

LUNCH

MENU 1

PRIMO

INSALATA SORRENTINO

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

or

ZUPPA DEL GIORNO

chef's daily soup creation

SECONDO

RICOTTA GNOCCHI

house-made, DOP tomato sauce, buffalo mozzarella, fresh basil

or

VEAL CANNELLONI

house-made, mozzarella, tomato sauce

36 per person

DOLCE ADDITIONS

choose one of the following desserts to add to your menu

TIRAMISÙ

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

CARROT CARAMEL CAKE

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

+6 per person

LUNCH

MENU 2

PRIMO

ZUPPA DEL GIORNO

chef's daily soup creation

or

BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette

SECONDO

GLUTEN-FRIENDLY CORN FUSILLI PASTA

fresh garlic, pine nut, arugula, roasted cherry tomato, aglio olio, crumbled goat cheese

or

FREE-RANGE POLLO GRIGLIA

grilled, crispy boar bacon, sweet & sour peperonata, lemon olive oil

or

ATLANTIC SALMON FILLET

puttanesca sauce, caper, lemon, white wine, cream

39 per person

DOLCE ADDITIONS

choose one of the following desserts to add to your menu

TIRAMISÙ

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

CARROT CARAMEL CAKE

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

+6 per person

LUNCH

MENU 3

PRIMO

BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette

Or

CESARE

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

SECONDO

VEAL SCALOPPINE

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

or

SALMON

asparagus, beurre blanc, chef's choice potato & vegetables

or

BEEF STRIPLOIN

6oz, balsamic onion jam, demi-glace,
wild mushroom, chef's choice potato & vegetables

DOLCE

ITALIAN SORBETTO

selection of Italian sorbetti

or

TIRAMISÙ

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

48 per person

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

LUNCH

MENU 4

FAMILY-STYLE MENU

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

ANTIPASTO

ASSORTED BRUSCHETTE

tomato + truffle mushroom

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

or

FUSILLI - 4-cheese, garlic cream sauce

SECONDO

please choose any two | additional choice + 8

ENTRÉE CHOICES

SEARED CHICKEN

limoncello sauce

VEAL SCALOPPINE

milk fed striploin, white wine, caper,
asparagus, lemon juice

SALMON PUTTANESCA

olive, caper, tomato,
lemon

DOLCE

PAN OF OUR SIGNATURE HOUSE-MADE TIRAMISÙ

48 per person

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