



Enjoy "San Valentino" (Valentine's Dinner)

Piazza Sorrento will be open **Sunday, February 12th from 4pm to 9pm** for your holiday dining convenience.

Enjoy our fresh homemade pasta features, desserts and more this Valentine's Day (Tuesday, February 12). **Don't forget to call soon to make your reservation!**

Introducing Homemade Pasta at Piazza Sorrento

Piazza Sorrento has recently added **fresh, homemade** pasta to our menu. Ravioli and fettuccini join our already homemade sauces, dressings, breads, soups and Mozzarella.

Piazza Sorrento wants to bring you the freshest ingredients by buying local produce and using **no** frozen food.

Ask your server for our homemade pasta.



Book Your Event Or Private Party!

Book your private party early to insure the time you want. Large party reservations and catering orders are already coming in for after the Holidays! Don't wait too long to let Piazza Sorrento make your private event planning much easier.



Piazza Sorrento Featured Dishes

(Thursday, January 26 to Wednesday, February 8)

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~ Entrees ~

*Homemade Gnocchi & Shrimp
Al Pomodoro*

Fresh, homemade potato gnocchi sautéed with extra virgin olive oil, garlic, cherry tomatoes and shrimp. \$21

Pairs with: #135 Belmondo Pinot Noir \$7.50



Shrimp In Brandy Sauce

Sautéed shrimp, shallots and tomatoes with brandy and cream tossed with **fresh, homemade** fettuccini pasta. \$20

Pairs with: #127 Tormaresca Chardonnay \$8



Crab & Ricotta Cannelloni

Fresh, homemade cannelloni stuffed with jumbo lump crab meat, Ricotta and Parmesan cheeses and fresh herbs and draped in Béchamel sauce. \$22

Pairs with: #113 Belmondo Pinot Grigio \$7



~ Dessert ~

Anna Maria's Red Velvet Cake

Anna Maria's own **homemade** red velvet cake layered and iced with Ricotta and Marscarpone cream cheese. \$6

Pairs well with: #121 Prosecco, "Lunetta" Sparkling Wine \$6.50



"Family Style" Menu

Our family style menu is perfect for **parties of eight adults or more**. Sample more than one dish as you pass the plate around and share your meal.

***Available only after 4pm**

"Traditional"

Choose two starters, two salads, two pastas, two entrees and two desserts.

\$23.95 per person

\$12.95 ages 5 - 10

"Chef's Favorites"

Choose two starters, two salads, two pastas, two entrees and two desserts, including premium items (indicated by *CF*).

\$27.95 per person

\$13.95 ages 5 - 10

First Course: Two Starters

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| Bruschetta | Fried Ravioli | <i>CF</i> Garlic Shrimp |
| Fried Calamari | 10" Old World Pizza | <i>CF</i> Baked Crab Dip |
| Eggplant Involtini | Asparagus Wrapped Prosciutto | <i>CF</i> Antipasto Platter |
| Caprese | Prosciutto Mozzarella Crostini | |
| Parmesan Garlic Bread | | |

Second Course: Two Salads

- Caesar | House | Apple & Spinach Salad | *CF* Mediterranean

Main Course: Pastas

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| Fettuccini Alfredo | Anna Maria's Lasagna | <i>CF</i> Garlic Shrimp |
| Pappardelle Bolognese | Pete's Soffritto Fettuccini | <i>CF</i> Crab Tortellini |
| Penne Vodka | Spaghetti Marinara or Bolognese | <i>CF</i> Linguini & Clams |
| Three Cheese Ravioli | Sara's Angel Hair Pomodoro | <i>CF</i> Shrimp & Scallops |
| Eggplant Parmesan | | |

Main Course: Two Entrees (served w/o risotto or pasta)

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| Chicken Marsala | Chicken Saltimbocca | <i>CF</i> Veal Marsala |
| Chicken Piccata | Tenderloin Tips Pizzaiola | <i>CF</i> Veal Parmesan |
| Chicken Parmesan | <i>CF</i> Grilled Salmon Lemon Herbs | <i>CF</i> Veal Saltimbocca |
| Sausage & Peppers | | <i>CF</i> Veal San Marco |

Sweet Ending: Desserts

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| Cannoli | Chocolate Cake | Cheesecake di Giorno |
| Tiramisu | Chocolate Cake w/ PB Icing | |