Aubergines, oven-baked in a rich tomato sauce with a golden crust of mozzarella and vegetarian parmesan, elevated with a topping of seared beef fillet medallions and basil

Piccolo / Children's Menu

£9 for two courses

Pick a child's main:

Linguine Bolognese

Mini Pizza Margherita

Plain Penne butter (with/without cheese)

For children under 10

Penne Carbonara

Salami Pizza

Penne Tomato (with/without cheese)

Dessert:

Two scoops of ice cream of your choice

Carne – Meat

Filetto Di Pollo – Chicken

Two Succulent Breasts of Chicken with your choice of sauce. Served with golden pan-fried potatoes and leaf salad with balsamic vinaigrette

Pollo alla Gorgonzola £22

Chicken breasts with a creamy gorgonzola sauce and sliced button mushrooms

Pollo Cacciatore £22

Chicken breasts simmered in a rustic tomato sauce with mushrooms, onions, and red wine

Pollo Alla Parma £22 ★ Sorrentino Favourite ★

Chicken breasts wrapped in aged prosciutto, finished with a velvety cream sauce

Pollo Mediterranea £22

Chicken breasts on char-grilled vegetables, finished with basil olive oil

Insalata Di Pollo £20

A light chicken salad with Mediterranean vegetables (no potatoes)

Bistecca – Filet Mignon Steak

Prime 8oz fillet steak, pan-seared to your liking and finished in butter—the undisputed king of steaks. Served with golden pan-fried potatoes and leaf salad with balsamic vinaigrette

Bistecca Ai Ferri £31

Plain fillet steak, simply grilled to showcase its natural perfection

Bistecca Gorgonzola £34 ★ Sorrentino Favourite ★

Fillet steak with a creamy gorgonzola sauce and sautéed mushrooms

Bistecca Pizzaiola £34

Fillet steak in a rich tomato sauce with mushrooms, onions, and red wine

Bistecca Al Pepe £34

Fillet steak with green peppercorns, cream, and a splash of red wine

Bistecca Mediterranea £34

Grilled fillet steak on char-grilled vegetables with basil extra virgin olive oil

Bistecca Con Porcini £34.50

Fillet steak with a wild porcini mushroom, cream, and red wine sauce

Bistecca All'Aglio £34

Fillet steak cooked in a decadent garlic butter with fresh parsley

Bistecca Francesco £40

A signature creation, fillet steak with garlic butter, parsley, and three king prawns, honouring the founder of Sorrentino Restaurant, Padrone Francesco

Frutti Di Mare – Seafood

All served with your choice of either golden pan-fried potatoes, or ciabatta bread and leaf salad with balsamic vinaigrette

Cozze In Bianco £22

Mussels steamed in a light white wine and cream sauce

Cozze Alla Diavola £22

Mussels simmered in a tomato and chilli sauce

Seafood Don Giovanni £25.50

King prawns, mussels, clams, squid, cod, and mushrooms in a tomato wine sauce with chilli

Seafood Sorrentino £25.50 ★ Sorrentino Favourite ★

King prawns, mussels, clams, squid, cod, and mushrooms in a creamy white wine sauce

Gamberoni All'Aglio £26

King prawns cooked in decadent garlic butter with sautéed mushrooms

Gamberoni Alla Napoletana £26

King prawns with mushrooms in a tomato and wine sauce, spiced with chilli

Merluzzo in Salsa £24

Cod loin on a zesty cherry tomato and caper salsa (chili optional upon request)

Merluzzo Alla Parma £24

Cod loin wrapped in prosciutto, served on char-grilled courgettes with extra virgin basil olive oil

v Ciabatta Bread, Extra Virgin Olive Oil & Balsamic Vinegar £5.50

v Mixed Olives, Black and Green £5.50

v Ciabatta Bread and Olives £8

v Ciabatta Garlic Bread £6

v Garlic Bread & Mozzarella £7.50

v Tomato Bruschetta £7.50

v Tomato Bruschetta and Avocado £8

v Tomato Bruschetta and Mozzarella £8

v Garlic Bread Pizza £8

v Garlic Bread Pizza & Mozzarella £9

v Insalata Di Foglie

Mixed leaf salad £6

v Insalata Mista

Mixed salad £6.50

v Pomodori e Cipolle

Tomato and onion £6.50

v Rucola E Parmigiano

Rocket and vegetarian parmesan £7

v Insalata di Avocado E Foglie

Avocado & leaf salad £7

v Char-grilled Mediterranean Vegetables £7

v Pan Fried Potatoes £5

v Garlic Mushrooms £7