

## 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 cheese served with tomato sauce 14

### SALSICCIA PEPERONATA

spicy 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 spicy 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, olives, red wine vinaigrette 8 | 10

### BOCCONCINO

fresh mozzarella, tomato, basil, oregano, EVOO, balsamic vinaigrette 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

### CAESAR

romaine, parmigiano-reggiano, bacon, croutons, anchovy dressing 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

## PANINI

served with fried potatoes and salad

### SALSICCIA

grilled italian sausage, mozzarella cheese, herbs, tomato sauce 15

### POLLO PARMIGIANA

breaded chicken breast, ham, mozzarella, tomato sauce 15

### ITALIAN MEATBALLS

(3/ORDER)  
provolone cheese, tomato sauce 15

## PASTA

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

### 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

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

### PENNE MEDITERRANEA

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

### LINGUINE PESCATORE

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

## MAINS

All entrées are served with chef's pasta of the day with tomato sauce. With cream or rosé sauce, please add \$3

### VITELLO PARMIGIANA

breaded pan-fried veal cutlet, ham, mozzarella, baked with tomato sauce 25

### VITELLO MARSALA

lightly floured veal scaloppine, mushrooms, marsala wine, cream sauce 26

### POLLO AL LIMONE

chicken breast floured & pan-fried, garlic, parsley, lemon, pepper, EVOO 25

### 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

### TORTELLONI ALLA PANNA

four-cheese tortelloni, cream sauce, parmesan 15 | 18

### CAPELLINI FAVOLOSI

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

### SPAGHETTI "LIPINSKI" (WHOLE WHEAT PASTA)

garlic, broccoli, sliced chicken, feta, parmigiano-reggiano, white wine 15 | 18

### NEW YORK

8 oz. grilled new york strip, sautéed mushrooms, parsley, served with garlic toast 28

### SALMONE AL LIMONE

baked salmon fillet, garlic butter, dill, white wine cream sauce 29

## SPECIALS

Please ask your server for specials of the day.

## WEEKLY SPECIALS

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

### SATURDAYS + SUNDAYS

#### Pickup Family Dinners

(min 6 people)

Available for Saturday or Sunday Pickup.

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

### 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.



**SORRENTINO'S**

LITTLE ITALY

Please let your server know of any special dietary requirements and we will take care of you.

# 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.