

ANTIPASTI

BRUSCHETTA (4/ORDER)

tomatoes, garlic, herbs, crostini 8

GAMBERI SORRENTINO (6/ORDER)

prawns, lemon butter, garlic, white wine 16

ARANCINI (4/ORDER)

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

SALSICCIA PEPERONATA

spicy 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

INSALATE

with grilled chicken **add 6**

MISTA

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

BOCCONCINO

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

SORRENTINO

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

CAESAR

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

ZUPPE

ZUPPA DEL GIORNO 6

MINISTRONE

fresh vegetables in tomato broth 7

ZUPPA SEAFOOD

mussels, calamari, shrimp, baby clams, potatoes in tomato broth 12

PANINI

served with fried potatoes and salad

SALSICCIA

grilled italian sausage, mozzarella cheese, herbs, tomato sauce 17

POLLO PARMIGIANA

breaded chicken breast, ham, mozzarella, tomato sauce 17

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

italian sausage, garlic, spicy tomato sauce, parmesan 22 | 16

PENNE MEDITERRANEAN

chicken, sun-dried tomatoes, mushrooms, feta, garlic, EVOO, parmesan 22 | 16

LINGUINE PESCATORE

mussels, calamari, shrimp, baby clams, garlic, spicy tomato or white wine sauce 23 | 18

FETTUCINE "STEPHANSON"

crumbled italian sausage, diced tomatoes, garlic, mushrooms, parmigiano, mustard cream sauce 22 | 16

ORECCHIETTE BARESE

chicken, broccoli, white wine, garlic, parmigiano, EVOO 22 | 16

TORTELLONI ALLA PANNA

four-cheese tortelloni, cream sauce, parmesan 24 | 18

CAPELLINI FAVOLOSI

angel hair pasta, prawns, mushrooms, chicken stock diced tomatoes, garlic, EVOO, white wine 24 | 18

MAINS

All entrées are served with chef's pasta of the day with tomato sauce. With cream or rosé sauce, please add \$3

VITELLO PARMIGIANA

breaded pan-fried veal cutlet, ham, mozzarella, baked with tomato sauce 28

VITELLO MARSALA

lightly floured veal scaloppine, mushrooms, marsala wine, cream sauce 30

POLLO AL LIMONE

chicken breast floured & pan-fried, garlic, parsley, lemon, pepper, EVOO 27

SALMONE AL LIMONE

baked salmon fillet, garlic butter, dill, white wine cream sauce 31

SPECIALS

Please ask your server for specials of the day.

WEEKLY SPECIALS

Not valid with any other promotions or discounts. Valid only at Sorrentino's Little Italy.

Please ask your server or call **780.425.0960** for more info.

MONDAYS + TUESDAYS

Enjoy any reg priced pasta at a discounted price

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

WEDNESDAY + THURSDAY

BYOW – FREE CORKAGE

Bring your Own Wine

2 Bottles max. Dine-in only.



SORRENTINO'S

LITTLE ITALY

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

WINE

FRIZZANTE

SPARKLING	6oz	BOTTLE
PROSECCO	10	48
Giusti Veneto, Italia		

BLUSH

ROSÉ	6oz	½ L BOTTLE
WHITE ZINFANDEL	9	25 36
Gallo California		

WHITE

6oz ½ L BOTTLE

LIGHT · FRESH · SIMPLE

ORIVIETO	9	25	36
Antinori 'Casasole' Umbria, Italia			

PINOT GRIGIO	10	28	40
Zenato Veneto, Italia			

ZESTY · FRUITY · CRISP

SAUVIGNON BLANC	11	28	44
Starborough Marlborough, New Zealand			

CHARDONNAY	11	28	44
Maison Louis Latour Ardèche, France			

BY THE BOTTLE

WHITE

OPULENT - RIPE - OAKED

CHABLIS DE VAUDON,	65
Joseph Drouhin France	

AROMATIC - LUSCIOUS - HONEYED

RIESLING	40
Fielding, Niagara Peninsula Ontario	

RED

6oz ½ L BOTTLE

MOUThWATERING · HERBAL

SANGIOVESE	10	28	40
Santa Cristina, Antinori Toscana, Italia			

BOLD · RIPE · OAK

CABERNET SAUVIGNON	11	28	44
Casa Paolin, Organic Veneto, Italia			

BY THE BOTTLE

RED

FRUITY - JUICY - FINESSE

PINOT NOIR	65
Elouan Oregon	

MOUThWATERING · HERBAL · VIBRANT

CHIANTI	52
Rufina 'Nipozzano' Frescobaldi, Italia	

CHIANTI CLASSICO	60
'Pèppoli' Antinori, Toscana, Italia	

SILKY · LUSH · SAVORY

VALPOLICELLA	65
'Ripassa' Zenato, Veneto, Italia	

MERLOT	52
Giusti Veneto, Italia	

WARMING · SPICY · PLUMP

MALBEC	59
'Ultra' Kaiken, Mendoza, Argentina	

BABY TUSCAN	65
Il Bruciato Antinori, Toscana, Italia	

6oz ½ L BOTTLE

SILKY · LUSH · SAVORY

SHIRAZ	10	28	40
Andrew's Barossa South Australia			

MALBEC	10	28	40
Finca La Linda Mendoza, Argentina			

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

VALPOLICELLA	11	28	44
Sergio Zenato Veneto, Italia			

BOLD · RIPE · OAK

ZINFANDEL	51
Rodney Strong Sonoma, California	

BRUNELLO DI MONTALCINO	29
'Pian delle Vigne' Italia	

CONCENTRATED · STRUCTURED · POWERFUL

CABERNET SAUVIGNON	99
Stags' Leap, Napa, California	

AMARONE DELLA VALPOLICELLA	99
Zenato Veneto, Italia	

BAROLO	65
Batasiolo Piemonte, Italia	

CABERNET / MERLOT / RECANTINA	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.