

Sorrentina by Foodhall launches a brand-new, seasonally-inspired menu

National, August 2019: Foodies, rejoice! Sorrentina by Foodhall, the Italian restaurant in the gourmet superstore's Linking Road outlet, is launching a brand-new menu on August 21, 2019.

Inspired by the freshest, seasonal ingredients, and keeping in mind diners' dietary preferences such as keto, vegan, and gluten-free, Sorrentina's new menu is designed for both the health-conscious, as well as those who are looking for a bit of indulgence. Produce such as fresh corn, okra, red pumpkin, plums, tomatoes and fresh herbs abundantly features on the new menu, which is bursting with quality and freshness.

Diners can sample sharing plates such as the *Keto Piatto*, parmesan crackers served with zucchini & artichoke dip, goat cheese mousse and zucchini 'guacamole'; *Picnic by the Piazza*, a selection of Italian cold cuts, fresh and aged cheeses, ferments and jams; and *Pane Italiano*, a platter of Chef's rustic, freshly-baked breads which include sourdough ciabatta, grissini, and the focaccia of the day, served with crema di ceci.

Sorrentina is moving towards becoming a zero-waste kitchen and to that end, the chef and his team have begun experimenting with ferments, pickling, and much more. For example, the restaurant's *House Chilli Sauce* contains fermented banana pepper chilies and pineapple chunks and is served with the *Ciao! Cheese (V)* or *Picnic by the Piazza (NV)* sharing plates. The fermented accompaniments are ever-evolving, based on the ingredients that the chef is focusing on, at that time.

Based on current dining trends and requests from customers, Sorrentina has significantly expanded the keto-friendly options on its new menu. Options include *Stracciatella and Funghi*, torched Stracciatella cheese with sautéed wild mushrooms and Sorrentina spice mix; *CavolloCapuccio*, a Campanian classic with baked eggs, tomato, pork sausage and pancetta; any of Sorrentina's hand-stretched Neapolitan pizzas, which can be made on a keto crust (cauliflower base); and the *Burnt Butter Panna Cotta*, with cooked cream, seasonal berries, almond flakes, and dark chocolate.

A number of gluten-free dishes have also been added to the menu and include options like *Chickpea Fritters* with parsley, garlic, pounded tomato and olives; *Cheese & Quinoa Meatballs*, meatless quinoa and cheese meatballs in a spicy tomato sauce; *Eggplant Timballo*, mozzarella-stuffed eggplant in a spicy tomato sauce, with pine nuts; *Under the Sorrento Sun*, a salad of salted oranges, whipped ricotta, olives, onions, arugula and citrus

dressing; and the *GelatiBomba!* Chocolate, hazelnut gelati, molten chocolate sauce, poured over with hot chocolate sauce.

Sorrentina is also currently offering a special Truffle menu, with dishes such as *Risotto alla Parmigiano*, Carnaroli rice cooked in chicken stock, finished with Parmesan cheese and truffle oil; *Cavatelli alla Porcini*, cooked in a broth with wild mushrooms, butter emulsion and summer truffle; and *Zuppa di Zucchine e Carciofi*, zucchini soup with artichoke, onions, rosemary and truffle oil.

Other new desserts that diners can savour include *Burrata Cheesecake* with wild berry sauce and Amaretto; and *Amore Arancini*, fried risotto rice balls with dark chocolate centers and capers.

Head Chef Aabhas Mehrotra comments: “The new menu showcases the exceptional range of authentic Italian cuisine on offer at Sorrentina. It combines classic dishes such as hand stretched pizza or stuffed pasta with seasonal flavours using this season’s most abundant ingredients. The highlight of this new menu is not only its innovative use of great, fresh flavours, but also its commitment to seasonality and response to the growing trends and demands of our diners.”

The new menu will be available to diners from Wednesday, August 21, 2019 onwards.

‘Sorrentina by Foodhall,’ the superstore’s first ever restaurant launched, stands true to its name derived from the Sorrento region is about all things Italy. ‘Sorrento,’ a picturesque coastal town in the South West of Italy, is known for conventional Italian dishes. Sorrentino brings to the table modern Italian albeit rooted in tradition. The menu is extremely ingredient-centric taking inspiration from the different regions with each dish relaying a story behind its origin. Handmade Pasta and Pizza, Affogato, Antipasti, Gelato and Traditional Tiramisu are just some signature dishes, with the Sorrentino touch, to look forward to. Fall in love with Food all over again!

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