

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



“Accènto” sea starters

Selection of sea starters (min. 2 pers.) – €20 per person

Salt cod

Cod balls ‘panko’ breaded,
served on a cherry tomato sauce and basil – €14*

Octopus

Local fresh octopus seared,
served on a yellow pepper puree and balsamic vinegar – €15*

Marinated salmon

*Citrus marinated salmon,
served with buffalo burrata cheese and pink pepper – €15*

Tuna Caprese

*Fresh tuna tartare, served with confit tomato,
buffalo mozzarella and basil sauce – €15*

Amberjack tartare

Amberjack tartare, buffalo burrata from Campania,
pistachios and lemon scent – €16*

Raw seafood

Selection of a raw seafood – €35*

Eggplant parmigiana

Eggplant, mozzarella, tomato and basil – €12

Caprese salad

*Buffalo mozzarella and burrata cheese,
tomatoes and basil – €12*

Ham and cheese

Norcia ham and buffalo mozzarella – €12

Cold cuts and cheese

*Selection of cold cuts and local cheeses,
served with jam and walnuts
€16 x 1 pers. – €22 x 2 pers.*

– 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.

Pasta & Rice



Black linguine

*Linguine pasta with black ink of cuttlefish,
raw squid and bottarga – €16*

Tortelli and prawns

*Home made tortelli filled with shellfish,
served with zucchini and fried leek – €18*

Pistachios and clams

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

Sea food risotto

(min 2 pers., price per person) – €20

Ravioli

*Home made ravioli, filled with eggplant parmigiana
(eggplant, mozzarella and tomato),
served with “piennolo” sauce – €14*

Vesuvio pasta

*Vesuvio pasta served with genovese sauce
and buffalo ricotta quenelle – €14*

– Cover Euro 2 –

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Main Courses



Mussels soup Neapolitan-style

*Mussels soup according to the Neapolitan tradition
(mussels, clams, fish and shellfish) – €22*

Fried fish

Fried seafood according to availability – €18

Grilled sea foods

Grilled fish according to availability – €28

Sea bass fish

*Sea bass fillet au gratin
on lentils and piennolo tomato purée, with orange scent – €18*

Tuna tataki

*Tuna tataki with sesame, served on a peas puree
and crispy “guanciaie” (meat made by the pork) – €18*

Beef tagliata

*Beef ‘Cubero’ (meat cut) Bourbon smoked,
served with potatoes, confit tomato and rocket salad pesto – €18*

Lamb

*Crispy lamb with sautéed escarole
and lemon potato cream – €24*



Side Dishes

French fries – €5

Potatoes – €5

Sauteed escarole, olives and capers – €5

Grilled vegetables – €5

Mixed salad – €5

Green salad, olives and tomatoes – €5

Drinks



WINE BY THE GLASS

WHITE

Falanghina	€ 5.00
Fiano di Avellino	€ 6.00
Pinot Grigio	€ 6.00

RED

Aglianico	€ 5.00
Primitivo di Manduria	€ 6.00
Pinot Nero	€ 6.00

SPARKLING

Prosecco	€ 6.00
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BEERS

Heineken – Nastro Azzurro.	€ 5.00
Non-alcoholic	€ 5.00
Peroni Gran Riserva Rossa (50cl)	€ 6.00
Peroni Gran Riserva doppio malto (50cl)	€ 6.00
Peroni puro malto (50cl)	€ 6.00

“KARMA” KRAFT BEERS

Amber doll (<i>chestnut honey ale beer</i>)	€ 7,00
Marilyn (<i>ale</i>)	€ 7,00
Carminia (<i>american pale ale</i>)	€ 7,00

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
<i>Vermouth rosso, Campari and soda</i>	
Negroni	€ 7,00
<i>Vermouth rosso, Campari and Gin</i>	
Kir Royal	€ 7,00
<i>Creme 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>	

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



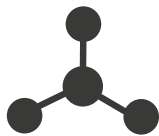
SESAME



MOLLUSCS



SOY



SULPHITES



CORN



FISH



PEANUTS



SHELLFISH



MUSTARD



GLUTEN



EGG



NUTS



LACTOSE



CELERY



LUPINS

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