

sorrento

— RISTORANTE —

AUTHENTIC ITALIAN IN LUTYENS'





















Delhi



















SALUMERIA

THE ITALIAN DELI

SELECTION OF FINE ITALIAN CHEESE SERVED WITH TRADITIONAL ACCOMPANIMENTS

- Provolone, Apple & Shallot Mostarda**     795
184.2 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Pecorino Romano With Black Truffle Honey**     795
198.5 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Cave Mountain Goat Cheese, Plum Chutney**     795
181.7 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- 24 Month Aged Parmesan, Vintage Balsamic**     895
198.2 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Tasting Platter Of Four (100 gms each)**     1195
415.7 kcal (Per ~ 100 gms) | 490 gm (Serving size)

SELECTION OF THE FINEST DRY CURED MEATS WITH TRADITIONAL ACCOMPANIMENTS

- Mortadella**    795
216.6 kcal (Per 100 ~ gms) | 100 gm (Serving size)
- Salami Milano**    795
219.3 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Coppa**    795
193 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Prosciutto Di Parma**    895
149.1 kcal (Per ~ 100 gms) | 100 gm (Serving size)
- Tasting Platter Of Four (50 gms each)**     1695
220.7 kcal (Per ~ 100 gms) | 250 gm (Serving size)



Our Produce and cuisine is rooted in nature, featuring the finest locally and ethically-sourced ingredients.

 Vegetarian  Non Vegetarian  Chef's Signature  Celery  Soya  Tree Nut  Mollusks  Fish  Gluten  Nut













 Crustaceans  Milk  Pork  Egg  Sulfite  Sesame  Alcohol

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CRUDO & INSALATA

WORLD OF BURRATA






- Heirloom Tomatoes, Organic Basil, Wild Rucola, Aged Balsamico**   1095
220.7 kcal (Per ~ 100 gms) | 250 gm (Serving size)
- Focaccia Burrata, Tomato Salad**    1095
314 kcal (Per ~ 100 gms) | 314 gm (Serving size)
- Burrata Wrapped In Crispy Crust, Mortadella, Arugula, Pistachio & Pesto**      1195
320.9 kcal (Per ~ 100 gms) | 342 gm (Serving size)
- Black Truffle Burrata Assorted Mushroom, Truffle Pate**   1295
243.7 kcal (Per ~ 100 gms) | 316 gm (Serving size)

INSALATA

- Rucola Salad**    1095
Arugula, Blueberry, Pear, Goat Cheese, Candied Walnuts
73.7 kcal (Per ~ 100 gms) | 140 gm (Serving size)
- Fujian Apple & Quinoa Salad**   1095
Bio-quinoa, Hass Avocado, Mix Greens, Baby Beet, Pomegranate, Red Wine-Beetroot Vinaigrette
218.5 kcal (Per ~ 100 gms) | 302 gm (Serving size)
- ★ **Antipasti Platter**     1095
Grilled Roman Artichoke, Roasted Button Mushroom, Char Grilled Asparagus, Jumbo Green Olive, Whole Roasted Garlic Sauce, Focaccia Toast, Smoky Sundried Tomato Pesto, Goat Cheese
160 kcal (Per ~ 100 gms) | 436 gm (Serving size)
- Arancini**    1095
Iranian Saffron, Green Peas, Mozzarella Cheese, Tomato, Fresh Basil, Spicy Tomato Sauce
281.7 kcal (Per ~ 100 gms) | 240 gm (Serving size)
- ★ **Classic Caesar on Wheels**      1095
Romaine Lettuce, Baby Gem, Poached Egg, Anchovies, Classic Caesar Dressing
Choice of:
Chicken 181.9 kcal (Per ~ 100 gms) | 160 gm (Serving size)
Bacon 181.9 kcal (Per ~ 100 gms) | 160 gm (Serving size) 
- Chicken Spiedini**     1095
Free Range Chicken, Basil, Peruvian Chili, Romesco Sauce
149.5 kcal (Per ~ 100 gms) | 280 gm (Serving size)
- Fresh Mozzarella & Prosciutto Di Parma**    1195
Salad Of Fresh Melons, Mozzarella & Parma Ham
56.8 kcal (Per ~ 100 gms) | 190 gm (Serving size)

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Baby Spinach & Beetroot Salad   1195


Locally Sourced Malabar Spinach Beet, Hydroponic Romaine Lettuce
67.7 kcal (Per - 100 gms) | 180 gm (Serving size)

Octopus Carpaccio     1395

Taggiasca Olive, Parsley Cream, Pickle Mustard, Romaine Heart,
Arugula Pesto, Italian Lemon
126.4 kcal (Per - 100 gms) | 298 gm (Serving size)

Sea Scallops     1395

Texture of Cauliflower, Zucchini Salsa, Crispy Tuile
107.3 kcal (Per - 100 gms) | 325 gm (Serving size)

Tuna Tartare    1495

Yellow Fin Tuna Tartare, Capers, Shaved Fennel Salad, Sundried Tomato,
Fijian Avocado, Lemon, Wild Rocket, Shallot, Sesame Seed, Crispy Sagó
152.2 kcal (Per - 100 gms) | 220 gm (Serving size)

Fritto Misto        1595

Crispy Fried Prawn, Sea Bass, Calamari, Parsley, Garlic Chips,
& Amalfi Lemon Sauce
178.7 kcal (Per - 100 gms) | 280 gm (Serving size)

BRUSCHETTA

Tomato, Basil, Rocket, Parmigiano Reggiano    895

108.6 kcal (Per - 100 gms) | 230 gm (Serving size)

Wild Mushroom, Aged Parmesan    895

211.1 kcal (Per - 100 gms) | 303 gm (Serving size)

Burrata, Cherry Tomatoes, Pesto    995

189 kcal (Per - 100 gms) | 310 gm (Serving size)

Parma Ham, Aged Balsamic      995


154.6 kcal (Per - 100 gms) | 232 gm (Serving size)

ZUPPE

SOUP

Classic Minestrone      895

Mildly Spiced Rustic Soup, Puy Lentil, Cereals, Homemade Canestri Pasta
105 kcal (Per - 100 gms) | 310 gm (Serving size)

Butternut Squash Soup    895

Toasted Pumpkin Seed, Vanilla Oil, Goat Cheese
214.5 kcal (Per - 100 gms) | 289 gm (Serving size)

Seafood Broth        1095

Clam, Prawn, Sea Bass, Calamari, Fresh Basil, Tomato
98.6 kcal (Per - 100 gms) | 300 gm (Serving size)

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RISOTTO

BRAISED CARNAROLI RICE

Wild Mushroom    1795

Fresh Umbrian Black Truffle Pate, Parmigiano Reggiano,
Finest Morel, Porcini, Flat Parsley
343.2 kcal (Per - 100 gms) | 360 gm (Serving size)

Basil & Burrata    1795

Fresh Basil, Toasted Pine, Grana Padano, Pine Butter, Evoo
213.3 kcal (Per - 100 gms) | 416 gm (Serving size)

Mix Seafood Risotto     1995

Iranian Saffron, Grana Padano, Fresh Rosemary, Crispy Caper Bud,
Lobster Liver Sauce
415.2 kcal (Per - 100 gms) | 313 gm (Serving size)

ARTISANAL PASTA

HOMEMADE

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

Green Gnocchi      1295


Semi-Dried Tomatoes, Spinach, Parmesan Sauce
222.6 kcal (Per - 100 gms) | 337 gm (Serving size)

Rigatoni Alla Norma     1495

House-Made Short Pasta, Tomato, Confit Aubergine, Ricotta
248.9 kcal (Per - 100 gms) | 360 gm (Serving size)

Spaghetti Pomodoro with Burrata    1495

Black Olive Dust, Basil Oil
247.4 kcal (Per - 100 gms) | 348 gm (Serving size)

Classic Lasagna Primavera     1495

Fresh Mozzarella, Seasonal Farm Vegetables, Basil, Tomato Fondue
253.2 kcal (Per - 100 gms) | 360 gm (Serving size)

Ravioli Ricotta     1495

Baby Spinach, Parmesan, Nutmeg, Fresh Tomato Sauce
272.3 kcal (Per - 100 gms) | 160 gm (Serving size)

Mushroom Tortellini     1495








Stuffed Pasta In Sage Butter Sauce, Aged Parmesan Fondue,
Fresh Black Truffle
253.4 kcal (Per - 100 gms) | 180 gm (Serving size)

Linguini Aglio, Olio e Peperoncino    1495

Elephant Garlic, Chili, Parsley, Evoo
334 kcal (Per - 100 gms) | 118 gm (Serving size)

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House-made Pappardelle     1795
New Zealand Lamb Ragout, Pecorino Romano, Rosemary
191.9 kcal (Per ~ 100 gms) | 340 gm (Serving size)

Bucatini Carbonara      1795
Pulled Pork Cheek, Parmesan, Free Range Egg Yolk, Flat Parsley
231.5 kcal (Per ~ 100 gms) | 380 gm (Serving size)


★ Spaghetti with Grilled Sea Prawns     1995
Braised Spaghetti in Crustacean Bisque, Grilled Prawns
146.2 kcal (Per ~ 100 gms) | 369 gm (Serving size)


House-Made Fettuccine Lobster      1995
Lobster, Brandy, Basil, Sauce 'Mamma Rossa'
239.2 kcal (Per ~ 100 gms) | 380 gm (Serving size)







PORTATA PRINCIPALE

Main plates. Sharing family style
Rustic Specialties (Finished at your table side)
Recommended for 2 guests


Roasted Whole Spring Chicken, Truffle Butter & Jus    2995
154.3 kcal (Per ~ 100 gms) | 1450 gm (Serving size)





Today's Fish: Capers, Gavi Wine, Cherry Tomato,
Kalamata Olives      2995
105.9 kcal (Per ~ 100 gms) | 1200 gm (Serving size)


Whole Roasted Lamb Leg, Rosemary & Jus        2995
174.5 kcal (Per ~ 100 gms) | 1447 gm (Serving size)

Grilled Sea Food Platter       4495
Calamari, Jumbo Prawn, Fish of the Day, Andaman Lobster
77.8 kcal (Per ~ 100 gms) | 1400 gm (Serving size)

All Grilled and Roasted Items are Served with Classic Rosemary Roasted Potato,
Grilled Vegetables and our Sauce Selection.

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PLATED MAINS

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

- Pasture Raised Grilled Chicken**    1995
Chicken Breast, Cherry On Vine
324.3 kcal (Per ~ 100 gms) | 516 gm (Serving size)
- ★ **Sous Vide Young Chicken Roulade**    1995
Ratte Potato Espuma, Ricotta Stuffed Morel, Pistachio
230.8 kcal (Per ~ 100 gms) | 350 gm (Serving size)
- Chicken Alla Milanese**     1995
Panko Crusted Chicken, Parmigiano Reggiano, Salad,
Jalapeno Salsa, Chicken Pan Jus
220.5 kcal (Per ~ 100 gms) | 320 gm (Serving size)
- ★ **Grass Fed Tenderloin Medallion**     2495
Pan Roasted Steak, Coarse Spinach & Cream Sauce, Black Pepper &
Rosemary Jus, Fondant Potato
177 kcal (Per ~ 100 gms) | 465 gm (Serving size)
- Prawns Gratin**      2995
Elephant Garlic, Chili, Lemon Zest, Parmigiano Reggiano, Ciabatta Crumb,
Flat Parsley, Grilled Vegetable
170.7 kcal (Per ~ 100 gms) | 400 gm (Serving size)
- Pan Roasted Scottish Salmon**      2995
Sicilian Caponata, Carrot Ginger Sauce, Mixed Salad
132.7 kcal (Per ~ 100 gms) | 420 gm (Serving size)
- Sea Bass**    2995
Pan Seared Sea Bass, Rosemary Roasted Potato, Grilled Vegetables,
Amalfi Lemon Sauce
173 kcal (Per ~ 100 gms) | 360 gm (Serving size)
- Duo of Lamb**       2995
Spinach Flan, Black Truffle Pate, Asparagus, Mushrooms,
Potato Gratin, Pepper Jus
158.4 kcal (Per ~ 100 gms) | 661 gm (Serving size)
- Butter Confit Duck**     2995
Butternut Squash Cauliflower, Mushroom Pickle, Port Wine Jus, Cherry Compote
441.7 kcal (Per ~ 100 gms) | 976 gm (Serving size)
- Sous Vide Pork Belly**      2995
Compressed Potato, Green Apple & Red Cabbage Sauce,
Fermented Celeriac Sauce, Apricot Jus
192.1 kcal (Per ~ 100 gms) | 455 gm (Serving size)
- Red Snapper**      2995
Organic Baby Spinach, Lemon Butter Sauce, Grilled Broccoli
164.4 kcal (Per ~ 100 gms) | 607 gm (Serving size)
- ★ **Chilean Sea Bass**       3495
Basil Crusted Seabass In Acqua Pazza, Parsley Oil
175.9 kcal (Per ~ 100 gms) | 523 gm (Serving size)

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PLATED MAINS

(Vegetarian)

Baked Asparagus Pudding          
Basil Chlorophyll, Leek Sauce, Cheese Fondue, Sundried Tomato, Artichoke
180.8 kcal (Per - 100 gms) | 513 gm (Serving size) 1695

Stuffed Portobello    
Morel Cream, Lemon Parmesan, Panko Herb Crumb, Pink Gnocchi
163 kcal (Per - 100 gms) | 421 gm (Serving size) 1995





Eggplant Parmigiana   
Aubergine, Buffalo Mozzarella, San Marzano Tomato Sauce, Fresh Basil
95.4 kcal (Per - 100 gms) | 360 gm (Serving size) 1995




Ricotta Funghi Fagottini   
Fresh Ricotta, Truffle Pate, Asparagus, Sundried Tomato, Asparagus Fondue
151.8 kcal (Per - 100 gms) | 260 gm (Serving size) 1995




WOOD FIRED OVEN PIZZA




CHOOSE YOUR CRUST NEAPOLITAN PIZZA / THIN CRUST PIZZA





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.






★ **Bufulina – San Marzano Tomato, Fresh Mozzarella, Organic Basil**     1495
236.6 kcal (Per - 100 gms) | 590 gm (Serving size)

★ **Pizza Di Patate- Rosemary Roasted Potatoes, Mascarpone, Grated Parmesan**    1495
232.7 kcal (Per - 100 gms) | 454 gm (Serving size)

Vegetariana - Mozzarella & Tomato, Grilled Zucchini, Spinach, Artichoke, Onion   
180 kcal (Per - 100 gms) | 580 gm (Serving size) 1495








Pizza Funghi - Mascarpone, Wild Mushroom, Truffle Pate, Fresh Basil, Fresh Mozzarella    1795
193.3 kcal (Per - 100 gms) | 551 gm (Serving size)

Burrata Al Pesto- Fresh Burrata, Cherry Tomato, Wild Rocket, Pesto, Fresh Mozzarella     1795
195.6 kcal (Per - 100 gms) | 352gm (Serving size)

Regina – Burrata & Tomato, Parma Ham, Olive, Arugula      1795
193.7 kcal (Per - 100 gms) | 600 gm (Serving size)

BBQ - Mozzarella & Tomato, Spicy Chicken, Kalamata Olives, Basil     1795
193.2 kcal (Per - 100 gms) | 590 gm (Serving size)

Salami Pepperoni – San Marzano Tomatoes, Buffalo Mozzarella      1795
222.9 kcal (Per - 100 gms) | 560 gm (Serving size)

Pizza Calzone - Bacon, Mushroom, Artichoke, Mozzarella Cheese, Rocket Parmesan Salad        1795
224.8 kcal (Per - 100 gms) | 520 gm (Serving size)











































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DESSERTS

- ★ **Tableside Sorrento's Classic Tiramisu**       1195
Coffee liqueur Italian Mascarpone Crème, Espresso Syrup, Savoiardi Biscuit
336.5 kcal (Per - 100 gms) | 75 gm (Serving size)
- Blueberry Cheesecake**       995
Crème Cheese, Raspberry Sorbet, Berries, Berry Balm
319.7 kcal (Per - 100 gms) | 225 gm (Serving size)
- Fresh Fruits**    995
Green Apple Sorbet
88.4 kcal (Per - 100 gms) | 200 gm (Serving size)
- Caramel Affogato**     995
Vanilla Gelato, Double Espresso Shot, Caramel Sauce, Coffee Gelato
205 kcal (Per - 100 gms) | 225 gm (Serving size)
- Lavender Panna Cotta**     995
Raspberry Sauce, Berry Coulis, Fresh Berries and Edible Flower
145.8 kcal (Per - 100 gms) | 210 gm (Serving size)
- Single Origin Dark Chocolate Slice**        995
70% Dark Chocolate Cream, Berry Jam, Maltodextrin Crumble, Hazelnut Ice Cream
316.8 kcal (Per - 100 gms) | 225 gm (Serving size)
- ★ **Baba Au Rum (Flambé on Table)**       1195
Baba Au Rum Poached in Rum, Fresh Vanilla Cream, Berries Coulis
171.5 kcal (Per - 100 gms) | 225 gm (Serving size)
- Sorrento Dessert Sampler**       1195
Single Origin Chocolate Slice, Tiramisu, Blueberry Cheesecake, Strawberry Gelato
331.3 kcal (Per - 100 gms) | 360 gm (Serving size)



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SORBETTO (From the Sicilian coast)

Fresh and Fruity Palate Cleansers from the Coast of Southern Italy

Raspberry   995
105.7 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Italian Lemon and Mango   995
105.7 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Pink Champagne    995
150.5 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Green Apple   995
105.7 kcal (Per ~ 100 gms) | 65 gm (Serving size)

GELATO



HOMEMADE

Our In-House Italian Iced Desserts


Salted Caramel Cheese Cake       995
274 kcal (Per ~ 100 gms) | 225 gm (Serving size)

Double Chocolate Brownie Chunk    995
275.9 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Hazelnut     995
251.8 kcal (Per ~ 100 gms) | 708 gm (Serving size)

Vanilla Bean    995
157.1 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Fresh Strawberry    995
103.8 kcal (Per ~ 100 gms) | 65 gm (Serving size)

Rum Raisin      995
220.2 kcal (Per ~ 100 gms) | 65 gm (Serving size)



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