

APPETIZERS

Meat Carpaccio with Tuscan Pecorino with Black Truffle

Shrimp-Stuffed Calamari

Artichokes with Grana

Meat Carpaccio with Truffles

Served with truffle sauce, arugula, sliced Portobello caps and Grana Padano cheese flakes.

Tuna Carpaccio with Pepper Crust

Salmon Carpaccio Served with Caviar and Capers Dressing

Octopus Carpaccio

BURRATA

World icon of traditional Italian cuisine, originally from the Puglia region: a small bag of handmade mozzarella and stuffed with stracciatella (cream cheese derived from the same procedure as mozzarella), originally a humble dish and now it became a privilege.

Classic Caprese salad with Burrata

Bruschetta with Burrata

Tomato Soup with Burrata

Penne alla Sorrentina with Burrata

Sautéed in a delicious tomato and oregano sauce, broiled with Burrata.

SALADS

Contadina Salad

Made with fresh spinach, mushrooms, pine nuts and Grana Padano cheese.

Valentina Salad

A delicious lettuce mix, with goat cheese, mushrooms, and balsamic house dressing. Served in a Grana Padano cheese basket.

Parmesan Style Salad

Served with croutons and our alioli house dressing.

Del Casale, with Pear, Brie cheese and prosciutto

Mixed lettuce, avocado, pear, mushrooms, red onion, grape tomatoes, carrots, pecans, and Brie cheese, served with raspberry vinaigrette and baked prosciutto.

SOUPS

“Della Nonna” Minestrone

Fresh vegetables of the day, served with croutons and Grana Padano cheese.

The classic Lentil with Pasta

HANDMADE PASTA

100% Organic

The real tradition of our gastronomy is pasta made entirely by hand. It only requires one man's strength applied to a wooden rolling pin, a table and a knife. This is hard and persistent work, resulting in an unmatched quality.

Fettuccine Alla Bolognese

Made with the classic home recipe, so simple it only requires 8 hours of slow cooking.

Classic Ravioli

Ravioli stuffed with ricotta cheese and spinach, served on tomato sauce with peas.

Garden Ravioli

Spinach ravioli, stuffed with artichoke hearts and squash. Served with mild cheese and Grana Padano cheese sauce, and sprinkled with pepper.

Green Hats

Our most famous since 1988, stuffed with ricotta cheese, with a touch of butter and fresh sage.

Gorgonzola Ravioli

Sautéed with butter, grated on your table with aged Tuscan Pecorino with black truffle.

High Seas Fettuccine

Shrimp sautéed in white wine, served with tomato sauce and a touch of cream.

Don Tino Ravioli

Stuffed with soft cheeses in a homemade salsiccia sauce.

Bolognese Lasagna

Traditional lasagna prepared Romagnolo style.

Red Marinara Black Guitar Spaghetti

Made with Frutti di Mare: shrimp, calamari, and clams, served in tomato sauce with a touch of parsley.

Guitar Spaghetti with Lobster (150 gr)

Served with tomato sauce, perfumed with white wine and a touch of parsley.

GNOCCHI

500 years ago, directly from America, the potato arrives in Sorrento and the local gastronomy includes it in the traditional recipe of gnocchi (famous dish used in local celebrations) accompanied by fresh tomato, mozzarella and basil, creating the famous “Gnocchi a la Sorrentina”, *the mother of all Gnocchi*

Ragú Romagnolo Gnocchi

In Bolognese sauce made exclusively with romagnola sausage.

Four Cheese Gnocchi

In a sauce based on the kings of Italian cheeses, mozzarella, gorgonzola, pecorino and parmesan.

PIZZA

Classic Margherita with Truffles

Four Cheese

Mozzarella, Parmesan, Taleggio, and Gorgonzola Cheese.

Shrimp and Arugula

Prosciutto and Arugula Pizza with House Truffle Sauce

Lobster Pizza (150 gr)

RISOTTI

Risoro

Speck: Unique in its genre and representative of the fine meats of northern Italy over 1000 years ago. Its unique deep flavor is the result of two ancient techniques: the “light smoked” and the “aged under salt for 22 weeks”, additionally a lot of fresh air that comes directly from the Alps; hence the saying: “little salt, little smoke and lots of air”, now imagine all this with saffron and gold sheets.

Quattro Formagi Risotto – Four Cheese Risotto

Made with Parmesan, Pecorino, Gorgonzola, and Taleggio cheese.

Porcini Risotto with Gorgonzola Cheese and Truffles

Mare Risotto

One of the classics of the Italian coasts, clams, shrimp and squid flavored with white wine.

Adriatic White Risotto

Made with shrimp and squash, perfumed with white wine and a touch of fresh parsley.

Lobster Risotto (150 gr)

La Divina Cucina



MEAT

Mauro's Belly

Beef tripe cooked romagnolo style. For experts only.

Salsiccia Romagnola

Handcrafted Italian Salsiccia, served with potatoes, peppers, zucchini, asparagus, and house-made bread.

Baked chicken

Marinated with fine herbs, with mushroom and gorgonzola sauce and potato garnish with rosemary, tomatoes and asparagus.

Our suggestion is to order it in advance, preparation time is 30 minutes.

PRIME

Rosemary Steak (240 gr)

Prime beef steak, prepared with thick sea salt, garlic and rosemary. Served with garnish of baby vegetables, mushrooms and baked potato.

Gorgonzola Steak (240 gr)

Prime Beef Steak in gorgonzola sauce with a touch of white wine. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

Pepe Verde Beef Steak (240 gr)

Prime beef steak flambé with brandy, in Madagascar green pepper cream. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

Tagliata (240 gr)

Prime beef steak prepared with grated Grana Padano cheese, fresh arugula, coarse sea salt, and house balsamic glaze. Served with garnish of baby vegetable, baked potato, asparagus and grape tomato.

Marsala Steak (240 gr) Sicilian Wine known throughout Europe since 1700, the favorite of Almirante Nelson, the direct competition of Sherry and Madeira

SEAFOOD

Salmon with Spinach

Salmon laden with pomodoro, served on a bed of sautéed spinach and capers.

Mad Giant Shrimp

Baked in serving dish with our special hot tomato sauce.

Divorced Bowl

We suggest that you ask for a 'bib'!!!

When returning to land, seafarers – who were starving – cooked a delicious bowl with the fresh catch of the day. Once they had eaten all the seafood, and after licking their fingers, they cooked pasta in the remaining sauce. Undoubtedly, this was a complete, unique, and delicious meal. (1.5 pounds of seafood: 200 gr clams, 120 gr squid, 100 gr shrimp, 100 gr salmon, 200 gr crab).

White Fish of the Day

In a beet-baked bed with a squid ink sauce.

(Available only with Fresh Fish).

Sicilian di Salmon and Feta

Fresh salmon, feta cheese, served with sautéed vegetables and couscous, topped with house-made orange sauce.

Tuna mixed white and passion fruit

Fresh tuna, mixed lettuce, carrots, mushrooms, grape tomatoes, cucumber, and chia, served on a quinoa bed, with a touch of house-made tamarind sauce.

MADE ON YOUR TABLE PASTA

Cheese Wheel Spaghetti

Prepared at your table by mixing pasta, tomato sauce, and a touch of basil, in a Grana Padano cheese wheel.

Diabla Penne

Prepared at your table mixing pasta, tomato sauce, garlic, oregano, and red chilies in a pecorino cheese wheel.

All'amatriciana Spaghetti

A classic dish from Southern Italy. We prepare it at your table, with Guanciale spicy red sauce.

Clasic Carbonara Spaghetti

We do it the right way.

Fresh Pesto Gnocchi

Watch it while we make it at your table.

PASTA

🌱 Gluten Free Pasta (Optional)

Spaghetti Aglio Olio in a Pan

It's totally different when made with authentic ingredients! Made with garlic, P.O.D. extra virgin olive oil, peperoncino, abundant Grana and a touch of fresh parsley.

What is Bottarga?

Its elaboration under salt is lost in ancient times from the Phoenicians and Egyptians; from a poor fishermen's food turned into one of the most representative seafood delicacies of the Italian island of Sardegna. The tuna or mullet eggs that are aged under salt, dried in their own bag to finish grated on your plate.

Cenacolo prepares them in the most classic way with Spaghetti

Adriatic White Spaghetti

Prepared with shrimp, squash and asparagus, perfumed with white wine and a touch of parsley.

Vodka Penne

Vodka flamed shrimp in tomato sauce with a touch of cream.

AlleVongole del Capitan Spaghetti in a Pan (800 gr)

Made with daily fresh clams, in white wine and parsley (only available with live clams).

If you'd like to have cheese on your seafood, you'd better make sure Mauro is not around...

Any other dish which is not included on the menu will be charged as the basic product.

Please ask your waiter before ordering. | Prices include TAX.