



Grand Hotel  
ROYAL  
★★★★★  
SORRENTO



# SANT'ANNA FIREWORKS NIGHT

*You choose how to experience it.  
We'll reserve the view*

*on Monday, 27<sup>th</sup> July*

# Two ways *to experience* the evening:

## DINNER

at **LA TERRASSE ROYAL**  
from 8:30 pm

- **SIGNATURE EXPERIENCE**

Front-row seating  
& the *best views* available

### Tasting Menu:

€ 90 per person (beverages not included)

- **TERRACE EXPERIENCE**

Seating located slightly behind the front row

### À La Carte Menu

Minimum spend: €60 per person (beverages not included)



## LOUNGE & COCKTAILS

at **LE CAPRICE BAR**

from 9:30 pm

- **SIGNATURE EXPERIENCE**

Reserved *front-row* seating  
Minimum spend: €45 per person

- **TERRACE EXPERIENCE**

Reserved seating in the rows behind  
*Bar Menu* available

from 8:00 pm

## LIVE PIANO BAR

from 11:30 pm

## DRONE & FIREWORKS SHOW

from our panoramic terrace

## Info & Reservations:

[royal@manniellohotels.com](mailto:royal@manniellohotels.com) / +39 081 8073434

# THE MENU

**Aperitivo di benvenuto**

Welcome aperitif

**Zuppetta di melone cantalupo,  
astice al vapore**

**e croccante di prosciutto S. Daniele**

Steamed lobster, cantaloupe soup

and ham brittle S. Daniele

**Tagliolini con ricci di mare,  
salicornia e limone nero**

Tagliolini with sea urchins,  
glasswort and black lemon

**Triglia in crosta di pane aromatico  
ripiena di provola affumicata  
e guanciale,**

**con zucchini alla scapece**

Red mullet in an aromatic bread crust

filled with smoked provola and guanciale,

with zucchini alla scapece

**Semifreddo al cioccolato**

**con ciliegia e caramello salato**

Chocolate semifreddo

with cherry and salted caramel

**Prelibatezze del pasticciere**

Pastry Chef's Delicacies

**€ 90**



## Aperitivo di benvenuto

Welcome aperitif

## Speck d'anatra, pan brioche, fois gras e albicocche

Duck speck and brioche bread  
with fois gras and apricot

## Tagliolini all'Alfredo

Taglioli Alfredo

## Pluma "Iberica" alla griglia, battuto di melanzane e salsa BBQ

Grilled Iberico pork pluma,  
eggplant tartare and BBQ sauce

## Semifreddo al cioccolato con ciliegia e caramello salato

Chocolate semifreddo  
with cherry and salted caramel

## Prelibatezze del pasticcere

Pastry Chef's Delicacies

€ 90

