

SMALL PLATES

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

Additional \$5.50 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) 28

LARGE (4-6 PEOPLE) 36

ANTIPASTO

ARCTIC CHAR CARPACCIO **NEW**

smoked Icelandic arctic char, pickled shallots, Amarena Fabbri, lemon aioli, crostini 19

VEAL MEATBALLS

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

PRAWNS + CALAMARI

fried, vegetable tempura, arugula, sriracha plum aioli 19

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 20

TUNA CRUDO

yellow fin tuna, avocado, arugula, green apple chutney, lemon olive oil 19

GAMBERI SORRENTINO

5 prawns, spicy butter sauce, white wine, crostini 19

ZUPPA + INSALATA

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

ZUPPA DEL GIORNO FROM 9

BURRATINA E POMODORINI

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

BEET SALAD

bocconcino, arugula, walnut, carrot, goat cheese, honey balsamic vinaigrette 18 / 15

PASTA + RISOTTO



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

RAVIOLI **NEW**

gorgonzola & pear stuffed, garlic scampi, Sambuca rosé sauce 29

FETTUCCINE BOLOGNESE

fresh made pasta, beef bolognese, evoo, shaved pecorino 27

MUSHROOM RAVIOLI

wild mushroom, parmigiano, butter sage beurre blanc 29

LINGUINE PESCATORE

assorted seafood, spicy tomato broth 31 / 23

SPAGHETTI CARBONARA

organic egg yolk, pancetta, parmigiano 27

LOBSTER RIGATONI

pan-seared, cognac, bisque, asparagus, cherry tomato 41

SECONDO

SOLE FISH AL LIMONE **NEW**

pan-seared, lemon butter sauce, potato & vegetables 39

LA BISTECCA **NEW** SHARING FOR 2

Fiorentina style bone-in ribeye, potato & vegetables 108

CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, potato & vegetables 37

SHORT RIBS + MUSHROOM RAVIOLI

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

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, potato & vegetables 39

SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette 16 / 13

CESARE

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

PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage, parmigiano 26 / 20

RICOTTA GNOCCHI

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

BEEF LASAGNA **ψΩ**

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

MUSHROOM RISOTTO

wild mushroom, garlic, truffle oil, parmigiano 29

VEAL CANNELLONI **ψΩ**

house-made, mozzarella, tomato or mushroom cream sauce 29 / 22

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 43



SORRENTINO'S

D O W N T O W N



@sorrentinos_yeg