

Starters (Dinner Only)

Bruschetta
GF Crostini bread topped with fresh chopped tomato, basil, garlic, onions and extra virgin olive oil 10

Eggplant Involtini
(House Special ty)

Thin sliced grilled eggplant rolled in our Sicilian recipe seasoned ricotta cheese and a delicious marinara sauce
Small 4 / Full 8

Prosciutto Mozzarella Crostini
Our toasted Italian GF bread topped with prosciutto and fresh mozzarella melted on top, then drizzled with sage butter 11

Asparagus Wrapped with Prosciutto

Fresh asparagus tossed in parmesan cheese and wrapped with prosciutto, baked in the oven, then drizzled with lemon juice
Small 5 / Full 9

Clams

Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine
Small 6 / Full 10

Garlic Shrimp w/ GF Crostini
Sautéed shrimp with onions, olive oil, white wine and fresh herbs served with GF crostini bread 12

Baked Crab Dip

Jumbo lump crab, crostini bread and fresh herbs 14

Bacon Wrapped Scallops

Fresh scallops wrapped in smoked bacon and served with a basil cream sauce 9

Salads (Lunch & Dinner)

Dressings: House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Pete's Secret Dressing

All Dressings are Gluten Free

House Garden

Fresh mixed greens, carrots, cucumbers, tomato onions 6

Caesar Salad

Romaine, Parmesan cheese 6

Chef Salad
(Dinner Only)

Fresh mixed greens, tomato, red onions, ham, turkey, Provolone, cucumber, carrots and hard boiled eggs 8

Grilled Chicken Salad
(Dinner Only)

Grilled chicken on fresh mixed greens, carrots, tomatoes, cucumbers, red onions and Mozzarella 8

Spinach & Apple Salad

Apples, grapes, toasted walnuts, blue cheese crumbles tossed with spinach, lettuce and honey cider dressing 9

Caprese Salad (House Special ty)

Sliced tomato, fresh House-made Mozzarella, and fresh basil served with a rich balsamic glaze 8

Mediterranean Salad

Romaine, roasted red pepper, peppercini, kalamata and queen olives, feta, tomato 9

Arugula, Pear, Pecorino

Romano cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing 8

Add Chicken 2 / Shrimp 5 / Salmon 5

Signature Lunch Subs (Lunch)

Dressings: Mayo, Pesto Mayo, Roasted Garlic Mayo, Mustard, House Dressing or Pete's Secret

Ham and Provolone

Ham, provolone, lettuce, tomato, onion 8.49

Italian Classic

Ham, salami, capicola, provolone, lettuce, tomato, and red onion 8.99

Grilled Chicken Parmesan

Grilled chicken breast, marinara and mozzarella 8.99

Turkey

Turkey breast, provolone, lettuce, tomato and red onion 8.99

Sicilian Tuna Melt

Lemon marinated tuna with sliced tomato, provolone and mozzarella served open faced on GF crostini 9.79

Classic Pasta Lunch Favorites

Add house salad or cup of soup \$2.49

All entrees include 1 GF roll; additional GF rolls add \$1.99

Penne Bolognese (House Special ty)

Rich Bolognese sauce over hearty penne pasta 8.99

Pasta Marinara and Sausage

Choice of penne or spaghetti with marinara sauce and sausage 8.49

Penne Vodka

Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with penne 8.49

Add Chicken 10.49 / Shrimp 13.49 /

Salmon 13.49

ANNA MARIA'S LASAGNA

(House Special ty)

Classic lasagna with meat and ricotta cheese topped with meat sauce 8.99

Vegetable Lasagna

Sautéed asparagus, broccoli, eggplant and carrots blended with ricotta cheese and topped with marinara sauce 8.99

Sausage and Peppers

Sweet Italian or hot sausage (or both), roasted peppers, onions, and marinara sauce served over penne 8.99

VINCE'S ALFREDO

Penne tossed in fresh alfredo sauce 8.99

Add Chicken 10.99 / Shrimp 13.99 /

Salmon 13.99

Spinach and Cheese Ravioli

Ravioli stuffed with ricotta and spinach and topped with marinara sauce 9.49

GLUTEN-FREE TAKEOUT MENU



A "Little Taste Of Italy" (Gluten Free) To Go

Lunch and Dinner

- Authentic Italian Cooking
- Catering 7 Days (Also Sundays)
- Private Parties (Also Sundays)
- Special Dinners & Events
- Extensive Italian Wine List
- Happy Hour 4 - 6pm Weekdays
- Gift Cards Available!



Mon - Thu: 11am - 9:30pm

Fri - Sat: 11am - 10pm

Closed Sunday

16 Briarcrest Square
Hershey, PA 17033

Conveniently Located One Block
From The Hershey Lodge &
Convention Center

&
Across From The Hershey Medical
Center

Phone: 717.835.1919

Fax: 717.835.1922

www.PiazzaSorrento.com

Dinner Entrees

All entrees are served with a House Chopped Salad or Cup of Soup and one GF Dinner Roll
Additional GF rolls add \$1.99

Penne Bol ognese
(House Special ty)

Fresh penne pasta and homemade meat sauce, Bolognese style
Small 15 / Full 19

Pasta Marinara and Sausage
Choice of penne or spaghetti with marinara sauce and sausage
Small 14 / Full 18

Sausage and Peppers
Sweet Italian or hot sausage (or both), roasted peppers, onions, and marinara sauce served over penne pasta
Small 15 / Full 19

Penne Vodka
Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with penne pasta
Small 15 / Full 19

ANNA MARIA'S LASAGNA
(House Special ty)

Classic lasagna with meat and ricotta cheese topped with meat sauce 19

Vegetable Lasagna
Sautéed asparagus, broccoli, eggplant and carrots blended with ricotta cheese and topped with marinara sauce 19

Spinach and Cheese Ravioli
Ravioli stuffed with ricotta and spinach and topped with marinara or Bolognese
Small 14 / Full 18

Pasta and Clams (House Special ty)
White or red sauce, fresh clams, chopped clams, tomato, onion, garlic, fresh herbs over pasta 22

PETE'S FAVORITE SOFFRITTO PASTA
(House Special ty)

Filetto di Pomodoro sautéed with onions and garlic in extra virgin olive oil, and fresh basil over pasta
Small 15 / Full 19

PETE'S RIGATONI

Penne pasta, roasted chicken, mushrooms, onion, and Marsala cream 19

Chicken and Penne
(House Special ty)

Grilled chicken, spinach, sun dried tomato, mushrooms, garlic., olive oil over penne
Small 16 / Full 20

VINCE'S CHICKEN ALFREDO

Grilled chicken on penne tossed in fresh Alfredo sauce 19

Chicken Marsala (House Special ty)
Rich Marsala wine sauce with mushrooms over risotto 22

Veal Marsala
Rich Marsala wine sauce with mushrooms over risotto 25

Grilled Salmon and Spinach
Risotto

Fresh grilled salmon with sun dried tomato butter on spinach risotto 22

Steak & Blue Cheese Alfredo
Grilled tenderloin steak and mushrooms served over penne and tossed with creamy Alfredo sauce 21

Garlic Shrimp Pasta
Jumbo shrimp, roasted garlic, lemon butter, tomato, basil and pasta
Small 17 / Full 22

Shrimp & Scallops Scampi
Jumbo shrimp and scallops sautéed with white wine, garlic, onions, fresh herbs and lemon butter tossed with linguini 23

Pizza (Lunch and Dinner)
All GF pizzas are 10"

Traditional
Tomato sauce, Mozzarella, thin crust 9

White
Garlic olive oil blend, parsley and Mozzarella 9

Old World (House Special ty)
THE "REAL" OLD WORLD STYLE
Provolone, Romano, and Parmesan cheese blends, oregano and tomato sauce on top 9

Margherita
Thin sliced plum tomato, fresh Mozzarella, basil, olive oil 10

Four Cheese
Mozzarella, Romano, Parmesan, and Provolone cheeses over tomato sauce 11

Vegetarian

Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella 11

Mediterranean (Dinner Only)
Spinach, feta cheese, olives, roasted red peppers, olive oil and Mozzarella 13

Woodsman
Tomato sauce, sausage, prosciutto, pepperoni, mushrooms, olives, roasted red peppers and Mozzarella 13

Meat Lovers (Dinner Only)
Pepperoni, ham, sausage, ground beef, tomato sauce, and Mozzarella cheese 13

Buffalo Chicken (Dinner Only)
Grilled chicken, buffalo hot sauce, Mozzarella and Ranch dressing 13

Toppings: Extra Cheese, Pepperoni, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Ricotta, Bacon, Tomato, Pineapple, Fresh Garlic, Fresh Mozzarella, Ground Beef, Feta, Basil \$0.75 ea
Chicken, Shrimp or Steak \$2 ea

Dessert

All GF desserts are \$6

Tiramisu
Lady fingers infused with kahlua and coffee, layered with a rich cheese filling and topped with shaved chocolate

Crème Brûlée
A creamy custard finished with a sugar glaze

Gluten Free Beer

Red Bridge

**Prices and menu items subject to change without notice.*

18% gratuity may be added to parties of eight or more.

***May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



Piazza Sorrento is endorsed by the **Gluten Intolerance Group of Harrisburg (GIG)** and the **Gluten Intolerance Group of North America**. We have created a gluten-free menu designed to accommodate individuals with special dietary needs. All appetizers and entrees are prepared with extreme awareness to detail, such as preparing your gluten free pasta in separate pots of water. Your dietary needs are important to us. Please make us aware of any special health issues or allergies so you can relax & enjoy a great Italian meal. Please allow extra time for preparation.

This menu and the information on it are provided by Piazza Sorrento, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. Piazza Sorrento and GIG® assume no responsibility for its use and information which has not been verified by Piazza Sorrento. Patrons are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.

Piazza Sorrento offers:

- Off site Catering available for private parties and events
- Private rooms available for parties and special events
- Happy hour evenings from 4 to 6
- Wine tasting events and dinners
- Exclusive Italian wine list
- Kid's menu