

## SMALL PLATES

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

Additional \$5 ea

### LOBSTER SALMON CROQUETTE

lemon dill sour cream

### TOMATO BRUSCHETTA

bocconcino, garlic, basil

### MUSHROOM BRUSCHETTA

goat cheese, truffle oil, parmigiano

### BOCCONCINO SKEWER

bocconcino, prosciutto, basil

### BRIE BRUSCHETTA

fig jam, prosciutto di parma

### ARANCINO

cheese stuffed risotto ball, bolognese

## CARNE + FORMAGGIO

### GREAT FOR SHARING!

fine italian "salumi" + cheese, condiments, crostini, olives

SMALL (2-4 PEOPLE) 26

LARGE (4-6 PEOPLE) 34

## ANTIPASTO

### VEAL MEATBALLS

milk fed, truffle cream fonduta, oyster mushroom, parmigiano 18

### PRAWNS + CALAMARI

fried, vegetable tempura, arugula, sriracha plum aioli 18

### BEEF CARPACCIO

AAA Alberta beef, black garlic aioli, oyster mushroom, truffle oil, parmigiano, crostini 19

### MUSSELS

fresh PEI mussels, sambuca, cherry tomato, spicy 'nduja, crostini 19

### TUNA CRUDO

yellow fin tuna, avocado, arugula, green apple chutney, lemon olive oil 18

### GAMBERI SORRENTINO

5 prawns, spicy butter sauce, white wine, crostini 18

### LOBSTER FRITTO

fried, green onion, sriracha plum aioli 18

## ZUPPA + INSALATA

with chicken, shrimp or salmon **add** \$12

### ZUPPA DEL GIORNO FROM 8

### BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette 19

### BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette 17 / 14

## PASTA + RISOTTO



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

### FETTUCCINE BOLOGNESE **NEW**

fresh made pasta, beef bolognese, evoo, shaved pecorino 26

### MUSHROOM RAVIOLI **NEW**

wild mushroom, parmigiano, butter sage beurre blanc 28

### LINGUINE PESCATORE

assorted seafood, spicy tomato broth 29 / 21

### SPAGHETTI CARBONARA

organic egg yolk, pancetta, parmigiano 26

### LOBSTER RIGATONI

pan-seared, cognac, bisque, asparagus, cherry tomato 39

## SECONDO

### CHICKEN SCALOPPINE **NEW**

pan-seared, wild mushroom, crema di porcini, potato & vegetables 36

### SHORT RIBS + MUSHROOM RAVIOLI **NEW**

oven-braised Alberta beef short ribs, demi-glace + cacio e pepe mushroom ravioli 42

### GAMBERONI **NEW**

jumbo black tiger prawns, sambuca, tomato concassé sauce, potato & vegetables 39

### SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, potato & vegetables 38

### SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette 15 / 12

### CESARE

house-made croutons, Sorrentino's signature cesare dressing, parmigiano 16 / 13

### PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage, parmigiano 26 / 19

### RICOTTA GNOCCHI

fresh made gnocchi, pulled chicken, mushroom, cream sauce 29

### BEEF LASAGNA **ψ**

house-made, meat sauce, béchamel, mozzarella, parmigiano 29

### MUSHROOM RISOTTO

wild mushroom, garlic, truffle oil, parmigiano 29

### VEAL CANNELLONI **ψ**

house-made, mozzarella, tomato or mushroom cream sauce 28 / 21

### VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper 39

### LAMB SIRLOIN

sous vide, asparagus, mint jelly, honey demi-glace, ricotta gnocchi 39

### ALBERTA BEEF TENDERLOIN

7oz Alberta Premium AAA tenderloin, demi-glace, balsamic onion jam, potato & vegetables 49

### CIOPPINO SORRENTINO

Italian seafood stew, lobster, shrimp, scallop, mussels, salmon, sambuca, San Marzano tomato, focaccia 42



**SORRENTINO'S**  
D O W N T O W N