



**Sorrentino's Downtown Dinner Set Menus 2019-2020**  
Prices do not include 18% Gratuity or GST.

**Menu #1**

**ANTIPASTO**

**Insalata Cesare**

romaine, sweet brioche, pancetta bacon, house-made signature dressing  
or

**Insalata Mista**

organic greens, carrots, red cabbage, roma tomatoes, cucumber,  
radish, honey citrus vinaigrette

**SECONDO**

**Veal Scaloppine**

lemon white wine sauce, caper, asparagus, green pea risotto  
or

**Chicken Limoncello**

boar bacon wrapped, herb butter stuffed, garlic,  
daily vegetables, paprika mustard tarragon sauce  
or

**Cioppino Sorrentino**

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

**DOLCE**

**White Chocolate Tiramisù**

house-made, lady fingers, coffee flavored liqueur,  
white chocolate infused mascarpone  
or

**Caramel Pecan Flan**

caramel drizzle, fresh berries, whipped cream

**\$60 per person**

## Menu #2

### ANTIPASTO

#### Zuppa Del Giorno

chef's daily creation

or

#### Insalatina Di Rucola + Prosciutto + Carciofi

arugula, honey balsamic dressing, artichokes, fresh bocconcini, parma ham, cherry tomato

### SECONDO

#### Chicken Supreme

crumbled goat cheese, lemon, olives, cherry tomato

daily potato and vegetable

or

#### Lamb Shank

amarone slow-cooked, mashed potato, daily vegetables

or

#### Grilled Atlantic Salmon Fillet

Paprika mustard tarragon sauce daily potato and vegetables

### DOLCE

#### White Chocolate Tiramisù

house-made, lady fingers, coffee flavored liqueur,

white chocolate infused mascarpone

or

#### Gluten-Friendly Chocolate Brownie Cheesecake

caramel drizzle, fresh berries, whipped cream

**\$65 per person**

## Menu #3

### ANTIPASTO

#### Scallops

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

or

#### Caprese Di Bufala

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

### SECONDO

#### Alberta Beef Tenderloin

shallot amarone demi-glace, orange gremolata, truffle oil, mushroom sauté  
or

#### Chilean Sea Bass

oven-roasted, assorted vegetables, sambuca, cherry tomato black olive sauce  
or

#### Free-Range Chicken Supreme

herb butter stuffed, garlic, asparagus, paprika mustard tarragon sauce

### DOLCE

#### Chocolate Torta

bailey's custard cream, with fresh strawberries  
or

#### Sweet Red Wine Layer Cake

fresh cream, seasonal berries, pistachio dust

**\$72 per person**

## Menu #4

### ANTIPASTO

#### Bison + Veal Meatballs

tomato, pancetta bacon, shaved pecorino cheese  
or

#### Gamberi Flambé

sautéed prawns, XO brandy, cream, asparagus

### PRIMO

#### Cheese Stuffed Ravioli (3)

tomato, basil sauce

### SECONDO

#### Veal Osso Buco

amarone braised, mushroom, saffron risotto  
or

#### Salmon + Prawns

grilled atlantic salmon, sautéed prawns, paprika mustard tarragon sauce  
or

#### Alberta Beef Tenderloin

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

### DOLCE

#### White Chocolate Tiramisù

house-made, lady fingers, coffee flavored liqueur,  
white chocolate infused mascarpone  
or

#### Patron Tequila Lime Sorbetto

house-made sorbet, fresh wild berries, tequila

**\$88 per person**

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### Vegetarian Options

*To include a vegetarian option for Menus 1 to 4 please choose one of the following:*

#### GLUTEN-FRIENDLY CORN FUSILLI

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

#### RISOTTO

assorted mushroom, saffron, parsley, chardonnay, parmigiano-reggiano

**Menu #5**

**Family-Style Dinner Menu**

**“Famiglia” Style**

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

**ANTIPASTI**

**Salumi e Formaggi**

assorted italian charcuterie, olives, assorted italian cheese

*Insalata and Pasta will be served at the same time.*

**INSALATA**

**MISTA**

organic greens, carrots, roma tomatoes, red cabbage, cucumber,  
radish, honey citrus vinaigrette

**PASTA**

**Orecchiette** - tomato sauce, basil, parmigiano-reggiano

+

**Fusilli** - 4-cheese, garlic cream sauce

*Add a Gluten-Free Corn Fusilli Pasta platter for an additional \$20 (feeds 10).*

**SECONDO**

**Spicy Italian Sausage**

tuscan roasted vegetables, roasted potatoes

+

*Please choose any 2 of the items below:*

**Seared Chicken**

paprika mustard tarragon sauce

or

**Veal Scaloppine**

lemon white wine sauce, caper, asparagus

or

**Salmon Caponata**

sambuca, cherry tomato, black olive sauce

**DOLCE**

**Pan of our Signature House-Made Tiramisù**

**\$62 per person**