

25TH ANNUAL

MUSHROOM HARVEST

SEPTEMBER



BISTECCA
Italian Steakhouse • Wine Bar
by Sonny Sung



SORRENTINOS.COM

ZUPPA, INSALATA, ANTIPASTI

SIGNATURE WILD MUSHROOM SOUP

goat cheese crostini, roasted beet jam

12

BEETROOT BOCCONCINO SALAD

arugula, shimeji mushroom, fresh bocconcino, smoked white balsamic dressing

15

POUTINE ALLA SORRENTINO

fries, italian sausage, wild mushroom, spicy sauce, shaved fontina

15

MORE MUSHROOMS PER FAVORE! | A great dish for sharing!

portobellini, oyster, button cremini, shiitake, chanterelle, lobster mushroom, garlic, lemon butter, crumbled goat cheese, chives, crostini

16

ARANCINI AI FUNGHI

mushroom, cabbage arancini, garlic truffle sour cream

16

PASTA, RISOTTO

RISOTTO

arborio rice, morel, king oyster mushroom, parsley, parmigiano-reggiano

24

LINGUINE

chicken, wild mushroom, garlic, basil, DOP EVOO

22

CHEESE RAVIOLI

porcini, chanterelle, garlic, white wine, beurre blanc, parmigiano-reggiano

24

CANNELLONI

spinach, ricotta, wild mushroom, cream sauce

17/24

SECONDI

BREAST OF CHICKEN

stuffed, wild mushroom, ricotta, paprika tarragon sauce

32

SALMON

pickled wild mushroom, asparagus, puttanesca sauce

32

AAA ANGUS BEEF STRIPLOIN

8oz, shallot wild mushroom demi-glace, daily potato and vegetables

34

MAKE WILD MUSHROOM SOUP AT HOME!

12

This wildly popular soup base is sold here only during Mushroom Harvest. It makes 10 servings. It is a gluten-free base used for soups, gravies and more.

wine features

Sartori di Verona is a century old, 4th generation family winery driven by a profound love for their city of Verona.

PINOT GRIGIO DOC 6oz 12 9oz 17 Bottle 48

crisp, refreshing with notes of tropical fruit and citrus

L'APPASSIONE ROSSO IGT 6oz 12 9oz 17 Bottle 48

full bodied, versatile with hints of red fruit and spices.



TELL US ABOUT YOUR
SORRENTINO'S EXPERIENCE &
ENTER TO WIN A
\$250 SRG GIFT CARD



1. Hover over QR Code with your camera
2. Click pop-up link
3. Fill out survey

GRAZIE!

upcoming 2019 events

For more information and to register online, please visit sorrentinos.com today. Limited seating available.

SORRENTINO'S HANDS-ON COOKING CLASSES

Mushroom specific classes throughout September at Sorrentino's Catering Kitchen. Register online.

Book today for your Private Corporate Cooking Class Christmas Party – the newest interactive way to party!

SORRENTINO'S WEST – MUSHROOM WALK, COOK AND EAT

2 Dates | Sunday, September 15 + Sunday, September 22 12:30PM | Rain or Shine

Go for a walk and pick mushrooms, cook appetizers, and enjoy a mushroom dinner with wine tasting.

SORRENTINO'S STONY PLAIN – MUSHROOM POP-UP CLASS

Saturday, September 14 | 12:00PM | Learn to cook mushrooms on a fall afternoon.

winemaker events

SORRENTINO'S DOWNTOWN – ANNUAL TRUFFLE DINNER

Monday, November 25 | 6:00PM

SORRENTINO'S DOWNTOWN – BIBI GRAETZ LARGE FORMAT BOTTLES COLLECTOR'S WINEMAKER DINNER

Wednesday, October 2 | 6:00PM

SORRENTINO'S WEST – VOLPAIA WINEMAKER DINNER

Tuesday, October 8 | 6:00PM

BISTECCA ITALIAN STEAKHOUSE + WINE BAR – ZENATO WINEMAKER DINNER

Thursday, October 17 | 6:00PM

MONTHLY WINE & DINE SERIES AT BUCO PIZZERIA + VINO BAR WINDERMERE

CAMPANIA + CALABRIA | Wednesday, September 18 | 6:30PM

TOSCANA | Tuesday, October 15

AMARONE | Tuesday, November 19



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