



## MENU #1

# PRIVATE DINING MENUS 2022-2023

## ANTIPASTO

### INSALATA CESARE

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

*or*

### ZUPPA DEL GIORNO

chef's daily creation

## SECONDO

### SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables

*or*

### DOUBLE BREAST OF CHICKEN

grilled, lemon, fresh herbs, chef's choice potato & vegetables

*or*

### VEAL CANNELLONI

house-made, mozzarella, tomato sauce

*or*

### MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

## DOLCE

### GELATO DUO

seasonal selections of all-natural gelato

## \$52 PER PERSON

Prices do not include 18% Gratuity or GST

## MENU #2

# PRIVATE DINING MENUS 2022-2023

## ANTIPASTO

(served family style)

### TOMATO BRUSCHETTA

bocconcino, garlic, basil  
&

### CALAMARI

fried, sriracha plum aioli

## PRIMO

### ZUPPA DEL GIORNO

chef's daily creation  
*or*

### INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

## SECONDO

### SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables  
*or*

### SHORT RIBS

oven-braised Alberta beef short ribs, demi-glace, chef's choice potato & vegetables  
*or*

### VEAL CANNELLONI

house-made, mozzarella, tomato sauce

## DOLCE

### GELATO DUO

seasonal selections of all-natural gelato

## \$58 PER PERSON

Prices do not include 18% Gratuity or GST

# PRIVATE DINING MENUS 2022-2023

## MENU #3

### ANTIPASTO

(served family style)

#### TOMATO BRUSCHETTA

bocconcino, garlic, basil  
&

#### CALAMARI

fried, sriracha plum aioli

### PRIMO

#### PENNE POMODORO

tomato basil sauce, parmigiano

### SECONDO

#### SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, butter sage beurre blanc, chef's choice potato & vegetables  
*or*

#### SHORT RIBS

oven-braised Alberta beef short ribs, demi-glace, chef's choice potato & vegetables  
*or*

#### CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables  
*or*

#### MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

### DOLCE

#### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

## \$62 PER PERSON

Prices do not include 18% Gratuity or GST

# PRIVATE DINING MENUS 2022-2023

## MENU #4

### ANTIPASTO

(served family style)

#### ASSORTED BRUSCHETTA

tomato | mushroom | brie

&

#### CALAMARI

fried, sriracha plum aioli

### PRIMO

#### PENNE POMODORO

tomato basil sauce, parmigiano

### SECONDO

#### ALBERTA BEEF TENDERLOIN

7oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

or

#### CATCH OF THE DAY

or

#### VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetables

or

#### CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables

or

#### MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

### DOLCE

#### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

**\$68 PER PERSON**

Prices do not include 18% Gratuity or GST

# PRIVATE DINING MENUS 2022-2023

## ANTIPASTO

(served family style)

### ASSORTED BRUSCHETTA

tomato | mushroom | brie

&

### CALAMARI

fried, sriracha plum aioli

## INSALATA

### INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

## PASTA

### MUSHROOM RISOTTO

wild mushroom, garlic, truffle oil, parmigiano

## SECONDO

### ALBERTA BEEF TENDERLOIN

7oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

or

### CATCH OF THE DAY

or

### VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetable

or

### CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetable

## DOLCE

### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

**\$75 PER PERSON**

# PRIVATE DINING MENUS 2022-2023

## MENU #6

### FAMILY STYLE DINNER MENU

*In the great tradition of Italian family dining,  
the following menu items will be served on platters, "famiglia" style!*

#### ANTIPASTO

**CARNE + FORMAGGIO** - fine italian "salumi" + cheese, condiments, crostini, olives

#### PRIMO

**PENNE POMODORO** - tomato basil sauce, parmigiano  
&

**RIGATONI** - parmigiano cream sauce  
&

**INSALATA CESARE** - house-made croutons, Sorrentino's signature cesare dressing, parmigiano  
&

**INSALATA SORRENTINO** - organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

#### SECONDO

##### DOUBLE BREAST OF CHICKEN

grilled, lemon, fresh herbs  
&

##### VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper  
&

##### ITALIAN ROASTED POTATOES

&

##### GRILLED SEASONAL VEGETABLES

#### DOLCE

##### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

**\$68 PER PERSON**

Prices do not include 18% Gratuity or GST