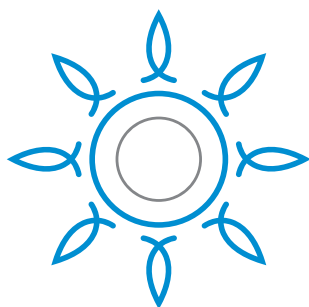


RISTORANTE

BAGNI

SANT'ANNA



SOLARIUM



www.ristorantebagnisantanna.com

Via del Mare (Marina Grande)

80067 Sorrento (NA)

tel. +39 081 8074178

e-mail: info@ristorantebagnisantanna.com

LIVE

Esfera de gamba roja con burrata sobre base de guacamole	€26,00
Atún en costra de pistacho sobre coulis de mango con guindilla	€26,00
Carpaccio del pescado del día sobre endivia crujiente y chutney picante	€26,00
Tagliatella de sepia de la Campanella con confitura de naranja y caviar de beluga	€26,00
Degustación mínimo para 2 personas	€120,00

SÁNDWICHES

Club sándwich	€14,00
Cheeseburger	€14,00
Tostada de jamón braseado y queso trezado sorrentina	€10,00
Francesinha crujiente con pez espada a la parrilla y salsa chimichurri y lechuga	€14,00

LAS ENSALADAS

Ensalada caprese con tomatitos de Sorrento y queso trezado vicano	€14,00
Ensalada nizarda con atún claro	€14,00
Ensalada César con pollo asado	€14,00
Caponata napolitana con panecillo típico de Agerola	€14,00

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ANTIPASTI

Cúpula de pulpo, tapenade de aceitunas, altramuces, salsa citronette, pimienta y limón	€24,00
Pincho de langostinos con tomate, alcaparras y aceitunas	€24,00
Sopa de mejillones sobre tostada picante	€18,00
Jamón culatello, ensalada mixta, burrata y pesto de albahaca	€18,00

PRIMEROS

Raviolis a la caprese con queso caciotta de Massa	€18,00
Espaguettone al ajo, aceite y guindilla, con crema de perejil y gambas crudas	€24,00
Arroz negro crujiente con verduras, calamares y almendras tostadas	€22,00
Gnocchi de patata mantecados con guanciale, almejas y calabacín	€22,00

SEGUNDOS

Cannolo de pescado del día con alga nori con guazzetto de marisco	€26,00
Rollitos de pez espada con ristretto de caldo de pescado y escarola, alcaparras y aceitunas	€22,00
Rollitos de pollo y beicon ahumado sobre cianfotta de verduras y salsa dulce picante	€22,00
Filete de ternera con verduras salteadas, patatas asadas y salsa de queso y pimienta	€24,00

POSTRES

Delicia de limón	€8,00
Caprese de chocolate	€8,00
Tiramisú con café	€8,00
Ensalada de fruta con helado	€8,00
Copa de helado	€6,00

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SOFT DRINKS

Coca Cola / Coca Zero	3,00€
Orange Soda /Lemon Soda / Gassosa / Chinotto / Cedrata	3,00€
Tonic Water / Ginger Beer / Pink Grapefruit Soda	4,00€
Ice Tea Lemon / Peach	3,00€
Fresh Squeeze Orange Juice / Lemon Juice	5,00€
Milk Shake Fruit	6,00€
Fruit Juice Apricot / PineApple /Pear / Cranberry /Tomato	3,00€
Mineral Water 50cl	1,50€
Mineral Water 1L	2,00€

BEERS

Bottle Beer 33cl	5,00€
Beck's / Corona / Peroni Gluten Free / Tourtel ZeroAlcol	
Draft Beer Nastro Azzurro 40cl	5,00€

WINE AND BUBBLES BY THE GLASS

White

Falanghina del Sannio Dop La Guardiense	6,00€
Fiano Di Avellino Pendino Docg Colli di Castelfranci	7,00€
Greco di Tufo Grotte Docg Colli di Castelfranci	7,00€

Red

Aglianico del Sannio Dop La Guardiense	6,00€
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Rosè

Rosie Irpinia Rosato Doc Colli di Castelfranci	7,00€
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Bubbles

Prosecco Bottega	8,00€
Franciacorta Bellavista	15,00€
Champagne Pommery Brut Apanage	18,00€

CAFFETTERIA

Espresso	2,00€
Espresso Deca	2,00€
Cappuccino	3,00€
Caffelatte	3,00€
Ice Coffee	4,00€
Shake Coffee	5,00€
Tea Selection / English BreakFast / Green Tea	
Peppermint Tea / Chamomile	4,00€

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COCKTAIL LIST 10€



Sirenussai (7% vol.)

Anise, Mint, Almond, Lemon, Soda Ginger Beer

Sweet - Fresh - Spicy



Telemaco (7% vol.)

Bitter Berto, Balsamic Acetaia Giusti, Cedrata Tassoni Soda

Sweet - Citrusy - Sparkling



Castalia (7% vol.)

Mezcal la Compania ejutla ns, Lemon, Agave, Cherry Soda

Fresh - Fruity - Smoked



Circe (12% vol.)

Vermouth Bianco Berto, Italicus Bergamot, Strawberry,

Prosecco Bottega

Citrusy - Fresh - Sparkling



Polifemo (14% vol.)

Cachaca germana Umburana, Kiwi, Lime, Pistachio, Pepper

Sweet - Citrusy - Silky



La Castelluccia (18% vol.)

Bulleit Bourbon Whiskey, Myers Jamaican Rum, Grand Marnier
Orange, Lime Almond, Coconut, Creole Bitters

Sweet - Silky - Aromatic

ZEROALCOL 8€



Cumano (0% vol.)

Mango, Almond, Ginger Beer

Sweet - Aromatic - Spicy



Poseidonia (0% vol.)

Pineapple, Vanilla, Lemon, Basil, Flowers

Velvety - Sweet - Floral

**Our Bartenders will be happy to make your favorite Classic Cocktails not present in the Menu.*

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IMPORTANT NOTICE

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC ALLERGENS.

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.



**CEREALS
CONTAINING GLUTEN**



**CRUSTACEANS
AND PRODUCTS THEREOF**



**EGGS AND PRODUCTS
THEREOF**



**FISH AND PRODUCTS
THEREOF**



**PEANUTS AND PRODUCTS
THEREOF**



**SOYBEANS AND
PRODUCTS THEREOF**



**MILK AND PRODUCTS
THEREOF**



NUTS



**CELERY AND PRODUCTS
THEREOF**



**MUSTARD AND
PRODUCTS THEREOF**



**SESAME SEEDS
AND PRODUCTS THEREOF**



**SULPHUR DIOXIDE
AND SULPHITES**



**LUPIN AND PRODUCTS
THEREOF**



**MOLLUSCS AND
PRODUCTS THEREOF**

Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils (eg in the buffet area). So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.
