D'ORIA E IOVIERO — RISTORANTE E SUITE

L'Antica Trattoria

A SORRENTO DAL 1930

Menu

The D'Oria Family and

the Executive Chefs ***Antonio Spasiano*** *—* ***Antonino Maresca***

the Pastry Chef ***Antonio Galasso***

Welcome You

Important Information about
Allergies and Intolerances

Information relating to the presence of substances or products that can cause allergies or intolerances are available by ***consulting the last pages of this menu*** *or by asking our Staff on duty.*

"Savoir choisir
c'est un art de l'esprit
et de l'imagination"



L'Antica Trattoria painted by Vincenzo Stinga

Concert Tasting Menu

Euro 140,00

Zucchini flowers
with ricotta cheese, ham, fried in light batter,
served with zucchini sauce and smoked cheese

Thin rings of calamari
in breadcrumbs, flavored with lemon and orange,
pistachio and basil pesto

* ***Thai-inspired lobster***
lobster tail au gratin with Normandy butter and green curry,
infused with ginger coconut milk and lime

Tagliolini Antica Trattoria
with lemon cream sauce, red prawns,
lumpfish on creamed spinach

Turbot fish
leek and potato purée, fried leeks and coffee powder

Veal fillet
in pistachio flour crust, blanched spinach,
Sorrento orange reduction, baked baby potatoes

Lemon sorbet

Dessert

** Frozen*

Price per person, tax and service included – Tips at Your discretion.
Available only for all the guests at the table. Thank you very much for Your co-operation.

Menu à la Carte

3 dishes Euro 85 per person:
starter or pasta dish + main course + dessert

Starters

Zucchini flowers € 30
with ricotta cheese, ham, fried in light batter,
served with zucchini sauce and smoked cheese

Breast and legs of quail € 35
stuffed with porchetta, rucola, pear in red wine,
provolone cheese, pan brioche and truffle sauce

Burrata € 30
fried bread crust, tomato sauce, basil oil

* **Thai-inspired lobster** € 60 *(with set menu + € 15,00)*
lobster tail au gratin with Normandy butter and green curry,
infused with ginger coconut milk and lime

Crispy red prawns € 35
with sardine sauce, dry marinated tomato, capers,
black olives and burrata

Thin rings of calamari € 35
in crisp breadcrumbs, flavoured with lemon, orange,
pistachio and basil pesto

Aubergine parmigiana € 30
stuffed with mozzarella, Vesuvius cherry tomato sauce
and parmesan fondue

Bellota Patanegra € 45
Iberian ham

Beet salad € 30
almond cream, walnuts and mediterranean herbs

Possible to make this dish gluten-free

Price per person, tax and service included, tips at Your discretion
This is a proposal for single person, the menu cannot be shared

Menu à la Carte

Pasta Dishes

Spaghetti "cacio e pepe" € 33
with pecorino cheese, black pepper,
served with beef ragout Neapolitan style

Potato gnocchi € 35
with buffalo mozzarella, cherry tomatoes and arugula pesto

Paccheri € 35
with monkfish, capers, olives, cherry tomatoes and breadcrumbs

Tagliolini Antica Trattoria € 35
with lemon cream sauce, red prawns, lumpfish on creamed spinach

Ravioli € 33
with zucchini, zucchini flowers, assorted local cheeses, and basil

Risotto € 35
seasonal fantasy

Main Dishes

Sea-bass € 43
with seafood, calamari, prawn and marinara sauce

Turbot fish €43
leek and potato purée, fried leeks and coffee powder

Lamb chops € 43
breaded with herbs, mustard and Provolone del Monaco cheese sauce,
paprika sweet potato puree and fried green beans

Veal fillet € 43
in pistachio flour crust, blanched spinach,
Sorrento orange reduction, baked baby potatoes

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* *Frozen*

Possible to make this dish gluten-free

Price per person, tax and service included, tips at Your discretion

Kids Menu

Children under 12 years

Penne pasta
with tomato sauce
€ 10

***Beef** paillard*
€ 30

*Milanese **cutlet***
€ 30

*Fillet of **grilled fish***
€ 30

French fries
€ 9

Price per person, tax and service included, tips at Your discretion

Vegan Menu

Euro 85.00

Beet salad
almond cream, walnuts
and mediterranean herbs

Risotto
with leeks, candied lemon,
basil and wild fennel

Egg-plant meatballs
sauce made with sun-dried tomatoes
in oil and zucchini flowers

Chocolate fondant
raspberry sorbet and chocolate mousse

Notice to Customers

Our vegan and gluten-free dishes are aimed at a clientele who chose to follow a certain diet.

It should be noted that even if the dishes are cooked and assembled without lactose or gluten, they could be contaminated by the surrounding environment.

Price per person, tax and service included, tips at Your discretion

This is a proposal for single person, the menu cannot be shared

Discovery Lunch

1 starter, 1 main course, 1 dessert – Euro 50,00

Only for lunch (from 12:00 to 17:00) – Not available in special holidays

Zucchini flowers
with ricotta cheese, ham, fried in light batter,
served with zucchini sauce and smoked cheese

Spaghetti "cacio e pepe"
with goats cheese, black pepper,
served with beef ragout Neapolitan style

Linguine alla pescatora
with seafood, shrimp and calamari

Tagliolini Antica Trattoria
with lemon cream sauce, red prawns,
lumpfish on creamed spinach

Ravioli
with zucchini, zucchini flowers,
assorted local cheeses and basil

Veal fillet
in pistachio flour crust, blanched spinach,
Sorrento orange reduction, baked baby potatoes

Sea-bass
with seafood, calamari, prawn and marinara sauce

Cialda
crispy cone with double lemon cream and fresh fruits

This is a proposal for single person, ***the menu cannot be shared***
Tax and service included

Desserts

Euro 25,00

Crispy cone
with double lemon cream and fresh fruits

Hazelnut Tartlet
with wild berry gel, lemon cream and flambéed meringue

Tiramisu
cocoa sponge cake, coffee cream,
mascarpone cream and gianduia chocolate curls

Raspberry mousse
crispy icing with raspberry chocolate,
dark chocolate cream, shortbread and beetroot gel,
vanilla mousse

Ricotta and pear
ricotta cream, hazelnut wafer, crunchy pears,
liquid caramel, caramelised hazelnut granules, pear sorbet

Chocolate fondant *(vegan proposal)*
raspberry sorbet and chocolate mousse

Sorbets
lemon, pear, raspberry

Ice creams
vanilla, chocolate

Possible to make this dish gluten-free
Price per person, tax and service included, tips at Your discretion

LIST OF SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

We kindly ask you to consult with the dining room staff in case of allergies

STARTERS	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk & derivatives	Nuts	Celery	Mustard	Sulfur dioxide (wine)	Lupini beans	Clams	Sesame
Zucchini flowers	✓		✓				✓				✓			
Brest and leg of quail	✓		✓				✓		✓		✓			
Burrata	✓						✓							
Thai-inspired lobster		✓					✓							
Crispy red prawns	✓	✓	✓	✓			✓							
Thin rings of calamari	✓						✓	✓					✓	
Aubergine parmigiana	✓						✓							
Bellota Patanegra														
Beet salad								✓						
PASTA DISHES														
Spaghetti cacio e pepe	✓						✓		✓		✓			
Potato gnocchi	✓		✓				✓	✓						
Paccheri	✓			✓										
Tagliolini Antica Trattoria	✓	✓	✓				✓							
Ravioli	✓						✓							
Risotto (ask please)	?	?	?	?	?	?	?	?	?	?	?	?	?	?
Risotto with leeks(vegan)														
Linguine alla pescatora	✓	✓											✓	
Penne with tomato sauce	✓						✓							

Legenda:
– Allergens ✓
– Vegan Menu
– Discovery Lunch
– Kid's Menu

LIST OF SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

We kindly ask you to consult with the dining room staff in case of allergies

MAIN COURSES	Cereals with gluten	Shellfish	Eggs	Fish	Peanuts	Soy	Milk & derivatives	Nuts	Celery	Mustard	Sulfur dioxide (wine)	Lupini beans	Clams	Sesame
Sea-bass	✓	✓		✓									✓	
Turbot fish	✓			✓										
Lamb chops	✓						✓		✓	✓	✓			
Veal fillet								✓	✓		✓			
Egg-plant meatballs	✓													
Beef paillard														
Milanese cutlet	✓		✓											
Fillet of grilled fish				✓										
SIDE DISHES														
French fries	✓													
DESSERTS														
Crispy cone	✓		✓				✓							
Hazelnut Tartlet	✓		✓				✓	✓						
Tiramisu	✓		✓				✓	✓						
Raspberry mousse			✓				✓							
Ricotta and pear			✓				✓	✓						
Chocolate fondant (vegan)	✓													
Sorbets														
Ice creams							✓							

Legenda:
– Allergens ✓
– Vegan Menu
– Discovery Lunch
– Kid's Menu

Wine List

Please scan the QR code:

