

## ANTIPASTI

### BRUSCHETTA (4/ORDER)

tomatoes, garlic, herbs, crostini 8

### GAMBERI SORRENTINO (6/ORDER)

prawns, lemon butter, garlic, white wine 15

### ARANCINI (4/ORDER)

breaded deep-fried rice balls, infused with provolone, tomato sauce 16

### COZZE (MUSSELS)

white wine and garlic or tomato sauce 18

## INSALATE

### MISTA

mixed greens, peppers, red onion, tomatoes, red wine vinaigrette, olives 12 | 10

### CAESAR

romaine, parmigiano-reggiano, bacon, croutons, anchovy dressing 14 | 12

### SORRENTINO

mixed greens, olives, tomatoes, shredded mozzarella, red wine vinaigrette 14 | 12

### BOCCONCINO

fresh mozzarella, tomato, basil, oregano, EVOO, balsamic vinaigrette 14 | 12

### SALSICCIA PEPERONATA

italian sausage, peppers, onions, tomato sauce 16

### CALAMARI FRITTI

flour-coated squid, deep-fried with canola oil, served with spicy tomato sauce 16

### POLPETTE CON SUGO (4/ORDER)

house-made veal meatballs, mushroom cream sauce 16

## PASTA

Gluten-free and whole wheat pasta available, for certain dishes please add \$6

### LASAGNA

house-made pasta, béchamel and meat sauce, parmigiano, mozzarella 23

### CANNELLONI (2/ORDER)

house-made, veal stuffed, parmigiano, in tomato or mushroom cream sauce 25 | 18

### PENNE ARRABBIATE

spicy italian sausage, garlic, spicy tomato sauce parmesan 23 | 17

### PENNE MEDITERRANEA

chicken, sun-dried tomatoes, mushrooms, feta, garlic, EVOO, parmesan 23 | 17

### GNOCCHI GORGONZOLA

potato gnocchi, gorgonzola sauce, parmigiano-reggiano 24 | 18

## ZUPPE

### MINISTRONE

fresh vegetables in tomato broth 9

### ZUPPA SEAFOOD

mussels, calamari, shrimp, baby clams, potatoes in tomato broth 14

### FETTUCCINE "STEPHANSON"

crumbled italian sausage, diced tomatoes, garlic, mushrooms, parmigiano, mustard cream sauce 24 | 18

### LINGUINE PESCATORE

mussels, calamari, shrimp, baby clams, garlic, spicy tomato or white wine sauce 27 | 21

### TORTELLONI POLLO

four-cheese tortelloni, chicken, mushrooms, cream sauce, parmesan 25 | 19

### CAPELLINI FAVOLOSI

angel hair pasta, prawns, mushrooms, chicken stock, diced tomato, garlic, white wine, EVOO 25 | 28

## MAINS

All entrées are served with chef's pasta of the day with tomato sauce. With cream or rosé sauce, please add \$4

### VITELLO PARMIGIANA

strips of veal lightly floured & sauteed in white wine lemon pepper sauce 36

### VITELLO PICCATA

strips of veal, white wine, lemon pepper sauce 36

### VITELLO MARSALA

lightly floured veal scaloppine, mushrooms, marsala wine, in cream sauce 38

### POLLO RUSTICO

breast of chicken, mushrooms, rosemary cream sauce 35

### POLLO FUNGHI

breaded chicken cutlet, panfried with mushrooms, garlic, rosemary, white wine 35

### SALMONE AL LIMONE

fresh salmon fillet, lemon pepper, garlic butter, white wine 36

### BRAISED BEEF SHORT RIBS

beef short ribs, slowly braised with beef/tomato stock, bay leaves, garlic, herbs and red wine 40



Please let your server know of any special dietary requirements and we will take care of you.

## WEEKLY SPECIALS

*Not valid with any other promotions or discounts.*

*Valid only at Sorrentino's Little Italy.*

## MONDAYS + TUESDAYS

Enjoy any reg priced pasta

at a discounted price

Dine-in only. Gluten free & whole wheat available at an additional cost.

## WEDNESDAYS + THURSDAYS

**BYOW – FREE CORKAGE**

Bring your Own Wine

2 Bottles max. Dine-in only.

# WINE

## FRIZZANTE

SPARKLING	6oz	BOTTLE
<b>PROSECCO</b>	10	48
Giusti   Veneto, Italia		

## BLUSH

ROSÉ	6oz	½ L BOTTLE
<b>WHITE ZINFANDEL</b>	9	25 36
Gallo   California		

## WHITE

LIGHT · FRESH · SIMPLE

<b>ORIVIETO</b>	9	25	36
Antinori 'Casasole'   Umbria, Italia			
<b>PINOT GRIGIO</b>	10	28	40
Zenato   Veneto, Italia			

ZESTY · FRUITY · CRISP

<b>SAUVIGNON BLANC</b>	11	28	44
Starborough   Marlborough, New Zealand			
<b>CHARDONNAY</b>	11	28	44
Maison Louis Latour   Ardèche, France			

## BY THE BOTTLE

WHITE

OPULENT - RIPE - OAKED

<b>CHABLIS DE VAUDON,</b>	65
Joseph Drouhin   France	

AROMATIC - LUSCIOUS - HONEYED

<b>RIESLING</b>	40
Fielding, Niagara Peninsula   Ontario	

## RED

MOUTHWATERING · HERBAL

<b>SANGIOVESE</b>	10	28	40
Santa Cristina, Antinori   Toscana, Italia			

BOLD · RIPE · OAK

<b>CABERNET SAUVIGNON</b>	11	28	44
Casa Paolin, Organic   Veneto, Italia			

## BY THE BOTTLE

RED

FRUITY - JUICY - FINESSE

<b>PINOT NOIR</b>	65
Elouan   Oregon	

MOUTHWATERING ·  
HERBAL · VIBRANT

<b>CHIANTI</b>	52
Rufina 'Nipozzano'   Frescobaldi, Italia	

<b>CHIANTI CLASSICO</b>	60
'Pèppoli'   Antinori, Toscana, Italia	

SILKY · LUSH · SAVORY

<b>VALPOLICELLA</b>	65
'Ripassa'   Zenato, Veneto, Italia	

<b>MERLOT</b>	52
Giusti   Veneto, Italia	

WARMING · SPICY · PLUMP

<b>MALBEC</b>	59
'Ultra'   Kaiken, Mendoza, Argentina	

<b>BABY TUSCAN</b>	65
Il Bruciato   Antinori, Toscana, Italia	

6oz ½ L BOTTLE

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SILKY · LUSH · SAVORY

<b>SHIRAZ</b>	10	28	40
Andrew's Barossa   South Australia			

<b>MALBEC</b>	10	28	40
Finca La Linda   Mendoza, Argentina			

<b>MERLOT / CORVINA</b>	12	34	48
Sartori, L'Appassione   Veneto, Italia			

<b>VALPOLICELLA</b>	11	28	44
Sergio Zenato   Veneto, Italia			

BOLD · RIPE · OAK

<b>ZINFANDEL</b>	51
Rodney Strong   Sonoma, California	

<b>BRUNELLO DI MONTALCINO</b>	29
'Pian delle Vigne'   Italia	

CONCENTRATED ·  
STRUCTURED · POWERFUL

<b>CABERNET SAUVIGNON</b>	99
Stags' Leap,   Napa, California	

<b>AMARONE DELLA VALPOLICELLA</b>	99
Zenato   Veneto, Italia	

<b>BAROLO</b>	65
Batasiole   Piemonte, Italia	

<b>CABERNET / MERLOT / RECANTINA</b>	74
Giusti, Antonio   Veneto, Italia	

## ANNUAL FESTIVALS

### JANUARY

#### Back to Basic

Simple, traditional dishes from our grandparents' kitchen and more.

### APRIL

#### Garlic Festival

A month long event with a mouth-watering menu and many festivities.

### SEPTEMBER

#### Mushroom Harvest

Savor a delectable menu featuring an array of wild mushrooms.