

ZUPPA

SIGNATURE WILD MUSHROOM SOUP

wild mushroom mix, crostino, goat cheese, DOP evoo

12

ANTIPASTO

MORE MUSHROOMS PLEEEASE!

portobellini, oyster, button, cremini, lobster mushroom, garlic crostini

16

POLENTA AL TARTUFO

soft corn meal, wild mushroom mix, pecorino romano, garlic crostini, truffle oil

17

MUSHROOM FRITTER

5 pieces, wild mushroom mix, mozzarella, fresh herbs, lemon-sage aioli

18

BRUSCHETTA

3 pieces, wild mushroom mix, crema di porcini, brie, balsamic reduction

14

PASTA

LINGUINE AGLIO E OLIO

oven-roasted chicken breast, wild mushroom mix, parmigiano

24

HOUSE-MADE FETTUCCINE

wild mushroom mix, taleggio cheese, smoked speck ham, crema di porcini

28

RAVIOLI

wild mushroom & roasted garlic stuffed, butter sage sauce, parmigiano

27

SECONDO

LAMB SHANK

oven-braised, polenta, wild mushroom mix, pecorino romano

39

BEEF SHORT RIBS + RAVIOLI

oven-braised Alberta beef short ribs + cacio e pepe ravioli, wild mushroom & roasted garlic stuffed

42

CHICKEN SCALOPPINE

pan-seared, wild mushroom mix, crema di porcini, chef's daily potato & seasonal vegetables

36



wine features

6oz 9oz Btl

CABERNET/MERLOT BLEND

OUR STORY | NIAGARA VQA

12 16 44

PINOT GRIGIO

OUR STORY | NIAGARA VQA

12 16 44

cocktail feature

FOREST NEGRONI

white truffle from Alba Gin, Campari, Sweet Vermouth, basil

14

MAKE WILD MUSHROOM SOUP AT HOME!

18

This wildly popular soup base is sold here only during Mushroom Harvest. It makes 10 servings. It is a gluten-free base used for soups, gravies and more.

upcoming 2022 news + events



For more information and to reserve your place please visit Sorrentinos.com or call **780.474.6466**.

PRESENTS

MUSHROOM HARVEST WINE DINNER MONTH

- Monday, September 12** Sorrentino's West
- Tuesday, September 13** Sorrentino's Stony Plain
- Monday, September 19** Sorrentino's Century Park
- Tuesday, September 20** Sorrentino's St. Albert
- Wednesday, September 21** Sorrentino's Downtown



YEG COOKING CLASSES

BY SORRENTINO'S

HANDS-ON COOKING CLASSES

Mushroom Themed Cooking Classes in September.

- Friday, September 23** Mushroom Harvest Favorites
- Friday, September 30** Pasta Masterclass: Mushroom Filled Pasta

MUSHROOM WALKS

Chef Antonio & Martin Osis from the Alberta Mycological Society guide you on an interactive walk through our beautiful river valley.

- Sunday, September 11** Mushroom Forage Walk
- Sunday, September 18** Mushroom Forage Walk



yegcookingclasses.com
 @yegcookingclasses

