

# *L' Antica Trattoria*

*in Sorrento since 1930*



*by*

*Aldo D' Oria and Carmela Joviero*

COMPOSED MENU

# MENU N. 1

EURO 60,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Pellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Home-made ravioli with soft ricotta cheese and tomato sauce.

A delicious roast baby beef with pine-seeds, sultanas goats cheese, tomato ragu and potatoes croquettes with broccoli.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 2

EURO 65,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Dellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Spaghettoni *Gerardo Di Nola* or home-made ravioli,  
with ricotta cheese flavoured with Sorrento orange and lemon,  
sea-food and little cherry tomatoes.

Roast fillet of sea-bass with vegetables  
and delicious sardines sauce,

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake)

Espresso and limoncello.

# MENU N. 3

EURO 75,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Pellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Buffalo mozzarella, Sorrento fresh tomatoes and basil.

Home-made cannelloni with beef meat, tomato anche cheese sauce.

Tender baby lamb chops carré roasted in a delicious coating of breadcrumbs flavoured with local Provolone del Monaco cheese sauce and noisettes potatoes.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 4

EURO 75,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Dellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Prosciutto crudo from the Caserta Region with slices of goat's cheese, home-made tomato relish and sweet melon.

Home-made ravioli with soft ricotta cheese and tomato sauce.

Roast fillet of sea bream bream with braised spinach and mushrooms, served with red wine sauce.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 5

EURO 80,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San PELLEGRINO*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Assorted local hors-d'œuvres  
*(grilled vegetables, prosciutto crudo, Neapolitan 'salame' and melon.*

Home-made gnocchi in smoked cheese sauce  
with baby cherry tomatoes.

Delicious pork filled with local apples 'annurche',  
wrapped in Parma ham and a purée of bread beans.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 6

EURO 90,00

INCLUSO:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Dellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Brochettes of fresh caught local fish with mozzarella, tomatoes purée of onions from Pompei and balsamic vinegar.

Hard grain home-made orecchiette pasta with fresh shrimps zucchini and cherry tomatoes.

Sea-bass en bellevue.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 7

EURO 100,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Pellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Fresh prawns in breadcrumbs with a fresh sardines sauce served on a nest of crisp green salad.

Risotto with sea-food (*shell-fish*).

Pezzogna, a superb typical local white fish baked in a salt crust with herbs and served with a blended sauce of mint and lemon.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.

# MENU N. 8

EURO 100,00

INCLUDING:

- White wine: *Fiano di Avellino*
- Red wine: *Nero d'Avola*
- Mineral water *San Dellegrino*
- Soft drinks



Zucchini-flower head with a delicious vinegar sauce.

Timbale of egg-plant, mozzarella cheese,  
fresh tomato sauce and basil.

Special Gragnano candle pasta  
with fresh meat and onion sauce.

Fillet of beef with Sichuan pepper sauce.

Mixed vegetables in season.

Lemon delizia (a typical Sorrento cake).

Espresso and limoncello.



# L'ANTICA TRATTORIA

*by Aldo D'Oria and Carmela Ioviero*

Via Padre Reginaldo Giuliani, 33 - 80067 Sorrento (Naples - Italy)

Tel.: +39 081 8071082 - Fax: +39 081 5324651

[www.lanticatrattoria.com](http://www.lanticatrattoria.com) - [info@lanticatrattoria.com](mailto:info@lanticatrattoria.com)

GRAPHIC DESIGN BY:

Virtual Trends s.r.l. ([www.virtualtrends.it](http://www.virtualtrends.it) - [info@virtualtrends.it](mailto:info@virtualtrends.it))