

## 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

## 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

## 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

## 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

### 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

## 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

#### CAMPANELLE BOLOGNESE

classic italian meat sauce 16 / 23

#### PENNE ARRABBIATE

spicy italian sausage, chile, tomato sauce, grated parmigiano-reggiano 17 / 24

#### HOUSE-MADE GNOCCHI

gorgonzola cream, fig chutney, toast spicy walnut 17 / 24

#### 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 29

### 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 30

#### 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

## WHITE

6oz 9oz Bottle

### UNIQUE VARIETALS & BLENDS

<b>ORIVIETO</b> Italia   Antinori 'Casasole', Umbria	12	17	48
<b>MOSCATO</b> Australia   Christobel's Yalumba	12	17	48
<b>GEWURZTRAMINER</b> Canada   Cedar Creek, Okanagan, B.C.			57
<b>RIESLING</b> Canada   Fielding, Niagra, Ontario			55
<b>PINOT GRIGIO • PINOT GRIS</b>			
<b>PINOT GRIGIO</b> Italia   Sergio Zenato, Veneto	12	17	48
<b>PINOT GRIS</b> Canada   Mission Hill Reserve, B.C.			69
<b>SAUVIGNON BLANC</b>			
<b>STARBOROUGH</b> New Zealand   Marlborough	13	18	52
<b>KENDALL JACKSON</b> USA   California			59
<b>CHARDONNAY</b>			
<b>MAISON LOUIS LATOUR</b> France   Ardèche, France	13	18	52
<b>CHABLIS DE VAUDON</b> France   Joseph Drouhin			69

## PROSECCO • CHAMPAGNE

<b>PROSECCO GIUSTI ROSALIA</b> Italia   Veneto	6oz	13	52
<b>COL DE'SALICI, VALDOBBIADENE</b> Italia   Veneto			67
<b>VEUVE CLICQUOT, BRUT</b> France   Brut, 'Yellow Label', Reims			139

## ROSÉ

<b>LAMBRUSCO ROSÉ</b> Italia   Chiarli, Emilia Romagna	6oz	15	60
---	-----	----	----

## RED

6oz 9oz Bottle

### UNIQUE VARIETALS & BLENDS

<b>BABY AMARONE</b> Italia   L'Appassione Rosso, Sartori, Veneto	15	20	60
<b>TENUTA FRESCOBALDI DI CASTIGLIONI</b> Italia   Toscana			59
<b>SPIER</b> South Africa   Creative Block 3			65
<b>MALBEC</b>			
<b>FINCA LA LINDA</b> Argentina   Mendoza	14	19	56
<b>KAIKEN ULTRA</b> Argentina   Mendoza			75
<b>AMARONE • VALPOLICELLA</b>			
<b>VALPOLICELLA SUPERIORE</b> Italia   Zenato, Veneto	14	19	56
<b>VALPOLICELLA RIPASSA</b> Italia   Zenato, Veneto			69
<b>AMARONE DELLA VALPOLICELLA</b> Italia   Zenato, Veneto			125
<b>GIUSTI AMARONE DELLA VALPOLICELLA</b> Italia   Veneto			185
<b>BRUNELLO DI MONTALCINO</b>			
<b>ANTINORI, 'PIAN DELLE VIGNE', BRUNELLO DI MONTALCINO</b> Italia   Toscana			159
<b>FRESCOBALDI 'CASTELGIOCONDO' RISERVA</b> Italia   Toscana			149
<b>BAROLO • BARBARESCO</b>			
<b>BAROLO, BATASIOLO</b> Italia   Piemonte			75
<b>SHIRAZ</b>			
<b>ROSEMOUNT ESTATE</b> Australia   South Australia	13	18	52
<b>ZINFANDEL</b>			
<b>RODNEY STRONG</b> USA   Sonoma, California	15	20	60

6oz 9oz Bottle

### CABERNET SAUVIGNON

<b>BRIDLEWOOD ESTATE</b> USA   California	15	20	60
<b>CASA PAOLIN ORGANIC</b> Italia   Veneto			55
<b>CAYMUS</b> USA   Napa, California			275
<b>PINOT NOIR</b>			
<b>MIRASSOU</b> USA   California	12	17	48
<b>LA CREMA</b> USA   Monterey, California			77
<b>SANGIOVESE</b>			
<b>SANGIOVESE 'SANTA CRISTINA'</b> Italia   Antinori, Toscana	12	17	48
<b>CHIANTI CLASSICO 'PÈPPOLI'</b> Italia   Antinori, Toscana			69
<b>RICASOLI BROLIO CHIANTI RISERVA</b> Italia   Toscana			65
<b>VOLPAIA CHIANTI CLASSICO RISERVA</b> Italia   Toscana			99
<b>CHIANTI RUFINA 'NIPOZZANO' FRESCOBALDI</b> Italia   Toscana			61
<b>SUPER TUSCANS *EXCLUSIVE</b>			
<b>* SANTA CRISTINA, LE MAESTRELLE</b> Italia   Antinori, Toscana	15	20	60
<b>* TENUTA SAN GUIDO 'BABY SASSICAIA'</b> Italia   Le Difese			105
<b>BABY TUSCAN, IL BRUCIATO BOLGHERI ROSSO</b> Italia   Antinori, Toscana			75
<b>ANTINORI TIGNANELLO</b> Italia   Toscana			289
<b>ANTINORI GUADO AL TASSO</b> Italia   Toscana			239
<b>TENUTA, S. GUIDO SASSICAIA</b> Italia   Toscana			375
<b>LUCENTE</b> Italia   Toscana			99

## BEER DRAUGHT

16oz

<b>PERONI NASTRO AZZURRO</b>   Italia	9
<b>STELLA ARTOIS</b>   Belgium	9
<b>GOOSE ISLAND IPA</b>   USA	9
<b>SHOCK TOP</b>   Belgium	9
<b>KEITHS</b>   Nova Scotia	9
<b>SLEEMAN HONEY BROWN</b>   Ontario	9

## BOTTLES

<b>ESTRELLA DAMM CELIAC BEER</b>   Spain	9	<b>KOKANEE</b>   British Columbia	7
<b>LEFFE BLONDE</b>   Belgium	9	<b>BIG ROCK TRADITIONAL</b>   Alberta	7
<b>HOEGAARDEN</b>   Belgium	9	<b>BIG ROCK GRASSHOPPER</b>   Alberta	7
<b>STIEGL RADLER</b>   Austria	8	<b>BUD LIGHT</b>   USA	7
<b>HEINEKEN</b>   Holland	8	<b>BUDWEISER</b>   USA	7
<b>CORONA</b>   Mexico	8	<b>CANADIAN</b>   Québec	7