

# ASSAGGINI

## “LITTLE TASTES”

SORRENTINO'S ASSAGGINI PLATTERS COME WITH CHEF'S HOUSE-MADE MARINATED VEGETABLES, FIG JAM, ORGANIC CHIPS

CHOOSE ANY 4

**PICCOLO** FOR 2 PEOPLE 26

**GRANDE** FOR 4 PEOPLE 39

MORTADELLA | FINOCCHIONA SALAMI | PROSCIUTTO DI PARMA | BRESAOLA

BOCCONCINO | CAMBOZOLA | PARMIGIANO-REGGIANO | GOAT CHEESE | BRIE

SMOKED ARCTIC CHAR WITH AVOCADO | CHILLED PRAWNS WITH LEMON AIOLI

## ANTIPASTI

### PRAWNS + CALAMARI

fried, vegetable tempura, radish cocktail sauce 18

### BISON + VEAL MEATBALLS

tomato, brie, shaved parmigiano-reggiano 16

### SCALLOPS

pan-seared, avocado, granny smith apple salsa, passion fruit coulis 19

### BLACK APRON BEEF SHORT RIBS

braised 72 hours, truffle cheese fonduta, artichoke 17

### BUFFALO MOZZARELLA, BEETROOT + PEAR

fresh buffalo mozzarella, smoked beetroot, fresh pear 16

### PEI MUSSELS

fresh mussels, sambuca, parsley, cherry tomato, spicy n'duja 18

### YELLOW FIN TUNA TARTAR

fresh avocado, seaweed, ponzu vinaigrette, DOP EVOO 17

## BRUSCHETTE CHOOSE 2 16

CHERRY TOMATO,  
BASIL,  
BOCCONCINO

AVOCADO,  
GREEN APPLE SALSA,  
SMOKED ICELANDIC CHAR

PROSCIUTTO DI PARMA,  
FIG JAM,  
BRIE CHEESE

## INSALATE

### MISTA

organic greens, roma tomato, red cabbage, cucumber, radish, honey-citrus vinaigrette 10 / 16

### CAPRESE DI BUFALA

heirloom + roma tomato, italian buffalo mozzarella, fig jam, fresh basil, DOP EVOO 19

### INSALATA CESARE

romaine lettuce, cesare dressing, pancetta, sweet brioche 10 / 16

### INSALATA DI BARBABIETOLA

beets, fresh pear, arugula, bocconcino, cambozola, white balsamic dressing 18

# PASTA + RISOTTO



Gluten-free pasta available, please add \$4

### SPAGHETTINI AL PESTO E GAMBERI

creamy pesto sauce, prawns, lemon, white wine 17 / 25

### HOUSE-MADE BISON CANNELLONI

tomato mushroom cream sauce, mozzarella, basil 19 / 29

### HOUSE-MADE PUMPKIN RAVIOLI

butter sage sauce, amaretto crumbles, truffle oil, parmigiano-reggiano 28

### PENNE ARRABBIATE

spicy italian sausage, fresh herbs, chili, tomato sauce, parmigiano-reggiano 17 / 25

### RISOTTO AI FUNGHI PORCINI E ZAFFERANO

porcini mushrooms, saffron, parsley, chardonnay, parmigiano-reggiano 28

### TAGLIATELLE AL NERO DI SEPPIA ALLA PESCATORA

blank ink tagliatelle, prawns, scallops, salmon, mussels, calamari, aglio e oglio 32

### HOUSE-MADE RICOTTA CHEESE RAVIOLI

roasted cherry tomato, crumbled goat cheese, fresh basil, DOP EVOO 26

### HOUSE-MADE GNOCCHI ALLA SORRENTINO

roasted cherry tomato, fior di latte mozzarella, fresh basil, parmigiano-reggiano 27

# SECONDI

### CHILEAN SEA BASS

pan-seared chilean sea bass, oven-roasted assorted vegetables, sambuca cherry tomato black olive sauce 42

### FREE-RANGE CHICKEN SUPREME

double boar bacon-wrapped, herb butter stuffed, garlic asparagus, paprika mustard tarragon sauce 34

### ALBERTA BEEF TENDERLOIN

7oz, shallot amarone demi-glace, orange gremolata, truffle oil, wild mushrooms 47

### SALMON + PRAWNS + SCALLOPS

grilled atlantic salmon, prawns, scallops, paprika mustard tarragon sauce 39

### VEAL SCALOPPINE

lemon white wine sauce, caper, asparagus, parsley, daily potato and vegetables 38

### LAMB SHANK

72-hour sous-vide, mashed potatoes, vegetables, orange gremolata, amarone demi-glace 49

### CIOPPINO SORRENTINO

italian sea food stew, lobster, shrimp, scallops, mussels, salmon, calamari, san marzano tomato sauce, sambuca, garlic, crostino 42

### BROME LAKE DUCK BREAST

seared, butternut squash risotto, roasted green apple, plum demi-glace 32

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