

SORELLA

Trattoria

ANTIPASTI

MIXED OLIVES	5.00
Mixed olives with crushed Parmesan cheese	
TAGLIERE DI ANTIPASTO	17.50
(for 2 people to share) Platter of Parma ham, olives, mozzarella, Sundried tomatoes and focaccia	
PANE AL'AGLIO	6.50
Garlic, rosemary, and parsley Add mozzarella or tomato +£ 1.00	

PRIMI

BRUSCHETTA (V)	6.50
Vine ripened tomatoes, basil, garlic & onions	
BURRATA	10.95
Served with Parma ham and cherry tomatoes	
ARANCINI (V)	8.95
Filled with basil, sun-dried tomatoes, and mozzarella in a roasted pepper and tomato sauce	
STEAK TARTAR	12.95
Raw beef tartar, served with truffled mushroom pate and truffled mayo fried bread	
BEETROOT CARPACCIO	10.50
Layered beetroot with goat cheese, served with a walnut and honey dressing	
COZZE	10.75
Mussels with white wine, garlic, and cream served with sourdough bread	
CALAMARI	9.95
Crispy fried calamari topped with saffron mayo	
CAPELANTE	13.95
Scallops with truffled cauliflower and crispy Parmesan	
GAMBERONI	12.95
King prawns with white wine, garlic, chili butter, and tomato on Tuscan bread Add Parma ham +£3	
COSTOLETTE DELLO CHEF	11.25
Spare ribs in our chef's special sauce	
POLPETTE	8.95
Spicy beef meatballs with aioli, mint, and parsley gremolata	
CROCHETTA	8.95
CON GUANCIA DI MAIALE	
Pork croquettes - deep fried creamy bechamel bites made with a prosciutto infused cream and red wine braised pork cooked for 24hrs on a parsley and truffle purée base. Sherry gel and goats cheese	

PASTA

TAGLIATELLE BOLOGNESE	13.95
Traditional beef ragù sauce	
TAGLIATELLE CARBONARA	13.95
Crispy smoked pancetta in a cream sauce, finished with Parmesan and egg yolk	
RIGATONI ARRABBIATA (V)	12.95
San Marzano tomato ragù, fresh chili, basil, and Pugliese burrata	
LINGUINE FUNGHI (V)	13.95
Creamy garlic sauce, sautéed mushrooms, and a hint of truffle.	
RIGATONI CON POLLO	13.95
Chicken with pine nuts, onions, tomatoes and cream sauce	
LINGUINE PESCATORI	16.50
Fresh mixed seafood with cherry tomatoes, garlic, and white wine	
RIGATONI LAMB	16.50
Rigatoni pasta with slow-cooked lamb shoulder, spicy nduja sausage, San Marzano tomatoes, and pangrattato	
LASAGNA	13.95
Slow-cooked ragù of beef, béchamel sauce, Fontal, and mozzarella	
RIGATONI PESTO (V)	12.95
Basil pesto cream with sun-blushed baby tomatoes and tenderstem broccoli	
TAGLIATELLI AL FILETTO	18.50
5oz fillet steak with baby spinach, cracked pepper, cream sauce & Pecorino	
TAGLIATELLE SALSSICIA	18.00
Sausage, cherry tomatoes, basil, melted burrata, Pecorino, and white wine.	
RAVIOLI ALL 'ARAGOSTA	16.50
Lobster ravioli served with mussels in a rich tomato cream sauce.	
HALIBUT RISOTTO	17.95
Creamy risotto with scallops, saffron, pomegranate, and halibut.	

Gluten-free pasta & pizza options available upon request.
(V) notes dishes suitable for vegetarians · Some of our dishes may contain nuts

FOOD ALLERGY NOTICE

Please speak to your waiter or waitress about the ingredients in our dishes when placing your order.
While we take every precaution to reduce the risk of cross-contamination,
we cannot guarantee that any of our dishes are completely free from allergens.

All prices are inclusive VAT. Service charges are not included,
however a discretionary service charge of 10% will be added to tables of 6 or more
Payment by cheque is not accepted

PIZZA

MARGHERITA (V) 11.95
Tomato, cheese, oregano and basil

RUSTICA (V) 12.50
Tomato base with mushrooms, garlic, peppers and spinach

NDUJA SALAMI 14.95
Tomato, mozzarella, salami, and spicy nduja sausage

POLLO E PARMIGIANO 13.50
Tomato, mozzarella, chicken, vine-ripened tomatoes and Parmesan shavings

TONNO E CIPOLLA ROSSA 14.00
Tuna and red onions on tomato sauce and mozzarella, garnished with fresh basil.

FUNGHI E FORMAGGIO (V) 14.50
Plain garlic pizza bread topped Maitake mushrooms, truffle, Gorgonzola, goats cheese, Parmesan, cured egg yolk shaving
Sauces: Sherry gel, honey-chili balsamic dressing, truffle aioli

COZZE E'NDUJA 15.95
Garlic bread with wild garlic, mussels, spicy 'nduja, and grated Parmesan.

CARNE

CHICKEN MILANESE 20.00
Pan-fried breaded chicken with rigatoni arrabbiata

ANATRA 23.50
Grilled Duck breast with confit duck ragu, tagliatelle pasta, green beans and truffle oil

CARRE DI AGNELLO 26.95
Pistachio crusted rack of lamb, dauphinoise potatoes, red wine jus

FILETTO 27.95
Fillet Steak grilled to your liking, served with chips
Sauces : Peppercorn, Red wine Jus, Diane, Dolcelatte, Garlic butter + 3.25£

PESCE

BRANZINO 23.95
Pan-fried seabass with linguine, spider crab, spicy nduja, San Marzano tomato ragù, oregano, Pecorino and basil

MEDAGLIONI DI HALIBUT 24.00
Halibut medallions with seasonal greens in a Citrus beurre blanc sauce

CONTORNI

FRITTE 4.95
Chips

TARTUFO FRITTE 5.50
Truffle and Parmesan chips

GREEN VEGETABLES (V) 4.95
Buttered mixed greens

ZUCCHINE FRITTE (V) 4.95
Courgette fries

INSALATA DI POMODORO (V) 4.95
Tomato and red onion salad

INSALATA DI RUCOLA (V) 4.95
Rocket and Parmesan

CAESAR SALAD (V) 6.50
Baby gem lettuce, garlic croutons, anchovies and creamy Caesar dressing

PETIT POIS 6.00
Sautéed tender green peas with shallots, cream and bacon

DOLCI

TIRAMISU 6.95
Traditional homemade Tiramisu

AFFOGATO 6.95
Vanilla ice cream with a shot of espresso, crushed amaretto biscuits, and a shot of Disaronno

COOKIE DOUGH 6.95
Homemade cookie dough with vanilla ice cream and chocolate sauce

COPPA DI GELATI 5.95
Mixed selection of homemade Italian ice cream

TORTA DI LIMONE 6.95
Limoncello cheesecake with candied lemons

CREME BRULEE 6.95
Creamy vanilla custard with a caramelized sugar top

FORMAGGIO 9.95
Selection of Italian cheeses with grapes, celery, and biscuits