

SMALL PLATES

SMALL (CHOOSE 3) 12 | LARGE (CHOOSE 6) 24
Additional \$4.50 ea

TOMATO BRUSCHETTA

bocconcino, garlic, basil

PANCETTA WRAPPED PLUM

pancetta, friulano cheese, plum

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) 24

LARGE (4-6 PEOPLE) 32

ANTIPASTI

PRAWNS + CALAMARI **NEW**

fried, vegetable tempura,
arugula, hennessy XO radish
cocktail sauce 16

LOBSTER FRITTERS **NEW**

fried, green onion, hennessy XO
radish cocktail sauce 16

BEEF TENDERLOIN CARPACCIO **NEW**

AAA alberta beef, mustard
vinaigrette, oyster mushroom,
truffle oil, parmigiano, crostini 14

FRESH SCALLOPS **NEW**

3 pieces, sautéed baby spinach,
fonduta di parmigiano, truffle oil 17

MUSSELS

fresh PEI mussels, spicy tomato
or white wine sauce 16

BRUSCHETTA FLATBREAD

sharing dish, tomato, basil, garlic,
goat cheese 15

GAMBERI SORRENTINO

4 prawns, spicy butter sauce,
white wine, crostini 14

ROASTED CAULIFLOWER

fonduta di parmigiano, chilli flake,
green onion, friulano 12

ZUPPA + INSALATE

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

ZUPPA DEL GIORNO FROM 8

BURRATINA E POMODORINI **NEW**

tricolor tomato, burrata cheese, basil,
honey balsamic vinaigrette 15

BEET SALAD **NEW**

bocconcino, arugula, walnut, carrot,
goat cheese, honey balsamic vinaigrette 14 / 11

SORRENTINO

greens, tomato, chickpea, olives, bocconcino,
cucumber, chestnut, red wine vinaigrette 14 / 11

CESARE

house-made croutons, Sorrentino's signature
cesare dressing, parmigiano 14 / 11

PASTA

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

MUSHROOM & TRUFFLE RISOTTO **NEW**

wild mushroom, garlic, truffle oil, parmigiano 25

RICOTTA RAVIOLI **NEW**

tomato sauce, white wine, cherry tomato,
basil purée, goat cheese, parmigiano 26 / 18

RIGATONI **NEW**

tomato sauce, burrata, cherry tomato,
basil purée, white wine 18

LINGUINE PESCATORE

assorted seafood, spicy tomato or
white wine sauce 28 / 20

SPAGHETTI CARBONARA

egg, parmigiano, pancetta bacon, onion,
white wine 22 / 15

CAPELLINI FAVOLOSI

5 prawns, oyster mushroom, white wine,
house-made broth 24

PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage,
chilli flake, white wine, parmigiano 24 / 17

PENNE MEDITERRANEAN

chicken, feta, sundried & fresh tomato,
mushroom, white wine, garlic 24 / 17

BEEF LASAGNA

house-made, meat sauce, béchamel,
mozzarella, parmigiano 24

VEAL CANNELLONI

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

PIZZA

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

PANCETTA E PATATE **NEW**

fior di latte, pancetta, potato, garlic,
rosemary, spicy honey 19

BBQ CHICKEN **NEW**

fior di latte, friulano, marinated BBQ chicken,
red onion, green onion, bell pepper,
goat cheese, jalapeño 20

GAMBERI E RICOTTA **NEW**

fior di latte, ricotta, spicy prawns,
cherry tomato, grilled zucchini 21

4 FORMAGGI **NEW**

friulano, fior di latte, parmigiano, gorgonzola,
spicy honey, charred lemon 21

VEGETARIANA

tomato sauce, fior di latte, artichoke, zucchini,
bell pepper, spinach, goat cheese 21

MARGHERITA

tomato sauce, fior di latte, fresh basil 14

POLLO AIOLI

garlic aioli, fior di latte, grilled chicken,
green onion, roma tomato 21

CALABRESE

tomato sauce, fior di latte,
spicy sopressata, jalapeño 19

CARNE

tomato sauce, fior di latte, short rib, italian sausage,
pepperoni, pancetta, friulano 22

FUNGHI MISTI

fior di latte, friulano, pesto, mixed mushroom,
arugula, parmigiano, truffle oil 22

SECONDI

PORK TENDERLOIN ALLA ROMANA **NEW**

pan-seared, sage, prosciutto crudo,
marsala wine 30

SALMON & PRAWNS **NEW**

grilled, fresh salmon, sautéed prawns,
orange honey sauce 34

VEAL SCALOPPINE **NEW**

pan-seared, lemon butter sauce,
white wine, caper 35

POLLO PORTOFINO

stuffed, chicken breast, prosciutto crudo,
mozzarella, prawn, mustard thyme sauce 32

POLLO PARMIGIANA

chicken breast, mozzarella, prosciutto cotto,
tomato sauce 30

ALBERTA BEEF TENDERLOIN

7oz AAA, mixed mushroom, red wine demi-glace 38

BEEF SHORT RIBS

braised, red wine, beef stock, garlic, rosemary 36



SORRENTINO'S
C U C I N A + B A R

BOLLICINE + ROSATO BUBBLES + ROSÉ

PROSECCO	5oz	BTL
GIUSTI Rosalia Treviso DOC	13	48
ROSATO <small>ITALIAN ROSÉ</small>		
SCAIA Veneto IGT	13	48
FRANCIACORTA <small>ITALIAN CHAMPAGNE</small>		
MARCHESE ANTINORI Cuvée Royale Franciacorta DOCG		70
ROSATO <small>SPARKLING ITALIAN ROSÉ</small>		
GIUSTI Veneto IGT		58

WHITE

CHARDONNAY <small>◆◆</small>	6oz	9oz	BTL
TORMARESCA Puglia IGT	13	16	44
SAUVIGNON BLANC			
WHITE CLIFF Winemaker's Selection Marlborough	13	16½	42½
PINOT GRIGIO			
ZENATO Delle Venezie Veneto IGT	13	16	43
BLEND <small>60% VERMENTINO, 30% TREBBIANO, 10% MOSCATO BIANCO</small>			
BIBI GRAETZ Casamatta Toscana IGT	12½	15½	44
BLEND <small>◆◆ 40% ROSCETTO, 30% TREBBIANO, 30% MALVASIA</small>			
FALESCO Est! Est!! Est!!! Lazio	13½	16½	44
ORVIETO CLASSICO			
SANTA CRISTINA Amabile Toscana DOC	11½	14½	38
RIESLING			
O'ROURKE'S PEAK CELLARS Okanagan Valley			64
SAUVIGNON BLANC			
GREYWACKE Marlborough			60
CHARDONNAY			
MISSION HILL Family Estate Reserve Okanagan Valley VQA			51
BLEND <small>45% CHARDONNAY, 45% SAUVIGNON, 10% PICOLIT</small>			
BASTIANICH Vespa Bianco Friuli DOC			69

WEDNESDAYS

BYOW BRING YOUR OWN WINE

BRING YOUR FAVOURITE BOTTLE OF WINE
AND TOAST TO FREE CORKAGE!

ALL SORRENTINO'S LOCATIONS (EXCLUDING DOWNTOWN). MONDAYS AT BUCO PIZZERIA AND VINO.

Valid only with purchase of food. Not valid on holidays. Wine must be sealed prior to entering the restaurant. Homemade wine or opened bottles are NOT permitted. BYOW does not apply to parties with more than 8 adults. No more than 2 bottles permitted. AGLC regulations apply.

RED

CHIANTI <small>90% SANGIOVESE, 10% CANAIOLO</small>	6oz	9oz	BTL
CECCHI Chianti DOCG	11½	14½	38
BLEND <small>◆◆ 33% MERLOT, 33% CABERNET, 34% SANGIOVESE</small>			
FALESCO Vitiano Umbria IGP	14½	17½	48
SANGIOVESE <small>90% SANGIOVESE, 10% MERLOT</small>			
SANTA CRISTINA Toscana IGT	12½	15½	42
BLEND <small>◆◆ 60% SANGIOVESE, 20% MERLOT, 20% SYRAH</small>			
SANTA CRISTINA Le Maestrelle 'Baby Super Tuscan'	16	19½	56
BLEND <small>50% CORVINA VERONESE, 25% CORVINONE, 20% MERLOT, 5% CAB SAUV</small>			
SARTORI L'appassione 'baby amarone'	13½	16½	44
MALBEC			
LA LINDA Mendoza	12½	15½	42
CABERNET SAUVIGNON			
CASE PAOLIN Veneto IGT	13½	16½	45
PRIMITIVO <small>◆◆ ITALIAN ZINFANDEL</small>			
TORMARESCA Neprica Puglia IGT	13½	16½	43
BLEND <small>40% CORVINA VERONESE, 40% MERLOT, 20% CAB SAUV</small>			
ZENATO Rosso Veneto IGT	13	16	44
PINOT NOIR			
MISSION HILL Family Estate Reserve Okanagan Valley VQA			64
BLEND <small>◆◆ 70% CABERNET, 30% SANGIOVESE</small>			
TENUTA SAN GUIDO Le Difese Toscana IGT			78
CHIANTI CLASSICO			
ANTINORI Peppoli Toscana DOCG			62
BLEND <small>60% SANGIOVESE, 20% CAB SAUV, 15% MERLOT, 5% SYRAH</small>			
BIBI GRAETZ Grilli Toscana IGT			74
CHIANTI CLASSICO RISERVA <small>90% SANGIOVESE, 10% CAB SAUV</small>			
ANTINORI Tenuta Tignanello 'Baby Tig' Chianti Classico DOCG Riserva			90
MALBEC			
LUIGI BOSCA Mendoza DOC			65
BAROLO <small>100% NEBBIOLO</small>			
BENI DI BATASIOLO Barolo DOCG			67
VALPOLICELLA RIPASSO <small>85% CORVINA VERONESE, 10% RONDINELLA, 5% CORVINONE</small>			
ZENATO Ripassa DOC Superiore			67
PRIMITIVO <small>◆◆ ITALIAN ZINFANDEL</small>			
TORMARESCA Torcicoda Salento IGT			59
MERLOT			
GIUSTI Veneto IGT			54
BLEND <small>65% CAB SAUV, 20% MERLOT, 15% SYRAH</small>			
ANTINORI Il Bruciato 'Baby Tuscan' Bolgheri DOC			70
AMARONE DELLA VALPOLICELLA			
<small>80% CORVINA, 10% RONDINELLA, 10% OSELETA AND CROATINA</small>			
ZENATO Classico DOCG			97
AMARONE DELLA VALPOLICELLA			
<small>80% CORVINA VERONESE + CORVINONE, 20% RONDINELLA</small>			
GIUSTI Classico DOCG			165