



Sorrento

Sorrento is nestled in a picturesque setting on the rugged cliffs of the beautiful Amalfi Coast and here in our restaurant we want you to experience that same lovely Mediterranean ambiance. In these warm, informal and stylish surroundings, with wonderful ocean views, you'll uncover an authentic taste of Italy.

In the true spirit of Italian cooking, our menu is overflowing with fresh ingredients and sun-blushed flavours. You'll find traditional, Italian fare and much loved favourites, prepared to the highest standards. There are speciality meat and fish dishes, hot and cold antipasti, lasagne, pizza and pasta, as well as a decadent selection of Italian desserts served from the sweet trolley with a touch of Italian flair.

Buon appetito!

Antipasti

Mozzarella Tricolore

Buffalo mozzarella, roasted cherry tomatoes and basil leaves with virgin olive oil (v)

Zuppa Minestrone

Classic Italian minestrone Milanese (v)

Calamari Fritti

Deep-fried calamari rings with garlic and saffron mayonnaise

Prosciutto di San Daniele

with sweet melon

Bruschetta al Pomodoro

Slow roasted cherry tomato, rocket and avocado bruschetta on oven-baked black olive ciabatta (v)

Funghi al Forno

Oven-baked mushrooms with dolcelatte and garlic ciabatta (v)

Secondi

Lasagna al Forno

Our 100% beef steak lasagne with creamy béchamel and Gruyere sauce and durum wheat spinach pasta sheets, glazed with Grana Padano cheese and served with garlic ciabatta

Scaloppine Milanese

Classic breaded escalope of pork Milanese with spaghetti in a tomato sauce

Filetto di Branzino con Gamberoni e Funghi

Pan-fried fillet of sea bass with tiger prawns, chestnut mushrooms and olive oil

Pollo Rustico

Pan-fried corn-fed chicken breast wrapped in Parma ham on a wild mushroom tartlet with Marsala wine jus

Risotto di Porri e Taleggio con Pesto di Noci

Leek with Taleggio cheese and walnut pesto (v)

Polpettine di Carne

Beef, pork and pine nut meatballs in a tomato and pea sauce

All main course dishes are served with Tuscan potatoes and a mixed leaf salad

Pizza e Pasta

All pasta dishes are available as a starter or main course

Please choose your pasta

Spaghetti • Penne

Then select your favourite sauce

Bolognese • Carbonara • Marinara • al Pomodoro (v)

Sorrento Pizza of the Day

Please ask your waiter for today's pizza

Dolci

Carrello Dolci

Delicious Italian desserts from the sweet trolley

Gelati

Strawberry and clotted cream, chocolate truffle, vanilla or cappuccino

Sorrento Specials

Antipasto

Gamberoni al Cognac con Aglio £4.95

Pan-fried jumbo king prawns in garlic butter and brandy

Secondi

Cook your own Fillet of Beef on Italian Lava Rock £6.50

A 6oz fillet of beef served with 3 dips, confit tomato, sautéed field mushroom and onion rings*

Frutti di Mare alla Griglia £9.50

Grilled lobster tail, scallop, tiger prawns in garlic butter, calamari and salmon

(v) – Denotes vegetarian choice

Please note that some of these dishes may contain nuts or nut extracts

*Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Vini Frizzanti

	Glass 125ml	Bottle
P&O Cruises Prosecco Le Colture, Veneto, Italy Excellent with any antipasti	£3.25	£18.50
Asti Spumante Martini & Rossi, Piedmont, Italy Excellent with any dessert	£3.00	£17.00

Vini Bianchi

Light, Crisp and Dry

	Glass 175ml	Glass 250ml	½ Litre Carafe	Bottle
Gavi di Gavi, La Minaia, Nicola Bergaglio, Piedmont, Italy Perfect match for Frutti di Mare alla Griglia	£4.50	£6.00	£12.00	£17.25
Villa Bianchi Verdicchio dei Castelli di Jesi, DOC Classico, Umani Ronchi, Marche, Italy Perfect match for Marinara pasta	£3.75	£5.00	£9.75	£14.50
Pinot Grigio delle Venezie IGT, Veritiere, Veneto, Italy Perfect match for Carbonara pasta	£3.50	£4.95	-	£13.95

Medium and Fruity

Santa Florentina Pinot Gris, Fairtrade, Famatina Valley, Argentina Perfect with seafood and vegetarian dishes	£3.05	£4.25	£8.50	£12.95
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Fuller and Rich

Fiano, MandraRossa, Sicily, Italy Perfect match for Pollo Rustico	£4.00	£5.75	£11.25	£16.50
La Croix, Vermentino/Sauvignon Blanc Vin de Pays d'Oc, Languedoc, France Perfect match for Gamberoni al Cognac con Aglio	£3.25	£4.75	-	£13.50
Porta Palo Chardonnay/Pinot Grigio, Sicily, Italy Excellent with seafood	£2.95	£4.25	-	£11.95

Vini Rosati

Light, Crisp and Dry

Pinot Grigio Blush, Via Nova, Veneto, Italy Excellent with seafood	£3.50	£4.95	-	£13.95
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Fuller and Fruity

Delicato Family Vineyards Zinfandel Rose, California, USA Excellent with chicken and seafood	£4.15	£5.85	£11.35	£16.75
Porta Palo Cabernet Sauvignon Rose, Sicily, Italy Perfect match for Lasagna al Forno	£2.95	£4.25	£8.00	£11.95

Vini Rossi

Light and Fruity

Valpolicella I Fiori, Lamberti, Veneto, Italy Perfect match for al Pomodoro pasta	£3.25	£4.75	£9.25	£13.50
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Medium, Mellow /Fruity and Distinctive

Chianti Rufina Riserva Fattoria di Basciano, Tuscany, Italy Perfect match for Lasagna al Forno	£5.50	£7.00	£13.50	£19.95
Alisios Tempranillo/Touriga, Campanha, Brazil Perfect match for Bolognese pasta	£3.50	£4.95	-	£14.00
Podere Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy Excellent with tuna, chicken or pasta	£3.15	£4.50	£9.00	£12.95

Fuller, Spicy and Warming

Brunello di Montalcino, Il Poggione, Tuscany, Italy Perfect match for Fillet of Beef on Italian Lava Rock	-	-	-	£27.95
Malbec Bodega Catena Zapata, Mendoza, Argentina Excellent with red meat and meaty pasta	£4.25	£5.95	£11.50	£16.95
Porta Palo Shiraz/Nero d`Avola, Sicily, Italy Excellent with red meat and meaty pasta	£2.95	£4.25	-	£11.95