



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 marinated with roasted olive oil, cuttlefish lard, mediterranean sauce, green beans and finger lime **

Eggplant "Perline" with smoked ricotta cheese, black garlic and basil

Scampi ravioli, mozzarella, caviar and black truffle

Larded amberjack with crunchy hazelnuts and cherries

Sorrento lemon mousse, walnut cake with extra virgin olive oil powder and wild herbs gelée

120,00

Wine pairing

The tasting menus are available only for the entire table

170,00

Vegetables Garden

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

120,00

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 deep sea

(Raw fish, sea salami, crustaceans and molluscs)***

Raw red shrimps marinated with roasted olive oil
with cuttlefish lard, mediterranean sauce,
green beans and finger lime **

Scampi "Alla Pizzaiola" tomato sauce, fresh oregano
and crisp sourdough with sweet italian peppers
and buffalo mozzarella cream

Eggplant "Perline" with smoked ricotta cheese,
black garlic and basil

"Pezzata Rossa" beef tartare

"Scapece-style" zucchini with lemon flavoured

"Provolone del Monaco",

cheese cream and grated egg yolk

First Courses

Carnaroli rice with cuttlefish, prawns,
sea truffle and yellow peaches

“Gragnano” Spaghetti with short-necked clams,
baby squids with citrus and Caponata coulis

“Gragnano” Eliche with white grouper sauce,
yellow zucchini and lemon

Scampi ravioli, mozzarella, caviar and black truffle

Cappelletti with Guinea fowl Genovese sauce,
celeriac and Vin Santo

Main Courses

“Catch of the day” in traditional “acqua pazza” sauce
[White fish, shellfish and crustaceans]

Sole stewed with zucchini and their flowers

Larded amberjack with crunchy hazelnuts and cherries

“Scottona beef” or “Milk-fed veal”
in bone marrow crust, citrus swiss chard,
chickpea panissa and forest floor

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

Dessert

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

Smoked ricotta cheese cream, crispy puff pastry,
citrus soft gelée and honey sorbet

Sorrento lemon mousse, walnut cake
with extra virgin olive oil powder
and wild herbs gelée

Buffalo milk kefir, cocoa nib crumble,
cherry and fig leaves sorbet

Summer vegetables tarte with sugar crystals,
bufalo yogurt cream, dulce de leche ganache,
and "Monti Lattari" herbs sorbet

"Espresso Napoletano" coffee cake, Amatika chocolate
ganache, apricot sorbet and 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
walnuts 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

www.loreleisorrento.com // info@loreleisorrento.com