



ITALICO
Sorrento

antipasti

SALUMI & FORMAGGI	35
Selection of 3 cured meats & 3 Italian cheeses served with truffle honey, marinated olives & taralli	
OLIVE MISTE	12
Marinated mixed Italian olives (v/gf/df)	
MELANZANE TRICOLORE	14
Grilled eggplant with capsicum, bufala mozzarella & basil (veg/gf)	
FUNGHI RIPIENI	15
Oven roasted field mushrooms with pistachio, herbs and parmesan (veg)	
POLPETTINE ALLA NAPOLETANA	17
Home-made meatballs served in a rich napoli sauce (4 per serve)	
OLIVE ALL'ASCOLANA	13
Bread crumbed green olives filled with beef & mixed herbs	

frittture

ARANCINI	16
Traditional mixed arancini filled with mushroom, spinach & mozzarella bolognese (4 per serve)	
CALAMARI FRITTI	28
Lightly fried calamari served on a bed of rocket & a lemon mayo dressing	
CHIPS	10

the little ones

PENNE BOLOGNESE	15
Penne with traditional beef bolognese & parmesan	
PENNE POMODORO	14
Penne with Napoli sauce (veg)	
PENNE BURRO	13
Penne with butter (veg)	

piadine + panini

lunch only

PIADINA COTTO	14
Italian flat bread, leg ham, tomato, mozzarella	
PIADINA VIP	15
Italian flat bread, mozzarella, Parma prosciutto crudo & rocket	
PANINO PANCETTA	14
Focaccia rolll with free-range egg, pancetta, pecorino cheese & tomato relish	
PANINO RUSTICO	14
Focaccia roll with pumpkin, rocket pesto, eggplant, sundried tomato, feta & capsicum (veg)	
PANINO CAPRESE	11
Focaccia roll with mozzarella, tomato & basil (veg)	

pasta + risotto

PENNE BOLOGNESE	27
Penne with traditional beef bolognese & parmesan	
GNOCCHI ALLA SORRENTINA	28
Sorrento style gnocchi with tomato salsa, basil, ricotta & parmesan (veg)	
ORECCHIETTE PUGLIESE	29
Italian friarielli with E.V olive oil, berkshire sausage, cherry tomatoes, chilli & grated parmesan	
RAVIOLI FIORENTINA	28
Ravioli filled with ricotta & spinach, cream, pesto, toasted almonds & parmesan (veg)	
SPAGHETTI FRUTTI DI MARE	35
Tiger prawns, scallops, clams, white market fish, cherry tomatoes, parsley, garlic & a touch of napoli sauce (df)	
RISOTTO FUNGHI	30
Arborio rice with mixed wild mushrooms, parmesan & truffle oil (veg)	
SPAGHETTI CARBONARA	28
Egg yolk, touch of cream, bacon, black pepper, parsley & parmesan	
ADD VEGAN MOZZARELLA	4
ADD GLUTEN FREE PASTA	4

pizza

FOCACCIA	14
E.V olive oil, garlic & rosemary salt (veg/df/v)	
FOCACCIA WITH CHEESE	17
Fior di latte, E.V olive oil, garlic & rosemary salt (veg)	
MARGHERITA	22
Italian tomato salsa, fior di latte & basil (veg)	
NAPOLETANA	23
Italian tomato salsa, fior di latte, anchovies, garlic, oregano, olives & basil	
SAN DANIELE	27
Italian tomato salsa, fior di latte, cherry tomatoes, rocket, San Daniele prosciutto & parmesan	
BUFALA	25
Italian tomato salsa, bufala mozzarella, basil & E.V olive oil (veg)	
CAPRICCIOSA	25
Italian tomato salsa, fior di latte, mushrooms, olives, artichoke hearts & leg ham	
FRU FRU	24
Italian tomato salsa, fior di latte, leg ham, cacciatore spicy salame & parmesan	
PIZZA CARBONARA	25
Cream base, fior di latte, pancetta, sautéed onions, free range egg, pepper & grana cheese	
TARTUFATA	26
White truffle cream, fior di latte, mushrooms, rocket, parmesan & truffle oil (veg)	
DIABOLIK	26
Italian tomato salsa, provola (smoked mozzarella), lightly fried eggplant, cacciatore spicy salame, basil & parmesan cheese	
BUNGA BUNGA	25
Italian tomato salsa, fior di latte, berkshire sausage, porcini mushrooms, parsley & parmesan	
CALZONE	25
A folded pizza pocket filled with ricotta, cacciatore spicy salame, provola (smoked mozzarella), parmesan, fior di latte, touch of Napoli & basil	
SORRENTO	27
Fior di latte, smoked salmon, capers, orange/ lemon zest infused mascarpone & pepper	
QUATTRO FORMAGGI	24
Fior di latte, scarmorza cheese, gorgonzola, parmesan cheese & balsamic reduction (veg)	
HAWAIIAN	24
Italian tomato salsa, fior di latte mozzarella, leg ham & pineapple	

pizza

PORCINA	26
Italian tomato salsa, fior di latte, San Daniele prosciutto, mixed mushrooms & truffle oil	
CONTADINA	25
Fior di latte, scarmoza cheese, potatoes, friarielli, sausage & chilli	
VEGETARIANA	26
Fior di latte, zucchini, caramelised onions, capsicum & eggplant (veg)	
GAMBERI	28
Fior di latte, zucchini, cherry tomatoes, prawns, parsley & chilli	
PICCANTE	25
Italian tomato salsa, Fior di latte, cacciatore salami, capsicum, onion, olives & chilli	
ADD GLUTEN FREE BASE	5
ADD VEGAN MOZZARELLA	4
Please note olives may contain pips	

salads + sides

CAPRESE	18
Imported bufala mozzarella, tomatoes, rocket & basil (veg/gf)	
NOCI	15
Mixed leaf salad with avocado, roasted walnuts & parmesan (veg/gf)	
PERE	15
Rocket, pear, parmesan & balsamic reduction (veg/gf)	

dessert

NUTELLA PIZZA	L 21
Nutella & strawberries served with vanilla bean ice-cream (veg)	S 18
TIRAMISU	15
Layered marscapone & savoiardi biscuits soaked in coffee, topped with chocolate granules (veg)	
MOUSSE	15
Dark chocolate and hazelnut mousse topped with walnuts (veg/gf)	
GELATO	4.5
Chocolate · Vanilla	per
Blood Orange · Salted Caramel	scoop

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