

DINNER

MENU 1

ANTIPASTO

INSALATA CESARE

house-made croutons, Sorrentino's signature cesare dressing, parmigiano

or

INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

SECONDO

VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetables

or

CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables

or

CIOPPINO SORRENTINO

Italian seafood stew, lobster pieces, shrimp, scallop, mussels, salmon, sambuca, San Marzano tomato, focaccia

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue, strawberries, raspberry coulis

68 per person

menus and prices are subject to change based on seasonal availability
prices exclude tax and gratuity

DINNER

MENU 2

ANTIPASTO

ZUPPA DEL GIORNO

chef's daily creation

or

INSALATINA DI RUCOLA

arugula, artichoke, bocconcino, prosciutto di parma,
cherry tomato, honey balsamic dressing

SECONDO

CHICKEN ALLA PUTTANESCA

crumbled goat cheese, lemon, olives, cherry tomato chef's choice potato and vegetables

or

LAMB SHANK

amarone slow-cooked, mashed potato, chef's choice daily vegetables

or

ATLANTIC SALMON

grilled, limoncello beurre blanc, chef's choice potato and vegetables

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso,
spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

CARROT CARAMEL CAKE

gluten friendly, vegan,
salted caramel sauce, seasonal fresh berries

72 per person

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DINNER

MENU 3

ANTIPASTO

TUNA CRUDO

yellow fin tuna, avocado, arugula,
green apple chutney, lemon olive oil

or

BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette

SECONDO

ALBERTA BEEF SHORT RIB

braised, balsamic onion jam, truffle oil, mushrooms, chef's choice potato & vegetables

or

CATCH OF THE DAY

or

CHICKEN SUPREME

limoncello cream sauce, chef's choice potato and vegetables

DOLCE

TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue,
strawberries, raspberry coulis

or

CARAMEL PECAN FLAN

caramel sauce, cream, seasonal berries

78 per person

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DINNER

MENU 4

ANTIPASTO

VEAL MEATBALLS

milk fed, truffle cream fonduta, oyster mushroom, parmigiano

or

GAMERI SORRENTINO

prawns, spicy butter sauce, white wine, crostini

PRIMO

MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

SECONDO

VEAL OSSO BUCO

amarone-braised, wild mushroom, mushroom risotto

or

SALMON + PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables

or

ALBERTA BEEF TENDERLOIN

7 oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

CHEESECAKE

berry coulis, mixed berries

86 per person

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DINNER

MENU 5

FAMILY-STYLE MENU

*In the great tradition of Italian family dining,
the following menu items will be served on platters, "famiglia" style!*

ANTIPASTO

SALUMI E FORMAGGI

assorted Italian charcuterie, olives, assorted Italian cheese

Insalata and Pasta will be served at the same time

INSALATA

INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

PASTA

ORECCHIETTE - tomato sauce, basil, parmigiano

+

FUSILLI - 4-cheese, garlic cream sauce

SECONDO

SPICY ITALIAN SAUSAGE

Tuscan roasted vegetables, roasted potato

+

ENTRÉE CHOICES

please choose any two | additional choice + 8

SEARED CHICKEN

limoncello sauce

VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper

SALMON CAPONATA

sambuca, cherry tomato
black olive sauce

DOLCE

TIRAMISÙ

69 per person

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