

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

DATES INVOLTINO
bacon, dates, balsamic reduction

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

BURRATA FRITTA
imported burrata, pistacchio
pesto, smoked tomato jam,
Frantoi Cutrera evoo 21

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

VEAL MEATBALLS
milk fed, San Marzano pomodoro
sauce, fried basil, parmigiano 19

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

BEEF CARPACCIO
AAA Alberta beef tenderloin, black
artichokes, orange zest, evoo,
crostini 21

MUSSELS
fresh PEI mussels,
Sambuca, cherry tomato,
spicy 'nduja, crostini 21

ROASTED VEGETABLES
chickpea purée, roasted beetroot,
carrots, crispy fennel, dill evoo 16

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

BEEF RAVIOLI
Barolo beef stuffed, cacio e pepe,
Pecorino Romano 29

FETTUCCINE BOLOGNESE
fresh made pasta, beef bolognese,
evoo, shaved Pecorino Romano 28

MUSHROOM RAVIOLI
wild mushroom, parmigiano,
butter sage beurre blanc 29

LINGUINE PESCATORE
assorted seafood,
spicy tomato broth 32 / 24

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

SECONDO

HALIBUT
pan-seared, fresh herbs,
lemon beurre blanc, Chef's potatoes
& seasonal vegetables 46

LA BISTECCA *SHARING FOR 2*
20oz, grilled ribeye, chimichurri sauce,
french fries & seasonal vegetables 88

FREE-RANGE CHICKEN
pan-seared, marinated chicken thighs,
raisin garlic sauce, Chef's potatoes &
grilled asparagus 38

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, Chef's potatoes
& seasonal vegetables 39

VEAL SCALOPPINE
pan-seared, capers,
lemon butter sauce, Chef's potatoes
& seasonal vegetables 39

PANZANELLA
ripened tomatoes, cucumber, red onion,
basilico, evoo, red wine vinaigrette,
crispy focaccia 18 / 14

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

PENNE ARRABBIATE
spicy rosemary tomato sauce,
Italian sausage, parmigiano 27 / 20

RICOTTA GNOCCHI
fresh made gnocchi, stracciatella,
San Marzano pomodoro sauce,
basilico, evoo, parmigiano 27

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

PORCINI & TRUFFLE RISOTTO
arborio rice, porcini, truffle oil,
parmigiano-reggiano 30

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

LAMB SIRLOIN
sous vide, asparagus, mint jelly,
honey demi-glace, ricotta gnocchi 42

ALBERTA BEEF TENDERLOIN
7oz Alberta premium AAA tenderloin,
demi-glace, balsamic onion jam,
Chef's potatoes &
seasonal vegetables 49

CIOPPINO SORRENTINO
Italian seafood stew, lobster, shrimp,
scallop, mussels, salmon, Sambuca,
San Marzano tomato, focaccia 45

LAMB RACK + BEEF RAVIOLI
grilled, honey-mascarpone
pistacchio crust, Barolo beef ravioli
with rosé sauce 43

PORK CHOP
grilled, smoked provola, pancetta,
tomato sauce, Chef's potatoes &
seasonal vegetables 38



SORRENTINO'S
D O W N T O W N