



SORRENTINO'S

LITTLE ITALY

DINNER MENU

WEEKLY SPECIALS

*Not valid with any other promotions or discounts.
Valid only at Sorrentino's Little Italy.*

MONDAYS + TUESDAYS

Pasta Specials!

Lunch or dinner, enjoy any full order of pasta at a discounted price (call and ask for more info).

Dine-in only. Gluten free & whole wheat available at an additional cost.

WEDNESDAYS

BYOW – FREE CORKAGE

Bring your Own Wine
2 Bottles max. Dine-in only.

THURSDAYS

25% Off Any Regular Priced Bottle of Wine

Dine-in only.

PICKUP FAMILY DINNERS

Saturdays + Sundays (min 6 people)

Available for Saturday or Sunday Pickup.

Please ask your server or call **780.425.0960** for more info.

SORRENTINOS.COM

ANTIPASTI

BRUSCHETTA (4/ORDER)

tomatoes, garlic, herbs, crostini 6

GAMBERI SORRENTINO (6/ORDER)

prawns, lemon butter, garlic, white wine 14

ARANCINI (4/ORDER)

breaded deep-fried rice balls, infused with provolone, tomato sauce 14

SALSICCIA PEPERONATA

italian sausage, peppers, onions, tomato sauce 14

CALAMARI FRITTI

flour-coated squid, deep-fried with canola oil, served with spicy tomato sauce 14

COZZE (MUSSELS)

white wine and garlic or tomato sauce 15

POLPETTE CON SUGO (4/ORDER)

house-made veal meatballs, mushroom cream sauce 14

INSALATE

with grilled chicken **add 4**

MISTA

mixed greens, peppers, red onion, tomatoes, red wine vinaigrette, olives 8 | 10

CAESAR

romaine, parmigiano-reggiano, bacon, croutons, anchovy dressing 9 | 12

SORRENTINO

mixed greens, olives, tomatoes, shredded mozzarella, red wine vinaigrette 9 | 12

POMODORO & CUCUMBER

tomato, cucumber, red onions, EVOO, oregano, balsamic 9 | 12

BOCCONCINO

fresh mozzarella, tomato, basil, oregano, EVOO, balsamic vinaigrette 9 | 12

ZUPPE

ZUPPA DEL GIORNO 6

MINISTRONE

fresh vegetables in tomato broth 7

ZUPPA SEAFOOD

mussels, calamari, shrimp, baby clams, potatoes in tomato broth 12

HOUSE FAVOURITES

GAMBERI ALLA MARIA

prawns, garlic, white wine, parsley, EVOO served with risotto and salad 35

PORK AND CLAMS

marinated pork loin chunks, potatoes, chili flakes, garlic and fresh clams 38

RISOTTO PESCATORE

arborio rice, mussels, calamari, shrimp, baby clams, garlic, white wine 35

MARIA'S SPECIALTY

MEDLEY OF SEAFOOD

mussels, calamari, gamberi, baccala (cod), risotto 60

BRAISED BEEF SHORT RIBS

beef short ribs, slowly braised with beef/tomato stock, bay leaves, garlic, herbs and red wine 36

PASTA

Gluten-free and whole wheat pasta available, for certain dishes please add \$4.50

MEDAGLIONI (4/ORDER)

filled with ricotta cheese, spinach, parmesan in a cream sauce 12/16

LASAGNA

house-made pasta, béchamel and meat sauce, parmigiano, mozzarella 19

CANNELLONI (2/ORDER)

house-made, veal stuffed, parmigiano, in tomato or mushroom cream sauce 16 | 20

PENNE ARRABBIATE

spicy italian sausage, garlic, spicy tomato sauce parmesan 15 | 18

PENNE MEDITERRANEAN

chicken, sun-dried tomatoes, mushrooms, feta, garlic, EVOO, parmesan 15 | 18

GNOCCHI GORGONZOLA

potato gnocchi, gorgonzola sauce, parmigiano-reggiano 16 | 20

FETTUCCINE "STEPHANSON"

crumbled italian sausage, diced tomatoes, garlic, mushrooms, parmigiano, mustard cream sauce 15 | 18

ORECCHIETTE BARESE

chicken, broccoli, white wine, garlic, parmigiano, EVOO 15 | 18

LINGUINE PESCATORE

mussels, calamari, shrimp, baby clams, garlic, spicy tomato or white wine sauce 16 | 20

TORTELLONI POLLO

four-cheese tortelloni, chicken, mushrooms, cream sauce, parmesan 16 | 20

CAPELLINI FAVOLOSI

angel hair pasta, prawns, mushrooms, chicken stock, diced tomato, garlic, white wine, EVOO 16 | 20

JUMBO RAVIOLI (5/ORDER)

filled with ricotta cheese served in tomato sauce, parmesan 15 | 18

MAINS

All entrées are served with chef's pasta of the day with tomato sauce. With cream or rosé sauce, please add \$3.50

VITELLO PARMIGIANA

strips of veal lightly floured & sauteed in white wine lemon pepper sauce 29

VITELLO PICCATA

strips of veal, white wine, lemon pepper sauce 29

VITELLO MARSALA

lightly floured veal scaloppine, mushrooms, marsala wine, in cream sauce 31

POLLO RUSTICO

breast of chicken, mushrooms, rosemary cream sauce 30

POLLO FUNGHI

breaded chicken cutlet, panfried with mushrooms, garlic, rosemary, white wine 29

NEW YORK

10 oz. grilled new york strip, sautéed mushrooms, parsley, garlic toast 34

SALMONE AL LIMONE

fresh salmon fillet, lemon pepper, garlic butter, white wine 34

WINE

FRIZZANTE

SPARKLING 6oz BOTTLE

PROSECCO 10 48
Giusti | Veneto, Italia

BLUSH

ROSÉ 6oz ½ L BOTTLE

WHITE ZINFANDEL 9 25 36
Gallo | California

WHITE

6oz ½ L BOTTLE

LIGHT · FRESH · SIMPLE

ORIVieto 9 25 36
Antinori 'Casasole' | Umbria, Italia

PINOT GRIGIO 10 28 40
Zenato | Veneto, Italia

ZESTY · FRUITY · CRISP

SAUVIGNON BLANC 11 28 44
Starborough | Marlborough, New Zealand

CHARDONNAY 11 28 44
Maison Louis Latour | Ardèche, France

BY THE BOTTLE

WHITE

OPULENT - RIPE - OAKED

CHABLIS DE VAUDON, 65
Joseph Drouhin | France

AROMATIC - LUSCIOUS - HONEYED

RIESLING 40
Fielding, Niagara Peninsula | Ontario

RED

6oz ½ L BOTTLE

MOUTHWATERING · HERBAL

SANGIOVESE 10 28 40
Santa Cristina, Antinori | Toscana, Italia

BOLD · RIPE · OAK

CABERNET SAUVIGNON 11 28 44
Casa Paolin, Organic | Veneto, Italia

BY THE BOTTLE

RED

FRUITY - JUICY - FINESSE

PINOT NOIR 65
Elouan | Oregon

MOUTHWATERING ·
HERBAL · VIBRANT

CHIANTI 52
Rufina 'Nipozzano' | Frescobaldi, Italia

CHIANTI CLASSICO 60
'Pèppoli' | Antinori, Toscana, Italia

SILKY · LUSH · SAVORY

VALPOLICELLA 65
'Ripassa' | Zenato, Veneto, Italia

MERLOT 52
Giusti | Veneto, Italia

WARMING · SPICY · PLUMP

MALBEC 59
'Ultra' | Kaiken, Mendoza, Argentina

BABY TUSCAN 65
Il Bruciato | Antinori, Toscana, Italia

6oz ½ L BOTTLE

SILKY · LUSH · SAVORY

SHIRAZ 10 28 40
Andrew's Barossa | South Australia

MALBEC 10 28 40
Finca La Linda | Mendoza, Argentina

MERLOT / CORVINA 12 34 48
Sartori, L'Appassione | Veneto, Italia

VALPOLICELLA 11 28 44
Sergio Zenato | Veneto, Italia

BOLD · RIPE · OAK

ZINFANDEL 51
Rodney Strong | Sonoma, California

BRUNELLO DI MONTALCINO 29
'Pian delle Vigne' | Italia

CONCENTRATED ·
STRUCTURED · POWERFUL

CABERNET SAUVIGNON 99
Stags' Leap, | Napa, California

AMARONE DELLA VALPOLICELLA 99
Zenato | Veneto, Italia

BAROLO 65
Batasiolo | Piemonte, Italia

CABERNET / MERLOT / RECANINA 74
Giusti, Antonio | Veneto, Italia

ANNUAL FESTIVALS

JANUARY

Back to Basic

Simple, traditional dishes from our grandparents' kitchen and more.

APRIL

Garlic Festival

A month long event with a mouth-watering menu and many festivities.

SEPTEMBER

Mushroom Harvest

Savor a delectable menu featuring an array of wild mushrooms.