

MENÚ DEL DÍA

SORSI
E
MORSI

www.sorsiemorsi.com



ENTRANTES

INSALATA VINCENTE: Fried chicken on a bed of mesclun lettuce, tomato and creamy avocado. Served with a mouth-watering balsamic vinaigrette, roast corn kernels and slivers of parmesan cheese.

INSALATA QUINOA: Quinoa with rocket lettuce, textured tomato, fresh avocado, toasted cashews, baby soy beans and basil pesto.

INSALATA CAPRA: Mixed lettuce, caramelized goat cheese and cherry tomatoes. All served with a sautéed mushroom, asparagus and cream of balsamic dressing.

SGABEI CON SALSE: Mouth - watering fried pizza dough served with two tasty sauces.

CARPACCIO DI ZUCCHINE: Thin slices of courgette with an olive oil and lemon juice vinaigrette, basil pesto, dried-tomato, almonds and slivers of parmesan.

BRUSCHETTA DI POLLO: Juicy grilled chicken breast on a bed of toasted bread, rocket lettuce, cherry tomatoes, caramelized onion and a delicious curry and mango sauce.

PIADINA ROASTBEEF: Piadina filled with roast ham, mozzarella, rocket lettuce and honey mustard sauce.

GAZPACHO DE SANDÍA: Fresh and zesty watermelon gazpacho with tomato, onion, cucumber, oil, vinegar and croutons.

ANTIPASTO DEL GIORNO: Simply ask your waiter!

SEGUNDOS

PIZZA RAGÚ: With bolognese sauce and mozzarella

PIZZA PICCANTELLA: With tomato, spicy salami, mozzarella, rocket lettuce and olive oil.

RIGATONI ALL'AMATRICIANA: With tomato sauce, pancetta, pecorino cheese and sautéed onion with a touch of chilli.

RIGATONI GORGONZOLA E TARTUFO: A mouth-watering guanciale cold meat, gorgonzola, truffle cream and parmesan sauce with just a touch of cream.

SPAGHETTI WOK: Mouth-watering taste of the orient. Crunchy, pan-fried vegetables: carrot, onion, bean sprouts, courgette, mushrooms and cashews. Sprinkled with ginger and our very own teriyaki sauce.

SPAGHETTI 3 POMODORI: A wonderful blend of tomato, prepared in a variety of ways, pecorino cheese and touch of basil and parmesan.

LASAGNA: Oven-baked lasagne with a bolognese sauce, béchamel, mozzarella and parmesan.

SCALOPPINE AL VINO BIANCO: Juicy pork scallops with pan-fried mushroom and onion and a dash of white wine. Served with fries.

PASTA RIPIENA: Stuffed pasta that can be combined with any of these three delicious sauces. (Supplement €2.50):

- Zio Basilio: With tomato pesto, basil pesto and a touch of cream.
- Ai Funghi: With mushrooms, onion, guanciale and grated parmesan.
- Radicchio e Prosciutto: With onion, Serrano ham, toasted almonds, chicory, parmesan and a touch of cream.

PIATTO PRINCIPALE DEL GIORNO: Simply ask your waiter!

POSTRES

CREMA GRIEGA DE YOGUR CON FRUTA: Sugary, creamy Greek yoghurt with pieces of fresh fruit.

TARTA DE QUESO CON FRUTA: Our signature cheesecake served with fresh fruit.

BROWNIE: Sweet chocolate sponge cake with vanilla custard and chocolate sauce.

TIRAMISÚ: Smooth and creamy mascarpone with sponge fingers bathed in Italian coffee.

PRICE*

12,50

DRINK*, BREAD,
DESSERT AND COFFEE

Prices per person. VAT included. Water, soft drink, beer or glass of house wine.