

SMALL PLATES

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

Additional \$5 ea

TOMATO BRUSCHETTA

bocconcino, garlic, basil

BOAR BACON WRAPPED PLUM

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*

SMALL (2 PEOPLE) 18

LARGE (4 PEOPLE) 32

ANTIPASTI

PEI MUSSELS

sambuca, cherry tomato, spicy n'duja,
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

PANINI

served with choice of daily soup, salad or fries

POLLO

fresh bread, pulled chicken, brie cheese,
bocconcino, fig jam, tomato, lettuce,
sriracha plum sauce 18

MANZO

fresh bread, sautéed beef tenderloin, onion
jam, peperonata, arugula, shaved parmigiano,
truffle oil 19

VEGETARIANO

fresh bread, grilled zucchini, bocconcino,
tomato, oregano, evoo, romaine 16

PASTA

with gluten-free pasta add \$4

SPAGHETTINI POMODORO E BASILICO

tomato sauce, basil, parmigiano 19

PENNE ARRABBIATE

Italian sausage, chili flake, spicy tomato
sauce, herbs, parmigiano 15 / 22

RICOTTA RAVIOLI

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

BEEF LASAGNA

house-made, rosé sauce,
smoked mozzarella 24

LINGUINE PESCATORE

tiger prawn, mussels, clams, scallops,
salmon, spicy tomato broth 26

VEAL CANNELLONI

house-made, mushroom cream sauce or
tomato sauce 17/24

SPAGHETTINI ALLA CARBONARA

organic egg yolk, pancetta, parmigiano 21

MUSHROOM & TRUFFLE RISOTTO

wild mushroom, garlic, truffle oil,
parmigiano 25

ZUPPA + INSALATE

with chicken, shrimp or salmon add \$10

MISTA

organic greens, carrot, cucumber, cherry
tomato, house-made dressing 12/15

CAPRESE E BURRATA

heirloom tomato, burrata, basil,
DOP evoo 15

BEEF SALAD

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

CESAR

signature dressing, pancetta, brioche bread,
parmigiano 12/15

ZUPPA DEL GIORNO FROM 8

SECONDI

FREE-RANGE POLLO GRIGLIA

grilled, crispy boar bacon, sweet & sour
peperonata, lemon olive oil 29

SALMON

grilled, potato & vegetables, beurre blanc 32

VEAL SCALOPPINE

milk fed striploin, white wine,
caper, asparagus, lemon juice,
spaghettini aglio e olio 34

MEDITERRANEAN SEABASS

pan-seared, herbs, roasted potato, tuscan
vegetables, orange marmalade,
beurre blanc 32

BEEF STRIPLIEN

6 oz, mixed wild mushroom, balsamic onion
jam, demi-glace, potato & vegetables 31



SORRENTINO'S
D O W N T O W N