

ACCÉNTO

RESTAURANT



Menu

– NOTICE –

If you are allergic or intolerant to one or more substances, please let us know, and we will tell you which courses and beverages do not contain the specific allergens. The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

Starters



NOT ONLY SEA

Caprese salad

Buffalo mozzarella cheese, tomatoes and basil – €10

Ham and cheese

Ham, buffalo mozzarella, Sorrento tomato and basil – €10

Cold cuts and cheese

Selection of cold cuts and local cheese, jam and walnuts – €15

Vegetarian pastry

Puff pastry filled with a ratatouille of seasoned vegetables and smoked mozzarella cheese – €12

Eggplant parmigiana

Eggplant, mozzarella, tomato and basil – €10

– Cover Euro 2 –

* Dishes or ingredients marked with “*” can be frozen on site to guarantee its quality and safety, or frozen or deep frozen at the origin by the food producer, as described in the procedures of the ‘Haccp’ Plan (as per Reg. (CE 852/04). Our staff is available to provide any information regarding the nature and origin of the food served.



Starters



SEA

“Accènto” sea starters

Selection of sea starters – €16

Salt cod

Cod balls in a Panko bread, served on a cherry tomato sauce – €12

Octopus

Local fresh octopus seared, served on a yellow pepper puree and balsamic vinegar € – €14

Marinated salmon

Citrus marinated salmon, served with burrata cheese and pink pepper – €14

Tuna Caprese

Tuna tartare, served with confit tomato, buffalo mozzarella and basil sauce € – €14

Amberjack tartare

Amberjack tartare, buffalo stracciatella from Campania, pistachios and lemon scent – €15

Tuna tartare

Tuna tartare on orange, raspberry and basilic gazpacho – €15

Oysters

3 Oysters, cucumber juice and Gin pearl – €15

Raw seafood

Selection of a raw prawns, fish tartare and oysters – €30 (see picture)



Pasta & Rice



SEA

Black gnocchi

Home made gnocchi, with the black ink of cuttlefish,
sea truffles, tomato and bottarga – €15

Tortelli and prawns

Home made tortelli, prawns and zucchini € – €16

Pistachio and clams

Taccheri pasta, with a pistachio pesto,
clams and local lemon flavor – €16

Astice lobster linguine

Linguine with cherry tomatoes and astice lobster – €20

Sea food risotto

Carnaroli rice, with fresh local sea food – €18

LAND

Gnocchi Sorrento style

Home made potato gnocchi with tomato,
mozzarella and parmigiano cheese, oven baked – €10

Ravioli

Home made ravioli, filled with eggplant parmigiana
(eggplant, mozzarella and tomato),
served with a “piennolo” pomodoro sauce – €13

Bucatini “cacio e pepe” and summer truffle

Bucatini pasta with pecorino cheese, black pepper
and Irpinia black summer truffle € – €14

Nerano spaghetti

Spaghetti with zucchini, mix of local dry cheese and basil € – €12

Elica beef ragout

Elica pasta, with chianina beef meat tomato sauce – €12

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– Cover Euro 2 –

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Main Courses



SEA

Mussels marinara

Fresh mussels, tomato, garlic and oregano – €12

Tuna tataki

Tuna tataki with sesame, on a peas puree
and crispy “guanciaie” (ham maded by pork) – €16

Fish fillet

Turbot fish fillet, served on a cooked endive salad with olives and capers.
Lemon flavored potato puree – €18

Fried fish

Mix fried sea food (squid, prawns, anchovies, etc) € – €18

Grilled sea foods

Astice lobster, tuna, prawns*, squid* and a fish fillet,
served with avocado flavor yogurt and lemon – €22

Fish of the day

Catch of the day according to availability – €UQ

LAND

Pork belly

Pork belly on a broccoli spicy sauce and porcini mushrooms – €14

Beef tagliata

Beef meat cut, Bourbon smoked,
served with confit tomato, rocket salad pesto and potatoes – €16

La bistecca

Ask the rom staff – €UQ



Side Dishes

Mixed salad

Potatoes

Grilled vegetables

Sauteed escarole

Drinks



BEERS

| | |
|--|--------|
| Heineken – Nastro Azzurro | € 5,00 |
| Non-alcoholic | € 5,00 |
| Peroni Gran Riserva Rossa | € 5,00 |
| Peroni Gran Riserva doppio malto | € 5,00 |
| Peroni puro malto | € 5,00 |

“KARMA” KRAFT BEERS

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|---|--------|
| Amber doll (<i>chestnut honey ale beer</i>) | € 6,00 |
| Marilyn (<i>ale</i>) | € 6,00 |
| Carminia (<i>american pale ale</i>) | € 6,00 |

WATER & SOFT DRINKS

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| Mineral Water 75 cl | € 3,00 |
| Coca cola, Fanta, Sprite | € 3,00 |
| Tonica | € 3,00 |
| Ginger ale | € 3,00 |
| Ginger beer | € 4,00 |
| Ice tea lemon or peach | € 3,00 |

CAFFETTERIA

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| Espresso | € 2,00 |
| Americano | € 3,00 |
| Cappuccino | € 3,00 |
| Tea | € 3,00 |
| Irish coffee | € 6,00 |

COCKTAILS

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|---|--------|
| Americano | € 7,00 |
| <i>Vermouth rosso, Campari and soda</i> | |
| Negroni | € 7,00 |
| <i>Vermouth rosso, Campari and Gin</i> | |
| Kir Royal | € 7,00 |
| <i>Crema de Cassis and Prosecco</i> | |
| Aperol spritz | € 7,00 |
| <i>Aperol, Prosecco and soda</i> | |
| Campari spritz | € 7,00 |
| <i>Campari, Prosecco and soda</i> | |
| Martini cocktail | € 7,00 |
| <i>Vermouth dry and Gin</i> | |
| Manhattan | € 7,00 |
| <i>Canadian whiskey, vermouth rosso and angostura</i> | |
| Old fashion | € 7,00 |
| <i>Bourbon whiskey, zucchero, soda and angostura</i> | |
| Espresso Martini | € 7,00 |
| <i>Vodka, Kahlúa, sugar and espresso coffee</i> | |

LIQUEURS

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|---|--------|
| Limoncello | € 3,00 |
| Finocchietto. liquirizia, crema di limone | € 3,00 |
| Meloncello | € 3,00 |
| Mela annurca (apple) | € 3,00 |
| Amaro | € 4,00 |
| Baileys, Tia Maria, Kahlúa, Cointreau | € 5,00 |
| Amaretto, Frangelico, Sambuca | € 5,00 |

GRAPPA

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| Grappa | € 4,00 |
| Grappa barrique | € 6,00 |

GIN

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| Gordon’s – Tanqueray | € 5,00 |
| Hendriks | € 8,00 |
| Monkey 47 | € 8,00 |

VODKA

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| Belvedere, Graygoose | € 8,00 |
| Smirnoff red lable | € 5,00 |

WHISKY

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| Bullet Rye, Maker’s Mark | € 8,00 |
| Johnnie Walker black label | € 8,00 |
| Johnnie Walker red label | € 6,00 |
| Oban 14 years | € 8,00 |
| Chivas Regal, Glenfinddich | € 6,00 |
| Jack Daniels, Jameson | € 6,00 |

RUM

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| Bacardi | € 5,00 |
| Captain Morgan dark label | € 6,00 |
| Rum Zacapa 23 anos | € 8,00 |
| Diplomatico Anejo Rum | € 8,00 |

BRANDY – COGNAC

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| Vecchia Romagna Etichetta Nera | € 6,00 |
| Courvoisier | € 8,00 |
| Hennesy | € 8,00 |
| Remy Martin | € 8,00 |

LONG DRINKS

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|-------------------------------------|--------|
| Coca-Cola, Coca-Cola Zero | € 2,00 |
| Fanta, Sprite, Lemonsoda | € 2,00 |
| Ginger ale, Ginger beer | € 2,00 |

Allergens



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LIST OF FOOD ALLERGENS



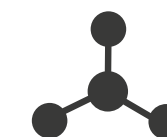
SESAME



MOLLUSCS



SOY



SULPHITES



CORN



FISH



PEANUTS



SHELLFISH



MUSTARD



GLUTEN



EGG



NUTS



LACTOSE



CELERY



LUPINS

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