

MENÚ DEL DÍA

SORSI
E
MORSI

www.sorsiemorsi.com



ENTRANTES

PIADINA ITALIANISSIMA: With mozzarella, serrano ham, tomato, rocket lettuce and slivers of parmesan.

POLLO FRITTO: Crispy strips of chicken seasoned with thyme, garlic, cumin... With a coriander mayonnaise.

CARPACCIO TRADIZIONALE: A traditional dish – thinly sliced veal with an oil and lemon dressing, mushrooms, rocket lettuce and slivers of parmesan with a touch of creamy balsamic.

TEMPURA: Golden-brown seasonal vegetables, served with a bittersweet tomato and basil chutney.

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

PATATE NOSTRE: Crunchy, golden-brown potato wedges with a delicious parmesan and truffle sauce and a touch of grated parmesan cheese.

INSALATA CESIRA: Fried chicken strips with romaine lettuce, crispy pancetta, parmesan cheese and croutons. All covered with a tasty Caesar sauce dressing.

IL CROSTONE: Deliciously toasted crystal bread with creamy smoked aubergine, roast ham and rocket lettuce. All served with a mouth-watering gorgonzola and truffle sauce.

SEGUNDOS

PIZZA 4 FORMAGGI: With tomato, mozzarella, gorgonzola, parmesan and scamorza cheese.

PIZZA 4 STAGIONI: With tomato, mozzarella, mushrooms, cooked ham, artichokes, peppers and olive nere.

PIZZA MARGHERITA: With tomato, mozzarella e basilico.

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

RIGATONI TRAPANESE: A delicious Sicilian pesto from Trapani with pan-fried almonds, garlic, fresh basil, pecorino cheese and tomato.

PAPPARDELLE AL RAGÚ: Not-to-be-missed, this authentically Italian beefy ragout sauce...

PAPPARDELLE SALMONE E ASPARAGI: Delicious fusion of smoked salmon, green asparagus with a tomato sauce, cherry tomatoes and cream.

STRANGOZZI MIXATI: A tasty mix of mushrooms, chicken, soy sauce, cream and grated parmesan.

SPAGHETTI ALLA CARBONARA: Classic dish with cream, parmesan, egg, guanciale cured meats and a liberal sprinkling of pepper.

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

RAVIOLONI ALLA BÚFALA: Fresh pasta with buffalo ricotta cheese and spinach filling served with a tomato, buffalo mozzarella, fresh tomato, parmesan cheese and rocket sauce. (Supplement 2€)

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.

PRECIO*

12,50

DRINK, BREAD,

DESSERT AND COFFEE

* Prices per person. VAT included.

* Water, soft drink, beer o glass of house wine.