



O R N E L L A

— CUCINA E PIU —

APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Eggplant Parmigiana

Oven-baked eggplant with San Marzano tomatoes, basil, and Provola and Parmesan cheese

Prosciutto e Funghi Pizza

Pizza with mozzarella, San Marzano tomatoes, Italian cooked ham, and mushrooms.

MAIN COURSE (choose one per person)

Lidia's Lasagna

Lasagna with San Marzano tomato sauce, minced meat, béchamel, and Parmesan cheese

Gnocchi al Pesto

Gnocchi with Genovese pesto sauce

Spaghetti Pomodoro e Basilico

With San Marzano tomato sauce and basil

DESSERT (or coffee)

Tiramisu

Made with mascarpone, savoiardi biscuits, pasteurized egg yolk, amaretto, cocoa

MENU PRICE 45 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)



O R N E L L A

— CUCINA E PIU' —

APPETIZER

Bruschettine di Sorrento

Toasted bread with tomato, basil, and olive oil

STARTERS (to share)

Antipasto Ornella

Culatello, Mortadella, and Parmigiano cheese

Caprese Salad

Buffalo mozzarella, fresh tomato, basil, olive oil, and a hint of oregano

Diavola Pizza

With mozzarella, San Marzano tomatoes, and spicy salami

MAIN COURSE (choose one per person)

Delizia Mari

Pasta filled with ricotta and spinach, in a creamy pistachio pesto sauce with guanciale

Spaghetti Carbonara

Authentic carbonara with guanciale, pecorino cheese, egg yolk, and pepper

Pumpkin Tortelloni

Tortelloni stuffed with pumpkin in a creamy sauce

DESSERT (or coffee)

Tiramisu

Made with mascarpone, savoiardi biscuits, pasteurized egg yolk, amaretto, cocoa

MENU PRICE 50 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)



O R N E L L A

— CUCINA E PIU' —

APPETIZER

Italian Appetizer

(Selection of Italian appetizers)

STARTERS (to share)

Vitello Tonnato

Thin slices of veal with a tuna mayonnaise and capers sauce

Caprese Salad

Buffalo mozzarella, fresh tomato, basil, olive oil, and a hint of oregano

Diavola Pizza

With mozzarella, San Marzano tomatoes, and spicy salami

MAIN COURSE (choose one per person)

Truffle Tagliolini

Tagliolini with fresh truffle slices

Filet Medallions with Green Pepper

Beef tenderloin medallions in green pepper sauce with baked potatoes

Delizia Mari

Pasta filled with ricotta and spinach, in a creamy pistachio pesto sauce with guanciale

DESSERT (or coffee)

Nutello

Made with mascarpone, gluten-free biscuit, Nutella, and pistachio

MENU PRICE 55 €

(It includes unlimited house wine, draft beer, and soft drinks until dessert is served)