

## SMALL PLATES

SMALL (CHOOSE 3) 14 | LARGE (CHOOSE 6) 28

Additional \$5.00 ea

### TOMATO BRUSCHETTA

bocconcino, garlic, basil

### BOAR BACON WRAPPED PLUM

boar bacon, goat cheese, plum balsamic

### MUSHROOM BRUSCHETTA

goat cheese, truffle oil, parmigiano

### LOBSTER SALMON CROQUETTE

lemon dill sour cream

### ARANCINO

smoked gorgonzola, plum garlic aioli

### BRIE PROSCIUTTO BRUSCHETTA

bell pepper jam

## CARNE + FORMAGGIO

### GREAT FOR SHARING!

fine italian "salumi" + cheese, condiments, fresh crostini, olives

**SALUMI:** prosciutto di parma DOP 24

months, sopressata piccante,

Genoa salami, mortadella

**FORMAGGI:** asiago, havarti, brie,

smoked gorgonzola

**SMALL (2 PEOPLE) 18**

**LARGE (4 PEOPLE) 32**

## ANTIPASTI

### PEI MUSSELS

sambuca, cherry tomato, spicy 'nduja, parsley, garlic crostini 16

### BEEF CARPACCIO

beef tenderloin, truffle oil, oyster mushroom, mustard, DOP evoo 16

### TUNA CRUDO

yellow fin tuna, avocado, arugula, green apple chutney, lemon olive oil 15

### PRAWNS + CALAMARI

fried, vegetable tempura, plum garlic aioli 16

### VEAL MEATBALLS

milk fed, truffle cream fonduta, oyster mushroom, parmigiano 15

### PROSCIUTTO E BURRATA

prosciutto di parma DOP 24 months, burrata, bell pepper jam, olive, arugula 17

## ZUPPA + INSALATE

with chicken, shrimp or salmon **add \$10**

### ZUPPA DEL GIORNO FROM 8

#### MISTA

organic greens, carrot, cucumber, cherry tomato, house-made dressing 13

#### CAPRESE E BURRATA

heirloom tomato, burrata, basil, DOP evoo 15

#### BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette 12/15

#### CESAR

signature dressing, pancetta, brioche bread, parmigiano 11/13

## PASTA

with gluten-free pasta **add \$4**

### FETTUCCINE

house-made, aglio e olio, roasted cherry tomato, asparagus, black olive, parmigiano 26

### LOBSTER RIGATONI

pan-seared, cognac, bisque, asparagus, cherry tomato 38

### RICOTTA GNOCCHI

house-made, pulled grilled chicken, mushroom, cream sauce 27

### PENNE ARRABBIATE

Italian sausage, chili, spicy tomato sauce, herbs, parmigiano 18 / 25

### RICOTTA RAVIOLI

tomato sauce, cherry tomato, basil purée, goat cheese, parmigiano 27

### BEEF LASAGNA

house-made, rosé sauce, smoked mozzarella 28

### LINGUINE PESCATORE

tiger prawns, mussels, clams, scallops, salmon, spicy tomato broth, garlic, parsley, lemon juice 29

### VEAL CANNELLONI

house-made, mushroom cream sauce or tomato sauce 17/28

### SPAGHETTINI ALLA CARBONARA

organic egg yolk, pancetta, parmigiano 24

### MUSHROOM & TRUFFLE RISOTTO

wild mushroom, garlic, truffle oil, parmigiano 29

## SECONDI

### LAMB SIRLOIN

sous-vide, ricotta gnocchi, asparagus, butternut squash amaretto purée, mint jelly, honey demi-glace 36

### CIOPPINO SORRENTINO

Italian seafood stew, lobster, shrimp, scallops, mussel, salmon, San Marzano tomato, sambuca, garlic, herbs, focaccia 42

### FREE-RANGE CHICKEN SUPREME

oven-roasted, boar bacon, sweet & sour peperonata, limoncello cream sauce 34

### SALMON + PRAWNS

grilled, prawns, asparagus, potato & vegetables, beurre blanc 38

### VEAL SCALOPPINE

milk fed striploin, white wine, caper, asparagus, lemon juice, potato & vegetables 39

### MEDITERRANEAN SEABASS

pan-seared, herbs, roasted potato, mixed Tuscan vegetables, orange marmalade beurre blanc 38

### BEEF TENDERLOIN

7 oz, wild mushroom, balsamic onion jam, demi-glace, potato & vegetables 46



**SORRENTINO'S**  
D O W N T O W N



## BOLLICINE + ROSATO BUBBLES + ROSÉ

<b>PROSECCO</b>	5oz	BTL
GIUSTI   Rosalia   Treviso DOC	13	48
<b>ROSATO</b> <small>ITALIAN ROSÉ</small>		
SCAIA   Veneto IGT	13	48
<b>FRANCIACORTA</b> <small>ITALIAN CHAMPAGNE</small>		
MARCHESE ANTINORI   Cuvée Royale   Franciacorta DOCG	70	
<b>ROSATO</b> <small>SPARKLING ITALIAN ROSÉ</small>		
GIUSTI   Veneto IGT	58	

## WHITE

<b>CHARDONNAY</b> <small>◆◆</small>	6oz	9oz	BTL
TORMARESCA   Puglia IGT	13	16	44
<b>SAUVIGNON BLANC</b>			
WHITE CLIFF   Winemaker's Selection   Marlborough	13	16½	42½
<b>PINOT GRIGIO</b>			
ZENATO   Delle Venezie   Veneto IGT	13	16	43
<b>BLEND</b> <small>60% VERMENTINO, 30% TREBBIANO, 10% MOSCATO BIANCO</small>			
BIBI GRAETZ   Casamatta   Toscana IGT	12½	15½	44
<b>BLEND</b> <small>◆◆ 40% ROSCETTO, 30% TREBBIANO, 30% MALVASIA</small>			
FALESCO   Est! Est!! Est!!!   Lazio	13½	16½	44
<b>ORVIETO CLASSICO</b>			
SANTA CRISTINA   Amabile   Toscana DOC	11½	14½	38
<b>RIESLING</b>			
O'ROURKE'S PEAK CELLARS   Okanagan Valley	64		
<b>SAUVIGNON BLANC</b>			
GREYWACKE   Marlborough	60		
<b>CHARDONNAY</b>			
MISSION HILL   Family Estate Reserve   Okanagan Valley VQA	51		
<b>BLEND</b> <small>45% CHARDONNAY, 45% SAUVIGNON, 10% PICOLIT</small>			
BASTIANICH   Vespa Bianco   Friuli DOC	69		

## WEDNESDAYS

**BYOW** BRING YOUR OWN WINE

BRING YOUR FAVOURITE BOTTLE OF WINE  
AND TOAST TO FREE CORKAGE!

ALL SORRENTINO'S LOCATIONS (EXCLUDING DOWNTOWN) & BISTECCA ITALIAN STEAKHOUSE & WINE BAR.  
MONDAYS AT BUCO PIZZERIA AND VINO.

Valid only with purchase of food. Not valid on holidays. Wine is not permitted to be brought on any other days. Wine must be sealed prior to entering the restaurant. Homemade wine or opened bottles are NOT permitted. BYOW does not apply to parties with more than 8 adults. No more than 2 bottles permitted. AGLC regulations apply.

◆◆ Sorrentino's Exclusive **WHITE** – Dry to Sweet | **RED** – Light to Bold

## RED

<b>CHIANTI</b> <small>90% SANGIOVESE, 10% CANAIOLO</small>	6oz	9oz	BTL
CECCHI   Chianti DOCG	11½	14½	38
<b>BLEND</b> <small>◆◆ 33% MERLOT, 33% CABERNET, 34% SANGIOVESE</small>			
FALESCO   Vitiano   Umbria IGP	14½	17½	48
<b>SANGIOVESE</b> <small>90% SANGIOVESE, 10% MERLOT</small>			
SANTA CRISTINA   Toscana IGT	12½	15½	42
<b>BLEND</b> <small>◆◆ 60% SANGIOVESE 20% MERLOT 20% SYRAH</small>			
SANTA CRISTINA   Le Maestrelle 'Baby Super Tuscan'	16	19½	56
<b>BLEND</b> <small>50% CORVINA VERONESE, 25% CORVINONE, 20% MERLOT, 5% CAB SAUV</small>			
SARTORI   L'Appassione 'baby amarone'	13½	16½	44
<b>MALBEC</b>			
LA LINDA   Mendoza	12½	15½	42
<b>CABERNET SAUVIGNON</b>			
CASE PAOLIN   Veneto IGT	13½	16½	45
<b>PRIMITIVO</b> <small>◆◆ ITALIAN ZINFANDEL</small>			
TORMARESCA   Neprica   Puglia IGT	13½	16½	43
<b>BLEND</b> <small>40% CORVINA VERONESE, 40% MERLOT, 20% CAB SAUV</small>			
ZENATO   Rosso Veneto IGT	13	16	44
<b>PINOT NOIR</b>			
MISSION HILL   Family Estate Reserve   Okanagan Valley VQA	64		
<b>BLEND</b> <small>◆◆ 70% CABERNET, 30% SANGIOVESE</small>			
TENUTA SAN GUIDO   Le Difese   Toscana IGT	78		
<b>CHIANTI CLASSICO</b>			
ANTINORI   Peppoli   Toscana DOCG	62		
<b>BLEND</b> <small>60% SANGIOVESE, 20% CAB SAUV, 15% MERLOT, 5% SYRAH</small>			
BIBI GRAETZ   Grilli   Toscana IGT	74		
<b>CHIANTI CLASSICO RISERVA</b> <small>90% SANGIOVESE, 10% CAB SAUV</small>			
ANTINORI   Tenuta Tignanello 'Baby Tig'   Chianti Classico DOCG Riserva	90		
<b>MALBEC</b>			
LUIGI BOSCA   Mendoza DOC	65		
<b>BAROLO</b> <small>100% NEBBIOLO</small>			
BENI DI BATASIOLO   Barolo DOCG	67		
<b>VALPOLICELLA RIPASSO</b> <small>85% CORVINA VERONESE, 10% RONDINELLA, 5% CORVINONE</small>			
ZENATO   Ripassa   DOC Superiore	67		
<b>PRIMITIVO</b> <small>◆◆ ITALIAN ZINFANDEL</small>			
TORMARESCA   Torcicoda   Salento IGT	59		
<b>MERLOT</b>			
GIUSTI   Veneto IGT	54		
<b>BLEND</b> <small>65% CAB SAUV, 20% MERLOT, 15% SYRAH</small>			
ANTINORI   Il Bruciato 'Baby Tuscan'   Bolgheri DOC	70		
<b>AMARONE DELLA VALPOLICELLA</b> <small>80% CORVINA, 10% RONDINELLA, 10% OSELETA AND CROATINA</small>			
ZENATO   Classico DOCG	97		
<b>AMARONE DELLA VALPOLICELLA</b> <small>80% CORVINA VERONESE + CORVINONE, 20% RONDINELLA</small>			
GIUSTI   Classico DOCG	165		