# SORRENTO

SHANGRI-LA EROS

## À LA CARTE

*Authentic Italian in Lutyens' Delhi*

# À LA CARTE

## SALUMERIA — THE ITALIAN DELI

*SELECTION OF FINE ITALIAN CHEESE SERVED WITH TRADITIONAL ACCOMPANIMENTS*

| | |
|---|---|
| Provolone, Apple & Shallot Mostarda | 220 |
| Pecorino Romano With Black Truffle Honey | 220 |
| Cave Mountain Goat Cheese, Plum Chutney | 220 |
| 24 Month Aged Parmesan, Vintage Balsamic | 240 |
| Tasting Platter Of Four (100 gms each) | 340 |

*SELECTION OF THE FINEST DRY CURED MEATS WITH TRADITIONAL ACCOMPANIMENTS*

| | |
|---|---|
| Mortadella | 220 |
| Salami Milano | 220 |
| Coppa | 220 |
| Prosciutto Di Parma | 240 |
| Tasting Platter Of Four (50 gms each) | 435 |

## CRUDO & INSALATA — WORLD OF BURRATA

| | |
|---|---|
| Heirloom Tomatoes, Organic Basil, Wild Rucola, Aged Balsamico | 305 |
| Focaccia Burrata, Tomato Salad | 305 |
| Burrata Wrapped In Crispy Crust, Mortadella, Arugula, Pistachio & Pesto | 325 |
| Black Truffle Burrata Assorted Mushroom, Truffle Pate | 350 |

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## INSALATA

**Rucola Salad** 305
Arugula, Blueberry, Pear, Goat Cheese, Candied Walnuts

**Fujian Apple & Quinoa Salad** 305
Bio-quinoa, Hass Avocado, Mix Greens, Baby Beet, Pomegranate, Red Wine-Beetroot Vinaigrette

**Antipasti Platter** ✦ 305
Grilled Roman Artichoke, Roasted Button Mushroom, Char Grilled Asparagus, Jumbo Green Olive, Whole Roasted Garlic Sauce, Focaccia Toast, Smoky Sundried Tomato Pesto, Goat Cheese

**Arancini** 305
Iranian Saffron, Green Peas, Mozzarella Cheese, Tomato, Fresh Basil, Spicy Tomato Sauce

**Classic Caesar on Wheels** ✦ 305
Romaine Lettuce, Baby Gem, Poached Egg, Anchovies, Classic Caesar Dressing
- — Chicken
- — Bacon

**Chicken Spiedini** 305
Free Range Chicken, Basil, Peruvian Chili, Romesco Sauce

**Fresh Mozzarella & Prosciutto Di Parma** 325
Salad Of Fresh Melons, Mozzarella & Parma Ham

**Baby Spinach & Beetroot Salad** 325
Locally Sourced Malabar Spinach Beet, Hydroponic Romaine Lettuce

**Octopus Carpaccio** 350
Taggiasca Olive, Parsley Cream, Pickle Mustard, Romaine Heart, Arugula Pesto, Italian Lemon

**Sea Scallops** 350
Texture of Cauliflower, Zucchini Salsa, Crispy Tuile

**Tuna Tartare** 390
Yellow Fin Tuna Tartare, Capers, Shaved Fennel Salad, Sundried Tomato, Fijian Avocado, Lemon, Wild Rocket, Shallot, Sesame Seed, Crispy Sago

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## INSALATA · CONTINUED

Fritto Misto 435
Crispy Fried Prawn, Sea Bass, Calamari, Parsley, Garlic Chips, & Amalfi Lemon Sauce

## BRUSCHETTA

Tomato, Basil, Rocket, Parmigiano Reggiano 240

Wild Mushroom, Aged Parmesan 240

Burrata, Cherry Tomatoes, Pesto 260

Parma Ham, Aged Balsamic 260

## ZUPPE — SOUP

Classic Minestrone 240
Mildly Spiced Rustic Soup, Puy Lentil, Cereals, Homemade Canestri Pasta

Butternut Squash Soup 240
Toasted Pumpkin Seed, Vanilla Oil, Goat Cheese

Seafood Broth 285
Clam, Prawn, Sea Bass, Calamari, Fresh Basil, Tomato

## RISOTTO — BRAISED CARNAROLI RICE

Wild Mushroom 455
Fresh Umbrian Black Truffle Pate, Parmigiano Reggiano, Finest Morel, Porcini, Flat Parsley

Basil & Burrata 455
Fresh Basil, Toasted Pine, Grana Padano, Pine Butter, Evoo

Mix Seafood Risotto 500
Iranian Saffron, Grana Padano, Fresh Rosemary, Crispy Caper Bud, Lobster Liver Sauce

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## ARTISANAL PASTA — HOMEMADE

**Green Gnocchi** 305
Semi-Dried Tomatoes, Spinach, Parmesan Sauce

**Rigatoni Alla Norma** 370
House-Made Short Pasta, Tomato, Confit Aubergine, Ricotta

**Spaghetti Pomodoro with Burrata** 370
Black Olive Dust, Basil Oil

**Classic Lasagna Primavera** 370
Fresh Mozzarella, Seasonal Farm Vegetables, Basil, Tomato Fondue

**Ravioli Ricotta** 370
Baby Spinach, Parmesan, Nutmeg, Fresh Tomato Sauce

**Mushroom Tortellini** 370
Stuffed Pasta In Sage Butter Sauce, Aged Parmesan Fondue, Fresh Black Truffle

**Linguini Aglio, Olio e Peperoncino** 370
Elephant Garlic, Chili, Parsley, Evoo

**House-made Pappardelle** 435
New Zealand Lamb Ragout, Pecorino Romano, Rosemary

**Bucatini Carbonara** 435
Pulled Pork Cheek, Parmesan, Free Range Egg Yolk, Flat Parsley

**Spaghetti with Grilled Sea Prawns** ✦ 480
Braised Spaghetti in Crustacean Bisque, Grilled Prawns

**House-Made Fettuccine Lobster** 480
Lobster, Brandy, Basil, Sauce `Mamma Rossa'

*Our Pasta is Made Fresh from the Skilled Hands of our very own Artisan Pasta Makers*

## PORTATA PRINCIPALE

**Roasted Whole Spring Chicken, Truffle Butter & Jus** 715

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## PORTATA PRINCIPALE · CONTINUED

Today's Fish: Capers, Gavi Wine, Cherry Tomato, Kalamata Olives 715

Whole Roasted Lamb Leg, Rosemary & Jus 715

Grilled Sea Food Platter 1065
Calamari, Jumbo Prawn, Fish of the Day, Andaman Lobster

*Main plates. Sharing family style. Rustic Specialties (Finished at your table side). Recommended for 2 guests. All Grilled and Roasted Items are Served with Classic Rosemary Roasted Potato, Grilled Vegetables and our Sauce Selection.*

## PRIME CUTS OF MEAT, POULTRY AND FISH SERVED IN A SELECTION OF RUSTIC PREPARATIONS

Pasture Raised Grilled Chicken 500
Chicken Breast, Cherry On Vine

Sous Vide Young Chicken Roulade ✦ 500
Ratte Potato Espuma, Ricotta Stuffed Morel, Pistachio

Chicken Alla Milanese 500
Panko Crusted Chicken, Parmigiano Reggiano, Salad, Jalapeno Salsa, Chicken Pan Jus

Grass Fed Water Buffalo Tenderloin Medallion ✦ 650
Pan Roasted Steak, Coarse Spinach & Cream Sauce, Black Pepper & Rosemary Jus, Fondant Potato

Prawns Gratin 695
Elephant Garlic, Chili, Lemon Zest, Parmigiano Reggiano, Ciabatta Crumb, Flat Parsley, Grilled Vegetable

Pan Roasted Scottish Salmon 695
Sicilian Caponata, Carrot Ginger Sauce, Mixed Salad

Sea Bass 695
Pan Seared Sea Bass, Rosemary Roasted Potato, Grilled Vegetables, Amalfi Lemon Sauce

Duo of Lamb 695
Spinach Flan, Black Truffle Pate, Asparagus, Mushrooms, Potato Gratin, Pepper Jus

Butter Confit Duck 695
Butternut Squash Cauliflower, Mushroom Pickle, Port Wine Jus, Cherry Compote

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## PLATED MAINS · CONTINUED

**Sous Vide Pork Belly** 695
Compressed Potato, Green Apple & Red Cabbage Sauce, Fermented Celeriac Sauce, Apricot Jus

**Red Snapper** 695
Organic Baby Spinach, Lemon Butter Sauce, Grilled Broccoli

**Chilean Sea Bass** ✦ 825
Basil Crusted Seabass In Acqua Pazza, Parsley Oil

## PLATED MAINS (VEGETARIAN)

**Baked Asparagus Pudding** 435
Basil Chlorophyll, Leek Sauce, Cheese Fondue, Sundried Tomato, Artichoke

**Stuffed Portobello** 480
Morel Cream, Lemon Parmesan, Panko Herb Crumb, Pink Gnocchi

**Eggplant Parmigiana** 480
Aubergine, Buffalo Mozzarella, San Marzano Tomato Sauce, Fresh Basil

**Ricotta Funghi Fagottini** 480
Fresh Ricotta, Truffle Pate, Asparagus, Sundried Tomato, Asparagus Fondue

## WOOD FIRED OVEN PIZZA CHOOSE YOUR CRUST NEAPOLITAN PIZZA / THIN CRUST PIZZA

**Bufalina** ✦ 390
San Marzano Tomato, Fresh Mozzarella, Organic Basil

**Pizza Di Patate** ✦ 390
Rosemary Roasted Potatoes, Mascarpone, Grated Parmesan

**Vegetariana** 390
Mozzarella & Tomato, Grilled Zucchini, Spinach, Artichoke, Onion

**Pizza Funghi** 435
Mascarpone, Wild Mushroom, Truffle Pate, Fresh Basil, Fresh Mozzarella

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## WOOD FIRED OVEN PIZZA · CONTINUED

**Burrata Al Pesto** 435
Fresh Burrata, Cherry Tomato, Wild Rocket, Pesto, Fresh Mozzarella

**Regina** 435
Burrata & Tomato, Parma Ham, Olive, Arugula

**BBQ** 435
Mozzarella & Tomato, Spicy Chicken, Kalamata Olives, Basil

**Salami Pepperoni** 435
San Marzano Tomatoes, Buffalo Mozzarella

**Pizza Calzone** 435
Bacon, Mushroom, Artichoke, Mozzarella Cheese, Rocket Parmesan Salad

*Our Neapolitan Pizzas are Made with Biga Dough. Biga is a Type of Pre-Fermentation used in Italian Baking. Many Popular Italian Breads are Made Using a Biga. Using a Biga, Adds Complexity to the Pizza Flavor and is Often Used in Breads that Need a Light, Open Texture with Holes.*

## DESSERTS

**Tableside Sorrento's Classic Tiramisu** ✦ 305
Coffee liqueur Italian Mascarpone Crème, Espresso Syrup, Savoiardi Biscuit

**Blueberry Cheesecake** 305
Crème Cheese, Raspberry Sorbet, Berries, Berry Balm

**Fresh Fruits** 305
Green Apple Sorbet

**Caramel Affogato** 305
Vanilla Gelato, Double Espresso Shot, Caramel Sauce, Coffee Gelato

**Lavender Panna Cotta** 305
Raspberry Sauce, Berry Coulis, Fresh Berries and Edible Flower

**Single Origin Dark Chocolate Slice** 435
70% Dark Chocolate Cream, Berry Jam, Maltodextrin Crumble, Hazelnut Ice Cream

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## DESSERTS · CONTINUED

Baba Au Rum (Flambé on Table) ✦ 350
Baba Au Rum Poached in Rum, Fresh Vanilla Cream, Berries Coulis

Sorrento Dessert Sampler 350
Single Origin Chocolate Slice, Tiramisu, Blueberry Cheesecake, Strawberry Gelato

## SORBETTO — FROM THE SICILIAN COAST

Raspberry 285

Italian Lemon and Mango 285

Pink Champagne 285

Green Apple 285

*Fresh and Fruity Palate Cleansers from the Coast of Southern Italy*

## GELATO — HOMEMADE

Salted Caramel Cheese Cake 285

Double Chocolate Brownie Chunk 285

Hazelnut 285

Vanilla Bean 285

Fresh Strawberry 285

Rum Raisin 285

*Our In-House Italian Iced Desserts*

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# NEAPOLITAN LUNCH

*A Taste of Italy, Redefined! Monday to Saturday | Lunch*

THE SET MENU · PLUS TAXES PER PERSON

2040

## ON PRODUCTION TABLE — MAKE YOUR OWN COMBINATION

### Burrata | Buffalo Mozzarella | Scamorza | Bocconcini
Basil Pesto, Nuts, Berries, Semi Secco Tomatoes And House Made Compotes

### Display Of Cold Cuts
Mortadella, Coppa, Parma Ham, Salami Milano. Accompaniments: Pickled Onion, Gherkins, Panzerotti, Kalamata Olives

*SOUP OF THE DAY*

*CHOOSE FROM THE FINEST VARIETY OF FRESH MOZZARELLA AT OUR MOZZARELLA BAR*

## CHOICE OF PIZZA, PASTA OR RISOTTO — CHOOSE ANY ONE

### Bufalina Pizza
San Marzano Tomato, Fresh Mozzarella, Organic Basil

### Vegetariana Pizza
Mozzarella And Tomato, Grilled Zucchini, Spinach, Artichoke, Onion

### BBQ Chicken Pizza
Mozzarella, Tomatoes, Spicy Chicken, Kalamata Olives, Basil

### Pizza Salami & Pepperoni
Tomato, Spicy Pork Salami, Fresh Mozzarella

## PASTA & RISOTTO

### Rigatoni alla Norma
San Marzano Sauce, Confit Aubergine, Ricotta Cheese, Basil

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# NEAPOLITAN LUNCH

## PASTA & RISOTTO · CONTINUED

Ricotta Ravioli
Baby Spinach, Grana Padano, Nutmeg, Tomato Sauce

Linguine Aglio, Olio e Peperoncino
Elephant Garlic, Chili, Parsley, Virgin Olive Oil

House Made Pappardelle
New Zealand Lamb Ragout, Pecorino Romano, Rosemary

Penne alla Vodka
Chicken, Cream Sauce, Parmesan

Wild Mushroom Risotto
Braised Carnaroli Rice With Mushroom, Truffle Pâté

## MAIN COURSE

CHOOSE ANY ONE

Grilled Chicken With Thyme And Garlic

Pan-Seared Seabass With Dijon Mustard

Grilled Tenderloin Steak With Rosemary

Eggplant Parmigiana
Parmesan Fondue, Marinara Sauce, Arugula

Grilled Polenta
Asparagus, Cheese Fondue, Pomodoro Sauce

*Selection of Grills. Served With Zucchini, Red And Yellow Bell Peppers, Asparagus, Rosemary Potatoes, Lamb Jus And Lemon Garlic Butter Sauce*

## DESSERT

CHOOSE ANY ONE

Tiramisu
Mascarpone Crème, Espresso Syrup, Savoiardi Biscuit

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# NEAPOLITAN LUNCH

*OR GELATO*

Salted Caramel Cheesecake

Double Chocolate Brownie Chunk

Strawberry

*Savour authentic Neapolitan flavours at Sorrento with a refreshed selection featuring fresh mozzarella, artisanal cold cuts, Bufalina Pizza, Rigatoni alla Norma, Pan-Seared Seabass, Classic Tiramisu, and more.*

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