

Dinner Menu #1

ANTIPASTO

Zuppa del Giorno or Insalata Cesare

ENTRÉE

Salmon & Prawns

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

Grilled double breast of chicken

lemon and fresh herbs
or

Veal Cannelloni

house-made, tomato sauce
or

Ricotta Ravioli

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DESSERT

Gelato Duo

2 seasonal selections of all-natural gelato

\$40 per person

Prices do not include gratuity (18%) and GST.



Dinner Menu #2

ANTIPASTO

(Served Family Style)

Tomato Bruschetta & Calamari

PRIMO

Zuppa del Giorno or Insalata Sorrentino

ENTRÉE

Salmon & Prawns

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

Alberta Beef New York

10oz, grilled, prepared medium
or

Veal Cannelloni

house-made, tomato sauce
or

Ricotta Ravioli

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DESSERT

Gelato Duo

2 seasonal selections of all-natural gelato

\$45 per person

Prices do not include gratuity (18%) and GST.

ANTIPASTO

(Served Family Style)

Calamari & Prawns

&

Tomato Bruschetta

PASTA

Penne

tomato basil sauce, parmigiano-reggiano

ENTRÉE

Salmon & Prawns

grilled, fresh salmon, sautéed prawns, orange honey sauce

or

Alberta Beef New York

grilled, 10oz, prepared medium

or

Pollo Portofino

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

or

Ricotta Ravioli

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DESSERT

Tiramisù

Sorrentino's original house-made tiramisù

\$50 per person

Prices do not include gratuity (18%) and GST.

ANTIPASTO
(Served Family Style)
Calamari

Garlic Pizza Crust

Tomato Bruschetta

PASTA

Penne

tomato basil sauce, parmigiano-reggiano

ENTRÉE

Alberta Beef Tenderloin

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

or

Catch of the Day

or

Veal Scaloppine

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

or

Pollo Portofino

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

or

Ricotta Ravioli

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DESSERT

Tiramisù

Sorrentino's original house-made tiramisù

\$59 per person

Prices do not include gratuity (18%) and GST.

ANTIPASTO

(Served Family Style)

Calamari

Garlic Pizza Crust

Tomato Bruschetta

Brie, Fig Jam Bruschetta

SALAD

Insalata Sorrentino

PASTA

Mushroom & Truffle Risotto

wild mushroom, garlic, truffle oil, parmigiano

ENTRÉE

Alberta Beef Tenderloin

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

or

Catch of the Day

or

Veal Scaloppine

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

or

Pollo Portofino

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

DESSERT

Torta al Cioccolato

\$69 per person

Prices do not include gratuity (18%) and GST.

Dinner Menu #6

FAMILY STYLE MENU

All courses on this menu will be presented on platters.

ANTIPASTO

Combination of authentic Italian antipasti

PRIMI

Penne

tomato basil sauce, parmigiano-reggiano

Rigatoni

parmigiano-reggiano cream sauce

Insalata Cesare

Isalata Sorrentino

SECONDI

Grilled double breast of chicken

lemon and fresh herbs

Veal Scaloppine

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

Italian Roasted Potatoes

Grilled Seasonal Vegetables

Tiramisù

Sorrentino's original house-made tiramisù

\$65 per person