

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



Salt cod

*Cod balls 'panko' breaded,
served on a cherry tomato sauce and basil – €12*

Chickpeas and clams

Hot chickpeas and clams – €14

Octopus (new)

*Octopus seared on a broccoli sauce, cherry tomatoes confit
and toasted almonds – €14*

Marinated salmon

*Marinated salmon with local citrus
and pink pepper served with burrata cheese – €14*

Cold cuts and cheese

*Selection of cold cuts and local cheeses, served with jam and walnuts
€15 x 1 pers. / €22 x 2 pers.*

Vegetable tart

*Vegetable tart, tomato chatney
and Provolone del Monaco cheese fondue – €10*

Tuna Caprese

*Tuna carpaccio served with buffalo mozzarella cheese
and cherry tomatoes confit – €15*

Amberjack tartare

Amberjack tartare, with burrata and pistachio – €16

Astice lobster tartare (new)

Astice lobster tartare, lime and black truffle – €20

Raw seafood

Selection of seafood – €30

– Cover Euro 2 –

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Pasta & Rice



Black linguine

*Linguine pasta, with the cuttlefish ink, cherry tomatoes,
raw squid and bottarga – €15*

Tortelli and prawns

*Tortelli filled with scampi prawn and burrata,
cauliflower spicy cream, confit tomatoes
and raw shrimps – €18*

Pistachios and clams

*Paccheri pasta, with a pistachios pesto,
clams and local lemon scint – €16*

Risotto

*Rice, lemon potato cream, local red mullet fish
and salmon roe – €18*

Il Piennolo

*Spaghetti pasta with Piennolo tomato sauce
and local caciotta cheese – €10*

Porcini mushrooms and truffle

*Bucatini pasta with Porcini mushrooms
and black truffle – €18*

– Cover Euro 2 –

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Main Courses



Tuna

*Tuna tataki with sesame, peas puree
and crispy "guanciale" (ham made by pork) – €16*

Fresh fish fillet

*Fresh fish fillet served on a endive salad
steamed with olive and capers on a potatoes sauce – €18*

Fried fish

Catch of the day according to availability – €18

Fantasy from the sea

*Grilled squids, prawns, scampi prawns,
white fish fillet, tuna, octopus and amberjack – €26*

Beef tagliata

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

Veal cheeks

*Veal cheeks cooked at low temperature with Aglianico wine
and served with a small vegetable garden – €16*



Side Dishes

French fries – €5

Endive cooked with olive and capers – €5

Broccoli rab – €5

Side salad – €4

Green salad, olives and cherry tomatoes – €5

– Cover Euro 2 –

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Drinks



WINE BY THE GLASS

House wine (*white, red, rose*) € 5.00

WHITE

Greco di Tufo 'Devon' (*Antonio Caggiano*) . . . € 6.00

Fiano di Avellino (*Antonio Caggiano*) € 6.00

Ribolla Gialla (*La Tunella*) € 7.00

RED

Pinot Nero (*La Tunella*) € 6.00

Chianti Classico (*Carpineto*) € 7.00

Primitivo di Manduria 'Talò' (*S. Marzano*) € 6.00

SPARKLING

Prosecco 'Giall'Oro' (*Ruggeri*) € 6.00

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

Amber doll (*chestnut honey ale beer*) € 6,00

Marilyn (*ale*) € 6,00

Carminia (*american pale ale*) € 6,00

WATER & SOFT DRINKS

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

Espresso € 2,00

Americano € 3,00

Cappuccino € 3,00

Tea € 3,00

Irish coffee € 6,00

COCKTAILS

Americano € 7,00

Vermouth rosso, Campari and soda

Negroni € 7,00

Vermouth rosso, Campari and Gin

Kir Royal € 7,00

Creme de Cassis and Prosecco

Aperol spritz € 7,00

Aperol, Prosecco and soda

Campari spritz € 7,00

Campari, Prosecco and soda

Martini cocktail € 7,00

Vermouth dry and Gin

Manhattan € 7,00

Canadian whiskey, vermouth rosso and angostura

LIQUEURS

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

Grappa € 4,00

Grappa barrique € 6,00

GIN

Gordon's – Tanqueray € 5,00

Hendriks € 8,00

Monkey 47 € 8,00

VODKA

Belvedere, Graygoose € 8,00

Smirnoff red lable € 5,00

WHISKY

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

Bacardi € 5,00

Captain Morgan dark label € 6,00

Rum Zacapa 23 anos € 8,00

Diplomatico Anejo Rum € 8,00

BRANDY – COGNAC

Vecchia Romagna Etichetta Nera € 6,00

Courvoisier € 8,00

Hennesy € 8,00

Remy Martin € 8,00

LONG DRINKS

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



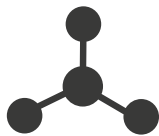
SESAME



MOLLUSCS



SOY



SULPHITES



CORN



FISH



PEANUTS



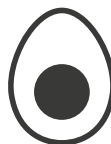
SHELLFISH



MUSTARD



GLUTEN



EGG



NUTS



LACTOSE



CELERY



LUPINS

We are on



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