

Antipasti – Starters

V Mozzarella E Pomodoro 9

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

V Il Tricolore 10

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

Funghi Gorgonzola 9.75

mushrooms oven baked, covered with cream and gorgonzola

V Melone 7.50

Refreshing sun-ripened honeydew melon

Prosciutto E Mozzarella 11.50

Hand-sliced prosciutto and velvety mozzarella cheese

Prosciutto Con Avocado 11.50

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 14

King prawns cooked in a flavourful garlic butter

Seafood Don Giovanni 14

A medley of king prawns, mussels, clams, hake, 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, mozzarella, tomatoes, melon, avocado, and olives

v Garlic Bread Pizza 8

v Garlic Bread Pizza and Mozzarella 9

v Ciabatta Bread, Extra Virgin Olive Oil & Balsamic 5.50

v Mixed Olives 5.50

v Ciabatta Bread and Olives 8.50

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

Pizze

Homemade dough, proofed for 24 hours, Neapolitan Style

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, red onion, tomato and mozzarella base

Pescatora 18.50

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

Prosciutto di Parma E Rucola 18.50

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

Sorrentino 18.50 ★ Sorrentino Favourite ★

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

Quattro Stagioni 17.50

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

Bolognese 17

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

Pollo Rosso 18.50

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

Pizza Carbonara 21

Cream, mozzarella and vegetarian parmesan base, prosciutto, egg yolk

Vegan?

Vegan shredded mozzarella available!

Extra Toppings

3 each:

Chicken / Pepperoni

2 each:

Vegetable / Egg or Extra Cheese

v Insalata Mista 7.50

Mixed salad

v Rucola E Parmigiano 7.50

Rocket and parmesan

v Avocado E Foglie 7

Avocado & leaf salad

Pasta

V Penne Sorrentino 17

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

V Penne Al Forno Con Verdure 17

Penne, tomato sauce with vegetables oven baked with mozzarella and vegetarian parmesan

V Cannelloni Spinaci 17

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

V Melanzane Alla Parmigiana 18

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 19

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

Lasagne Gorgonzola 19

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

Penne Con Gorgonzola, Funghi E Rucola 18.75 Add extra chicken £3

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

Penne Con Pollo A La Sorrentino 18.75 ★ 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 hake in a tomato and white wine sauce – Fruits of the sea

Linguine Di Mare Cremosa 21 ★ Sorrentino Favourite ★

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

Linguine Gamberoni 21.50

Linguine with king prawns and sweet cherry tomatoes in a tomato and cream reduction

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

House Fillet Specialities

Linguine Bolognese Con Filetto 25 ★ 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 24

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 25

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

10 for two courses

Pick a child's main:

Linguine Bolognese

Mini Pizza Margherita

Plain Penne butter (with/without cheese)

For children under 10 yrs

Penne Carbonara

Bolognese 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 23

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 23 ★ 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 21

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 36

Plain fillet steak, simply grilled to showcase its natural perfection

Bistecca Gorgonzola 39 ★ Sorrentino Favourite ★

Fillet steak with a creamy gorgonzola sauce and sautéed mushrooms

Bistecca Pizzaiola 39

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

Bistecca Al Pepe 39

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

Bistecca Mediterranea 39

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

Bistecca All'Aglio 39

Fillet steak cooked in a decadent garlic butter with fresh parsley

Bistecca Francesco 43

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 23

Mussels steamed in a light white wine and cream sauce

Cozze Alla Diavola 23

Mussels simmered in a tomato and chilli sauce

Seafood Don Giovanni 28

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

Seafood Sorrentino 28 ★ Sorrentino Favourite ★

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

Gamberoni All'Aglio 28

King prawns cooked in decadent garlic butter with sautéed mushrooms

Gamberoni Alla Napoletana 28

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

Nasello in Salsa 24

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

Nasello Alla Parma 25

Hake 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 8.50

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 6
Mixed leaf salad

v Insalata Mista 7.50
Mixed salad

v Pomodori e Cipolle 6.50
Tomato and onion

v Rucola E Parmigiano 7.50
Rocket and vegetarian parmesan

v Insalata di Avocado E Foglie 7
Avocado & leaf salad

v Char-grilled Mediterranean Vegetables 7

v Pan Fried Potatoes 5

v Garlic Mushrooms 7