

## ASSAGGINI – “LITTLE TASTES”

small choose three \$12 | grande choose six \$24 | additional \$4.50 each

- Smoked Salmon
  - Chicken Fried Bacon
  - Grilled Calamari
  - Grilled Marinated Beef
  - Kobe Meatball
  - 4-Cheese Sauce
- BRUSCHETTE**
- Roma Tomato, EVOO, Goat Cheese
  - Roasted Red Pepper, EVOO
  - Baby Shrimp, Dill, Lemon
  - Buffalo Mozzarella, Sun-Dried Tomato, Basil Pesto, EVOO

## INSALATE

### INSALATA CESARE

grilled or traditional, house-made dressing, crispy pancetta bacon 15

### RUGOLA

baby arugula, shaved aged prosciutto, grated parmigiano-reggiano, roasted chestnut vinaigrette 14

### BISTECCA SALAD

organic baby green, grape tomato, cucumber, grated parmigiano, lemon vinaigrette 14

### CAPRESE

maldon sea salt, fior di latte, fresh tomato, basil, sun-dried tomato pesto, olive, spicy almond evoo 17

## PASTA GLUTEN-FREE PASTA AVAILABLE WITH SOME DISHES – PLEASE ADD \$4

### RISOTTO OF THE DAY

#### CAPELLINI

angel hair pasta, sautéed sun-dried tomatoes, prawns, herb, evoo 18 / 25

#### TAGLIATELLE

chicken, wild mushroom, cream sauce, shaved parmigiano-reggiano 17 / 24

#### LINGUINE FRUTTI DI MARE

shrimp, clams, scallops, calamari, garlic, basil tomato sauce, evoo 28

## ANTIPASTI

### CARCIOFINI ROMANA

stuffed artichoke, wild mushroom duxelles, cream sauce 12

### BOCCONCINO FRITTER

spicy “la bomba” aioli, toasted baguette 14

### STUFFED PEPPER

goat cheese stuffed, double smoked boar bacon, candied hazelnut, borage mix 13

### WAGYU BEEF BRISKET

truffle cheese fondue, grilled flat bread, herb oil 15

### BEEF CARPACCIO

arugula, red onion, mustard dressing, grated parmigiano-reggiano 17

## CARNE + FORMAGGIO

SMALL (2-4 people) 24 | LARGE (4-6 people) 32

- Chef’s choice of fine Italian “salumi”+ cheese
- Accompanied by gourmet condiments, crostini + olives

## ZUPPA

ZUPPA DEL GIORNO from 8

CLAM CHOWDER 10

### ESCARGOTS

burgundy snails, garlic provence butter, prosciutto, mushroom, barolo, toasted garlic butter baguette 15

### MUSSELS SICILIANA

fresh lemon, tomato, garlic 17  
with pancetta bacon 18

### CRISPY CALAMARI

rice flour-coated, spicy honey garlic ranch dip 16

### PRAWNS PROVENÇAL

tomato concassé, pernod 16

### HOUSE-MADE BISON CANNELLONI

wild mushroom cream sauce 18 / 25

### BEEF SHORT RIB RAVIOLI

sage beurre noisette,  
shaved parmigiano-reggiano 19 / 26

### BLACK TRUFFLE SACCHETTI

brown butter sage, ricotta, pangrattato 18 / 25

## SECONDI CHOICE OF PASTA OF THE DAY OR CHEF’S DAILY VEGETABLE AND POTATO

### VEAL

#### SCALOPPINE AL LIMONE

wild mushrooms, lemon reduction 34

### ALBERTA PORK

#### TENDERLOIN

bacon-wrapped tenderloin stuffed with apple, spicy maple syrup 32

### LAMB

#### SHANK

braised 72 hours, herb gremolata 37

### ALBERTA BEEF

#### THE “BISTECCA” RIB-EYE

fourteen-ounce 46

#### TENDERLOIN

seven-ounce 42

#### NEW YORK STRIP

eight-ounce, manhattan cut 37

#### TOP SIRLOIN

eight-ounce, served medium rare 29

#### FLAT IRON STEAK

eight-ounce, house-made BBQ sauce,  
served sliced, medium rare 29

### PESCE

#### BISTECCA’S SIGNATURE PESCE CACCIUCCO

prawn, scallop, calamari, wild sock eye salmon, mussel, garlic tomato broth, aioli 39

#### BRANZINO

sea bass, salsa verde, spinach, daily starch 33

### OTHER PROUD LOCAL PRODUCTS

#### BISON RIB-EYE

ten-ounce 45

#### CHICKEN BREAST

stuffed with goat cheese, chestnut, pancetta bacon, scallion, limoncello reduction 32

## CONTORNI – “SIDES” \$8 ea

Wild Mushrooms • Garlic Broccolini • Patatine Fritte  
Macaroni and Cheese • Lobster Tail \$17 (4oz)

## SAUCES \$5 ea

Green Peppercorn Cognac Reduction •  
Barolo Reduction • Gorgonzola Cream

Please let your server know of any special dietary requirements  
and we will take care of you.

Corporate Executive Chef Sonny Sung – G.M. Stephan Merlo  
SORRENTINOS.COM

**BISTECCA**  
Italian Steakhouse • Wine Bar  
by Sonny Sung

a part of  
**SORRENTINO'S**  
RESTAURANT GROUP