

SMALL PLATES

SMALL (CHOOSE 3) 16 | LARGE (CHOOSE 6) 32
Additional \$6 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) 29
LARGE (4-6 PEOPLE) 38

ANTIPASTO

CRAB CAKES
fried, snow crab cake,
mango chutney, tomato salsa 18

VEAL MEATBALLS
milk fed, truffle cream fonduta,
oyster mushroom, parmigiano 19

PRAWNS + CALAMARI
fried, vegetable tempura,
arugula, sriracha plum aioli 20

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

MUSSELS
fresh PEI mussels, spicy tomato
or white wine sauce, crostini 21

BRUSCHETTA FLATBREAD
sharing dish, roma tomato,
basil, garlic, goat cheese 20

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

ZUPPA + INSALATA

with chicken, shrimp or salmon **add \$10**

ZUPPA DEL GIORNO FROM 9

BURRATINA E POMODORINI
tricolor tomato, burrata cheese, basil,
honey balsamic vinaigrette 20

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

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

PASTA + RISOTTO



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

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

MUSHROOM RAVIOLI
wild mushroom, butter sage beurre blanc,
parmigiano 28

LINGUINE PESCATORE
assorted seafood, spicy tomato or
white wine sauce 31 / 23

SPAGHETTI CARBONARA
organic egg yolk, pancetta, parmigiano 27 / 20

CAPELLINI FAUOLOS
prawns, oyster mushroom, tomato,
house-made broth 28

PENNE ARRABBIATE
spicy rosemary tomato sauce, Italian sausage,
parmigiano 27 / 21

PENNE MEDITERRANEAN
chicken, feta, sundried & fresh tomato,
mushroom 27 / 21

BEEF LASAGNE
house-made, bolognese, béchamel,
mozzarella, parmigiano 29

MUSHROOM RISOTTO
wild mushroom, garlic, truffle oil, parmigiano 29

VEAL CANNELLONI
house-made, mozzarella, tomato
or mushroom cream sauce 30 / 22

PIZZA

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

FANTASTICA
fior di latte, smoked caciocavallo,
garlic tomato confit, eggplant, parmigiano 22

PANCETTA BACON & POTATO
fior di latte, pancetta, potato, garlic,
rosemary, spicy honey 23

BBQ CHICKEN
fior di latte, friulano, marinated BBQ chicken,
red onion, green onion, bell pepper,
goat cheese, jalapeño 24

4 FORMAGGI
friulano, fior di latte, parmigiano, gorgonzola,
spicy honey, charred lemon 25

VEGETARIANA
tomato sauce, fior di latte, artichoke, zucchini,
bell pepper, spinach, goat cheese 24

MARGHERITA
tomato sauce, fior di latte, fresh basil 18

POLLO AÏOLI
garlic aioli, fior di latte, grilled chicken,
green onion, roma tomato 25

CALABRESE
tomato sauce, fior di latte,
spicy sopressata, jalapeño 23

CARNE
tomato sauce, fior di latte, short rib, Italian sausage,
pepperoni, pancetta bacon, friulano 26

FUNGHI MISTI
fior di latte, friulano, pesto, wild mushroom,
arugula, parmigiano, truffle oil 26

SECONDO

Choice of daily pasta or potato & vegetables

CHICKEN SCALLOPPINE
pan-seared, wild mushroom, crema di porcini 37

SHORT RIBS + MUSHROOM RAVIOLI
oven-braised Alberta beef short ribs,
demi-glace + cacio e pepe mushroom ravioli 43

GAMBERONI
jumbo black tiger prawns,
Sambuca, tomato concassé sauce 39

SALMON & PRAWNS
grilled, fresh salmon, sautéed prawns,
lemon beurre blanc 39

VEAL SCALLOPPINE
pan-seared, capers, lemon butter sauce 39

POLLO PARMIGIANA
chicken breast, mozzarella, prosciutto cotto,
tomato sauce 37

ALBERTA BEEF TENDERLOIN
7oz Alberta premium AAA tenderloin 47