



Menù



Ciro Sicignano


"I believe that the real innovation is the respect of tradition, for this reason for me it's very important to visit the places and meet the people. They reveal the character of the land and give you inspiration, they help you to understand the typical local products always with respect towards the nature".



Tasting Menu

195,00

Lorelei

A eight-course menu with fresh products from the local market inspired by the creativity of our Chef **Ciro Sicignano**

145,00

Wine pairing

170,00

Sorrento today

Raw red shrimps with cuttlefish lard, peas and finger lime marinated with roasted olive oil**

Red snapper with crispy sourdough, cherry tomato sauce, capers and olives

“Gragnano” Eliche pasta with white grouper sauce, chicory, anchovy emulsion and chilli

Larded amberjack with crunchy hazelnuts and cherries

“Fior di Latte” mousse, vanilla cake, rhubarb in various consistencies and hibiscus flower sorbet

120,00

Wine pairing

The tasting menus are available only for the entire table

140,00

Vegetables Garden

A four-courses vegetarian or vegan menu with fresh products from the local market inspired by the creativity of our Chef

110,00

Wine pairing

The tasting menus are available only for the entire table



Menù à la Carte

2 Courses and 1 dessert € 120,00

3 Courses and 1 dessert € 150,00

Starters

Journey into the Depths of the Sea

Selection of the day's catch, served raw and delicately marinated, artisanal seafood charcuterie, red prawn crudo with cuttlefish lardo and finger lime

Raw scampi, with ricotta cheese, garden peas and black truffle

Red snapper with crispy sourdough, cherry tomato sauce, capers and olives

Variation of "Schito" artichoke with lemon and "orsino" garlic emulsion

"Pezzata Rossa" beef tartare, "Scapece-style" zucchine with lemon flavoured "Provolone del Monaco" cheese cream and grated egg yolk

First Courses

Carnaroli rice with asparagus, broad beans, grated cuttlefish and sea truffle

“Gagnano” Spaghetti with short-necked clams, baby calamari flavored with citrus and Caponata coulis

“Gagnano” Eliche with white grouper sauce, chicory, anchovy emulsion and chilli

Scampi ravioli, mozzarella, caviar and black truffle

Cappelletti with Guinea fowl Genovese sauce, celeriac and Vin Santo

Main Courses

White fish stewed with spring vegetables

Sole "Acqua pazza" stewed with cherry tomato sauce, capers and olives

Larded amberjack with crunchy hazelnuts and cherries

"Milk-fed veal" o "Scottona beef"

in bone marrow crust, citrus swiss chard, chickpea panissa and forest floor

Seared lamb with puff potatoes and roasted tomatoes, endive, and buffalo yogurt

Milk-fed veal au gratin in crusted marrow with swiss chard citrus and panissa of chickpeas

Dessert

"Life is sweet if you allow it..."

Almond milk cream with pea sauce,
matcha tea powder and pear sorbet

Sorrento lemon mousse with extra virgin olive oil
powder and wild herb gelee

"Fior Di Latte" mousse, vanilla cake, rhubarb
in various consistencies and hibiscus flower sorbet

Spring vegetables tarte with sugar crystals,
buffalo yogurt cream, dulce de leche ganache,
and "Monti Lattari" herb sorbet

100% Arabica coffee cake, "Espresso Napoletano" mousse,
dark chocolate ganache, cocoa nibs, strawberry sorbet
and fresh basil

Express ice cream (minimum 2 people)

Preparation: 15 min.

Bourbon vanilla ice cream freshly creamed
accompanied by chocolate and wild berries sauces
and different type of grains and brioche

Cheese Selection

"Home made bread with pure chocolate, Sorrento's
walnut and jams"

Prices in Euro

In accordance with Reg. CE 1169/11 we remind our Guests that some dishes could contain allergens. Please, feel free to contact our personnel if you need further information. Dishes not marked with a star are prepared with fresh food and slaughtered on site at the temperature of -18°C to ensure food quality and safety. Products marked with a star (*) are frozen. With two star (**): fish for raw consumption prior remediation treatment in accordance with the requirements of Reg. 853/04, Annex 3.



Hotel Lorelei Londres

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