

SORRENTO

R I S T O R A N T E

Positano Set Menu



Primi Piatti

Wild Mushroom and Sage Ravioli with White Truffle Oil

Insalata

*Arugula, Mission Fig, Gorgonzola Dolce
and Candied Pecans with Balsamic Vinaigrette*

Secondi

Veal Ossobuco with Stone Ground Herbed Polenta

*Grilled Sea Bass with Sauteed Spinach,
Baby Artichokes, Capers, and Cirrus Sauce*

Seared Diver Sea Scallops with Lemon and Crab Risotto

*Filet Mignon, Truffled Mashed Potatoes,
Grilled Broccolini and Green Peppercorn Sauce*

*Butternut Squash Ravioli with Zucchini,
Cherry Tomato, Sage, and Brown Butter*

Dolce

House-Made Trio Treat:

*Crème Brulee, Tiramisu, and Panna Cotta
With a Chocolate Truffle and Fresh Berries*