

SMALL PLATES

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

Additional \$5 ea

TOMATO BRUSCHETTA

bocconcino, garlic, basil

MORTAZZA CROQUETTE

mortadella, béchamel, sriracha plum aioli

MUSHROOM BRUSCHETTA

goat cheese, truffle oil, parmigiano

BOCCONCINO SKEWER

bocconcino, prosciutto, basil

ITALIAN SAUSAGE

grilled, arugula, garlic aioli

BRIE BRUSCHETTA

fig jam, prosciutto di parma

ARANCINO

cheese stuffed risotto ball, bolognese

MEATBALL

veal, tomato sauce, parmigiano

CARNE + FORMAGGIO

GREAT FOR SHARING!

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

SMALL (2-4 PEOPLE) 26

LARGE (4-6 PEOPLE) 34

ANTIPASTI

PRAWNS + CALAMARI

fried, vegetable tempura, arugula, sriracha plum aioli 18

BEEF CARPACCIO

AAA alberta beef, mustard vinaigrette, oyster mushroom, truffle oil, parmigiano, crostini 17

FRESH SCALLOPS

3 pieces, sautéed baby spinach, fonduta di parmigiano, truffle oil 22

MUSSELS

fresh PEI mussels, spicy tomato or white wine sauce 19

BRUSCHETTA FLATBREAD

sharing dish, tomato, basil, garlic, goat cheese 16

GAMBERI SORRENTINO

4 prawns, spicy butter sauce, white wine, crostini 15

ROASTED CAULIFLOWER

fonduta di parmigiano, chili flake, green onion, friulano 14

LOBSTER FRITTO

fried, green onion, sriracha plum aioli 18

ZUPPA + INSALATE

with chicken, shrimp or salmon **add** \$6

ZUPPA DEL GIORNO FROM 8

BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette 18

BEET SALAD

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

SORRENTINO

greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette 15 / 12

CESARE

house-made croutons, Sorrentino's signature cesare dressing, parmigiano 15 / 12

PASTA + RISOTTO

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

MUSHROOM RISOTTO

wild mushroom, garlic, truffle oil, parmigiano 28

RICOTTA RAVIOLI

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano 29 / 22

RIGATONI

tomato sauce, burrata, cherry tomato, basil purée 22

LINGUINE PESCATORE

assorted seafood, spicy tomato or white wine sauce 29 / 21

SPAGHETTI CARBONARA

egg, parmigiano, pancetta, onion, white wine 25 / 18

CAPELLINI FAVOLOSI

5 prawns, oyster mushroom, tomato, white wine, house-made broth 26

PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage, chili flake, parmigiano 25 / 19

PENNE MEDITERRANEA

chicken, feta, sundried & fresh tomato, mushroom, white wine 26 / 19

RAVIOLI BRAISED SHORT RIB

brown butter, fresh sage, red wine butter sauce, parmigiano-reggiano 27 / 20

BEEF LASAGNA

house-made, meat sauce, béchamel, mozzarella, parmigiano 27

VEAL CANNELLONI

house-made, mozzarella, tomato or mushroom cream sauce 28 / 21

PIZZA

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

MORTAZZA

fior di latte, mortadella, pesto, pistacchio 22

PANCETTA BACON & POTATO

fior di latte, pancetta, potato, garlic, rosemary, spicy honey 21

BBQ CHICKEN

fior di latte, friulano, marinated BBQ chicken, red onion, green onion, bell pepper, goat cheese, jalapeño 22

4 FORMAGGI

friulano, fior di latte, parmigiano, gorgonzola, spicy honey, charred lemon 23

VEGETARIANA

tomato sauce, fior di latte, artichoke, zucchini, bell pepper, spinach, goat cheese 23

MARGHERITA

tomato sauce, fior di latte, fresh basil 17

POLLO AIOLI

garlic aioli, fior di latte, grilled chicken, green onion, roma tomato 23

CALABRESE

tomato sauce, fior di latte, spicy sopressata, jalapeño 21

CARNE

tomato sauce, fior di latte, short rib, italian sausage, pepperoni, pancetta bacon, friulano 24

FUNGHI MISTI

fior di latte, friulano, pesto, mixed mushroom, arugula, parmigiano, truffle oil 24

SECONDI

Choice of daily pasta or potatoes & vegetables

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, orange honey sauce 38

VEAL SCALOPPINE

pan-seared, lemon butter sauce, white wine, caper 39

POLLO PORTOFINO

stuffed, chicken breast, prosciutto crudo, mozzarella, prawn, mustard thyme sauce 35

POLLO PARMIGIANA

chicken breast, mozzarella, prosciutto cotto, tomato sauce 34

ALBERTA BEEF TENDERLOIN

7oz AAA, mixed mushroom, red wine demi-glace 44

BEEF SHORT RIBS

braised, red wine, beef stock, garlic, rosemary 39

ALBERTA NEW YORK

10oz, grilled, charred onion demi-glace, roasted grape tomato 39



SORRENTINO'S
S T O N Y P L A I N