

ASSAGGINI

“LITTLE TASTES” SORRENTINO’S ASSAGGINI PLATTERS COME WITH CHEF’S HOUSE-MADE MARINATED VEGETABLES.

CHOOSE ANY 4

PICCOLO FOR 2 PEOPLE 24

GRANDE FOR 4 PEOPLE 36

CAPICOLA & HONEY
SPECK HAM,
GENOA SALAME,
PARMA PROSCIUTTO

BOCCONCINI
GORGONZOLA
FONTINA
GOAT CHEESE

SMOKED ARCTIC CHAR WITH AVOCADO,
CHILLED PRAWNS WITH LEMON AÏOLI,
MARINATED SARDINE

ANTIPASTI

BISON + VEAL MEATBALLS

tomato, pancetta, shaved pecorino 17

PRAWNS + CALAMARI

fried, vegetables, tempura, radish cocktail sauce 17

SCALLOPS

pan-seared, green pea + mint syrup,
sun-dried tomato glaze 18

PEI MUSSELS

fresh, sambuca, cherry tomato, spicy n’duja,
parsley, garlic crostini 17

UOVA + ASPARAGI + GUANCIALE

free-range poached eggs, garlic brown butter,
asparagus, truffle fontina fonduta, focaccia 16

TORTINO DI SALMONE + CAVIALE

fresh salmon croquette, salmon eggs caviar,
dill sour cream 15

BRUSCHETTE CHOOSE 2 15

CHERRY TOMATO,
BASIL,
BOCCONCINO

DILL, GARLIC,
SOUR CREAM,
SMOKED ARCTIC CHAR

PROSCIUTTO,
RICOTTA

INSALATE

MISTA

organic greens, carrots, red cabbage, cucumber,
radish, honey citrus vinaigrette 15

CAPRESE DI BUFALA

heirloom + roma tomato, italian buffalo cheese,
fig jam, fresh basil, dop evoo 18

INSALATINA DI RUCOLA + PROSCIUTTO

arugula, honey balsamic dressing, fresh bocconcino,
parma ham, cherry tomato 17

INSALATINA DI BARBABIETOLA PERA + GORGONZOLA

beet, fresh pear, arugula, gorgonzola, white balsamic dressing 17

PASTA + RISOTTO

Gluten-free pasta available, please add \$4

HOUSE-MADE GNOCCHI

pulled grilled chicken, mushroom,
cream sauce, fontina 27

HOUSE-MADE BISON CANNELLONI

tomato mushroom cream sauce,
mozzarella, basil 19 / 26

HOUSE-MADE PAPPARDELLE

slow-cooked wild boar, chianti wine, pecorino 20 / 27

HOUSE-MADE PORCINI RAVIOLI

porcini mushroom ravioli, butter sage sauce,
guanciale ham, caprano cheese 28

PENNE ARRABBIATE

italian sausage, fresh herbs, chile,
bell pepper, spicy tomato sauce 17 / 24

RIGATONI VEGETARIANI

aglio olio, black olives, cherry tomato, lemon,
basil purée, asparagus, parmigiano-reggiano 17 / 24

SPAGHETTINI ALLA CARBONARA

soft poached eggs, aglio olio, house-made
pancetta ham, parmigiano-reggiano 19 / 26

LINGUINE ALLA PESCATORA

tiger prawns, fresh mussels, clams, scallops, salmon,
spicy tomato broth, garlic, parsley, chardonnay 28

RISOTTO AI FUNGHI E TARTUFO

wild mushroom, parsley, garlic, white wine,
truffle oil, parmigiano-reggiano 28

SECONDI

COTOLETTA DI MAIALE ALLA MILANESE

breaded organic farm alberta pork chop, milanese
style, spaghetti san marzano tomato sauce,
parmigiano-reggiano shavings 34

CIOPPINO SORRENTINO

italian seafood stew, lobster, jumbo shrimp, scallop,
mussels, salmon sautéed with san marzano tomato,
sambuca, garlic, fresh herbs, toasted focaccia 42

MEDITERRANEAN SEA BASS

pan-seared, fresh herbs, roasted potato, grilled
vegetables, orange marmalade, salsa verde 37

SALMON + PRAWNS

grilled atlantic salmon, prawns 37

FREE-RANGE CHICKEN SUPREME

wild boar bacon wrapped, herb butter stuffed, garlic,
asparagus, limoncello beurre blanc 34

VEAL SCALOPPINE

white wine, porcini mushroom, marsala sauce,
daily potato, vegetables 38

VEAL OSSOBUCCO

amarone braised veal osso buco, mushroom
truffle risotto, parmigiano-reggiano 54

ALBERTA BEEF TENDERLOIN

7oz, grilled, green pepper corn demi -glace,
amarone bacon jam, truffle oil, wild mushrooms 46

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