



*Tenuta
la
Rocca*

MENU

A journey through the flavours of the Peninsula

Tenuta La Rocca's menu is inspired by Italian and Mediterranean cuisine and the flavours of the Sorrento Peninsula. Local ingredients, familiar recipes and a contemporary approach come together in a journey designed to accompany the entire experience.

From beginning to end, each course tells the story of this corner of Italy with simplicity, care and a personal touch.

TRADITION MENU

The flavours of Sorrento tradition

A journey through some of the most iconic flavours of our cuisine.

WELCOME

Welcome cocktail

STARTERS

Fried montanara

Caprese salad: tomato, basil and buffalo mozzarella

FIRST COURSE

Sorrento-style gnocchi

MAIN COURSE

Eggplant parmigiana

DESSERT

Dessert of the day

Water and wine included





MEAT MENU

The flavours of the land

A menu inspired by the bold and authentic flavours of our land.

WELCOME

Welcome cocktail

STARTERS

Fried montanara

Beef tartare with capers and sun-dried tomatoes

FIRST COURSE

Spaghetti alla Nerano

MAIN COURSE

Italian Black Angus tagliata with roasted potatoes

DESSERT

Dessert of the day

Water and wine included

SEAFOOD MENU

The Mediterranean, course after course

A journey through flavours of the sea, citrus notes and contemporary pairings.

WELCOME

Welcome cocktail

STARTERS

Sweet and sour salmon with lemon and dill mousse,
served with passion fruit sauce

Kadaifi-wrapped prawn with garlic mayonnaise

FIRST COURSE

Spaghetti with clams

MAIN COURSE

Lemon-scented calamari with fresh salad

DESSERT

Dessert of the day

Water and wine included





TASTING MENU

A journey between sea and land

A sequence of courses designed to showcase Tenuta La Rocca's cuisine at its most refined.

WELCOME

Welcome cocktail

STARTERS

Tuna tartare

Kadaifi-wrapped prawn with garlic mayonnaise

FIRST COURSE

Mixed pasta with potatoes and lobster

MAIN COURSE

Oven-baked catch of the day with vegetable noodles and toasted almonds

DESSERT

Dessert of the day

Water and wine included



GRILL MENU

The pleasure of the grill, made to share

A convivial menu centred around grilled meat,
accompanied by the flavours of our cuisine.

WELCOME

Welcome cocktail

STARTERS

Selection of bruschetta

Prussian beef tartare with capers and sun-dried
tomatoes

MAIN COURSE

Grilled Italian Black Angus Tomahawk

1 kg for every 2 guests, served with assorted side dishes
and a selection of sauces

DESSERT

Dessert of the day

Water and wine included





WINE PAIRING

Wine, part of the journey

A selection curated by a specialised sommelier, with a glass of wine chosen to complement each course.

WINES FROM THE CAMPANIA TRADITION

SELECTION OF THE FINEST CAMPANIA WINES

As an alternative to the wine pairing, all menus include water and wine. A separate drinks list is also available at an additional charge.

One table.

One party.

One evening.





*Tenuta
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Sant'Agnello · Sorrento Coast · Italy

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