



ZUPPE

MINISTRONE 7.50
MIXED VEGETABLE SOUP, CHICKEN BROTH AND PASTA

INSALATE

DELLA CASA   7.50
SPRING MIX, SHAVED FENNEL, CHERRY TOMATOES, HOUSE VINAIGRETTE

CAESAR 8.50
ROMAINE LETTUCE, HOMEMADE GARLIC CROUTONS, PARMESAN, CAESAR DRESSING

TRECOLORI   9.00
BELGIUM ENDIVES, ARUGULA, RADICCHIO, CRUMBLLED GORGONZOLA, WALNUTS, HOUSE VINAIGRETTE

KALE E ARANCIA   9.00
BABY KALE, GOLDEN RAISINS, ORANGE, GOAT CHEESE, WALNUTS, ORANGE VINAIGRETTE DRESSING

QUINOA E CUORI DI PALMA   9.00
QUINOA, HEART OF PALM, CHERRY TOMATOES, BELL PEPPERS, GOAT CHEESE, LEMON & EXTRA VIRGIN OLIVE OIL DRESSING

PERA E FORMAGGIO   8.50
SPINACH, GORGONZOLA, RED ONIONS, MUSHROOMS, PEARS, WALNUTS, HOUSE VINAIGRETTE

ADD SAUTEED SHRIMP \$7 | ADD GRILLED CHICKEN \$6
ADD SALMON FILET \$9 | ADD SEARED TUNA \$11

ANTIPASTI

CARPACCIO DI POLIPO  12.50
OCTOPUS CARPACCIO, MIXED GREENS, CHERRY TOMATOES, OLIVES, HEART OF PALM AND LEMON DRESSING



INVOLTINI DI MELANZANA  10.50
ROLLED EGGPLANT, RICOTTA CHEESE, FRESH TOMATOES, PARMESAN CHEESE, TOMATO SAUCE TOPPED WITH MOZZARELLA CHEESE


CARPACCIO DI CARNE 12.50
THIN SLICED RAW BEEF, CAPERS, OLIVES, SHAVED PARMESAN, ARUGULA, LEMON AND EXTRA VIRGIN OLIVE OIL DRESSING

CALAMARI FRITTI 12.00
MIXED DEEP FRIED CALAMARI, BAY SHRIMP, ZUCCHINI, TARTAR SAUCE

CARCIOFI E PATATE  10.50
ARTICHOKE HEARTS, DICED POTATOES & OLIVES SAUTEED IN WHITE WINE & PARSLEY

PEPATA DI COZZE AND VONGOLE 12.00
SAUTEED CLAMS AND MUSSELS, CHERRY TOMATOES, GARLIC, CHILI PEPPERS


INSALATA CAPRESE   10.50
HEIRLOOM TOMATO, BELL PEPPERS, FRESH MOZZARELLA, BASIL, EVOO

BURRATA E SPINACI  12.50
BURRATA CHEESE, SPINACH, PANCETTA, SUN DRIED TOMATO, GARLIC, BALSAMIC VINEGAR REDUCTION

GAMBERI PICCANTI 13.00
SHRIMP, BRUSCHETTA, CHERRY TOMATOES, CAPERS, GARLIC, CHILI PEPPERS

MISTO DI FORMAGGI E SALUMI 14.00
SELECTION OF CURED ITALIAN MEATS WITH FRESH AND AGED CHEESES, SICILIAN RICE BALL

BRUSCHETTA 9.50
GRILLED GARLIC BREAD, CHERRY TOMATOES, FRESH MOZZARELLA, BASIL PESTO

POLENTA RUSTICA  11.00
POLENTA, SAUSAGE, BELL PEPPERS, ONIONS, CHERRY TOMATOES AND GORGONZOLA

MOZZARELLA IN CAROZZA 10.50
GOLDEN CRUSTED FRIED MOZZARELLA, ANCHOVIES AND PUTTANESCA SAUCE

CAPELANTE ALLO ZAFFERANO 13.50
SEARED SEA SCALLOPS SERVED OVER GRILLED BREAD, GARLIC, SAFFRON CREAM

 GLUTEN FREE |  VEGETARIAN

GLUTEN FREE PASTA AVAILABLE \$2


sorrento


FOOD ALLERGY DISCLAIMER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORN ILLNESS

PIZZE ITALIANE

MARINARA  13.00
TOMATO SAUCE, OREGANO, GARLIC

MARGHERITA  13.00
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL


REGINA MARGHERITA  15.50
CHERRY TOMATO, MOZZARELLA DI BUFALA AND FRESH BASIL

ROMANA 13.00
TOMATO SAUCE, OREGANO, CAPERS, BLACK OLIVES, ANCHOVIES


PEPPERONI 14.00
TOMATO SAUCE, MOZZARELLA, PEPPERONI

VEGETARIANA  13.00
CHERRY TOMATOES, MOZZARELLA, TOMATO SAUCE, MIXED VEGETABLES

HAWAIANA 14.00
TOMATO SAUCE, MOZZARELLA, PINEAPPLE, CANADIAN BACON

PROFUMATA  15.00
TOMATO SAUCE, MOZZARELLA, ARUGULA, SHAVED PARMESAN, TRUFFLE OIL

SFIZIOSA 15.00
OLIVES, TOMATO SAUCE, MOZZARELLA, SALAMI, HAM, ANCHOVIES, MUSHROOMS

AI FORMAGGI  14.50
MOZZARELLA, GORGONZOLA, PARMIGIANO, RICOTTA

BARESE 15.00
SMOKED MOZZARELLA DI BUFALA, SAUSAGE, GORGONZOLA, RAPINI

CALZONE

CLASSICO 14.50
TOMATO SAUCE, MOZZARELLA, RICOTTA, SALAMI, HAM


PROVOLONE 15.50
PROVOLONE, SAUSAGE, SPINACH

DELIZIOSO 16.50
SPICY SALAMI, CHERRY TOMATO, SMOKED MOZZARELLA DI BUFALA, BEANS

SECONDI

MOST ENTREES INCLUDE A DAILY SELECTION OF VEGETABLES AND ROASTED POTATOES

PESCE SPADA ALLA GRIGLIA 23.50
GRILLED SWORDFISH STEAK, OLIVES, CAPERS, CHERRY TOMATOES IN WHITE WINE SAUCE AND SERVED WITH LINGUINE PASTA

TONNO IN AGRODOLCE  22.00
AHI TUNA FILET, SESAME SEED CRUST, CARAMELIZED ONIONS, CHERRY TOMATOES, BALSAMIC VINEGAR REDUCTION (SERVED RARE)

FILETTO DI MANZO  24.00
GRILLED FILET MIGNON, SUN DRIED TOMATOES, GORGONZOLA SAUCE

SALMONE RIPIENO 22.00
SALMON FILET STUFFED WITH CRAB MEAT, SAFFRON CREAM SAUCE, CAVIAR

POLLO MILLEGUSTI 18.00
CHICKEN BREAST STUFFED WITH SPINACH AND RICOTTA IN A MUSHROOM AND WHITE WINE SAUCE


VITELLO (VEAL \$19) OR POLLO (CHICKEN \$18)
CHOICE OF: PICATTA: LEMON CAPER SAUCE

MARSALA: MARSALA WINE, WILD MUSHROOMS SAUCE

PARMIGIANA: BREADED IN TOMATO SAUCE

SALTIMBOCCA: PROSCIUTTO AND SAGE, WHITE WINE SAUCE

POLLO ALLA CACCIATORA 18.00
CHICKEN BREAST, BELL PEPPERS, ONIONS, BLACK OLIVES, MUSHROOMS, ROSEMARY, WHITE WINE SAUCE

TAGLIATA DI CARNE  22.50
GRILLED FLAT IRON STEAK, SPRING MIX, SHAVED PARMIGIANO, BALSAMIC VINEGAR REDUCTION

POLLO SARONNO 18.00
CHICKEN BREAST, AMARETTO LIQUOR, CREAMY TOMATO MOUSEE, ROASTED ALMONDS

BRASATO AL VINO ROSSO 21.00
BRAISED SHORT RIBS, VEGETABLES AND TOMATO SAUCE, PAPPARDELLE PASTA

GAMBERI PORTOFINO  21.50
SAUTEED SHRIMP, MUSSELS, CLAMS & CALAMARI WITH TOMATO SAUCE

CAPELANTE 22.50
SEA SCALLOPS SERVED OVER SAUTEED SPINACH, PANCETTA & GARLIC WITH A WHITE WINE SAUCE.

PASTA

LINGUINE NERE	18.50
SQUID INK LINGUINE, BAY SCALLOPS, BAY SHRIMP, LEEKS, CHOPPED TOMATO, CREAM SAFFRON SAUCE	
LINGUINE MEDITERRANEO	18.00
LINGUINE PASTA, MUSSELS, CLAMS, SHRIMP, CALAMARI, BAY SCALLOPS, CHERRY TOMATO, WHITE WINE OR TOMATO SAUCE	
TAGLIOLINI FRA DIAVOLA	18.00
TAGLIOLINI, SHRIMP, BAY SCALLOPS, CHILI PEPPERS, BRANDY AND CREAM PINK SAUCE	
ORECCHIETTE E CIME DI RAPA	17.50
ORECCHIETTE, RAPINI, SAUSAGE, CHERRY TOMATOES, WHITE WINE SAUCE	
PACCHERI AL SALMONE	18.00
PACCHERI PASTA WITH CHUNKS OF SALMON FILET WITH ASPARAGUS IN VODKA SAUCE	
LASAGNA DI CARNE	17.00
TRADITIONAL LASAGNA WITH BECHEMELE, RICOTTA, MOZZARELLA AND BOLOGNESE SAUCE	
CANNELLONI GRATIN ✓	16.50
ROLLED CANNELLONI, RICOTTA, SPINACH, TOMATO SAUCE & SMOKED MOZZARELLA	
PAPPARDELLE ALLA BOLOGNESE	17.00
PAPPARDELLE PASTA, BOLOGNESE MEAT SAUCE TOPPED WITH RICOTTA SALATA	
SPAGHETTI ALLA CARBONARA	16.00
SPAGHETTI PANCETTA, ZUCCHINI, PARMESAN CHEESE, BLACK PEPPER, CREAM AND EGG SAUCE	

FUSILLI ALL'AMATRICIANA	16.50
FUSILLI PASTA, PANCETTA, SUN DRIED TOMATOES, PECORINO ROMANO CHEESE, TOMATO SAUCE	
RIGATONI PICCANTI	16.00
RIGATONI, SAUSAGE, BELL PEPPER, MUSHROOMS, CHILI PEPPER, TOMATO SAUCE	
FETTUCCINE GENOVESE ✓	16.50
FETTUCCINE PASTA, DICED POTATO, STRING BEANS, CREAM AND PESTO	
PENNE POLLO E FUNGHI	16.50
PENNE PASTA, CHICKEN, SPINACH, MUSHROOMS, GORGONZOLA CREAM SAUCE	
GNOCCHI AL GORGONZOLA	18.00
POTATO DUMPLINGS, RADICCHIO, ROASTED WALNUTS IN A GORGONZOLA CREAM SAUCE	
RAVIOLI AL PROVOLONE ✓	17.00
PROVOLONE CHEESE AND SPINACH RAVIOLI, TOMATO AND CREAM SAUCE	
PENNE ARRABBIATA	13.00
PENNE PASTA, SPICY TOMATO SAUCE (ADD CHICKEN +3/ADD SHRIMP+4)	
FETTUCCINE CLEOPATRA	16.50
FETTUCCINE PATA, GREEN PEAS, MUSHROOMS, CHICKEN	
FETTUCCINE PRIMAVERA ✓	16.00
FETTUCCINE PASTA, MIXED VEGETABLES, CREAM OR TOMATO SAUCE	
CAPELLINI MARE E MONTI	17.00
ANGEL HAIR PASTA, SHRIMP, MUSHROOMS, ZUCCHINI, BAY SCALLOPS, TOMATO SAUCE	

☞ GLUTEN FREE | ✓ VEGETARIAN

GLUTEN FREE PASTA AVAILABLE \$2

DOLCI

TIRAMISU	7.00
LADYFINGERS, ESPRESSO, MASCARPONE CREAM, COCOA POWDER	
TIRAMISU AL LIMONCELLO	7.00
LADYFINGERS, LIMONCELLO, MASCARPONE CREAM	
CANNOLI SICILIANI	7.00
FREID PASTRY DOUGH, CREAMY RICOTTA, CHOCOLATE CHIPS	
CREME BRULEE ☞	7.00
TRADITIONAL VANILLA CUSTARD, CARAMEL CRUST	
PROFITEROLES	7.00
CHOUX PASTRY FILLED WITH BLACK CHERRY ICE CREAM, CHOCOLATE SAUCE	

MILLEFOGLIE AI FRUTTI DI BOSCO	7.00
CRISPY PUFF PASTRY, CUSTARD CREAM, MIXED BERRIES	
CHOCOLATE MOUSSE ☞	7.00
SILKY CHOCOLATE MOUSSE	
NUTELLA CHEESECAKE	7.00
CHEESECAKE WITH CHOCOLATE NUTELLA SPREAD FLAVOR	
BREAD PUDDING	7.00
HOMEMADE BREAD PUDDING WITH CHOCOLATE CHIPS, VANILLA ICE CREAM	
AFFOGATO AL CAFFE ☞	7.00
VANILLA ICE CREAM IMMERSED IN DOUBLE ITALIAN ESPRESSO COFFEE AND CHOCOLATE DRIZZLED	

BEVANDE

SODAS (COKE - DIET COKE - SPRITE - GINGER ALE)	3.00
ICED TEA (UNSWEETENED)	3.00
SPARKLING LEMONADE	3.00
ARNOLD PALMER (ICED TEA & LEMONADE)	3.00
SHIRLEY TEMPLE (GINGER ALE & GRENADINE)	3.00
SAN PELLEGRINO WATER	6.00
ACQUA PANNA WATER	6.00

COFFEES

COFFEE	3.00
ESPRESSO ITALIANO	3.00
DOUBLE ESPRESSO	3.50
LATTE	3.50
CAPPUCCINO	3.50
MOCHA	3.50
HOT TEA	2.50

AFTER DINNER

MOSCATO PASSITO DI PANTELLERIA	11.00
STRAW WINE (OR RAISIN WINE) VERY SWEET AND SUITABLE TO BE PAIRED WITH DESSERTS AND SWEETS	

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