

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

ARCTIC CHAR CARPACCIO

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

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, Sambuca,
cherry tomato, spicy 'nduja,
crostini 21

TUNA CRUDO

yellowfin 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 20

BEET SALAD

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

PASTA + RISOTTO



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

RAVIOLI

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

FETTUCINE BOLOGNESE

fresh made pasta, beef bolognese,
evoo, shaved pecorino 28

MUSHROOM RAVIOLI

wild mushroom, parmigiano,
butter sage beurre blanc 29

LINGUINE PESCATORE

assorted seafood,
spicy tomato broth 32 / 24

SPAGHETTI CARBONARA

organic egg yolk, pancetta,
parmigiano 27

LOBSTER RIGATONI

pan-seared, cognac, bisque, asparagus,
cherry tomato 43

SECONDO

SOLE FISH AL LIMONE

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

LA BISTECCA SHARING FOR 2

20oz bone-in ribeye, demi-glace,
sea salt, potato & vegetables 98

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 43

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 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

VEAL SCALOPPINE

pan-seared, capers,
lemon butter sauce 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