PIAZZA SORRENTO
A LITTLE TASTE OF ITALY
RESTAURANT & BAR

Gluten Free Dinner Menu

Appetizers

House Specialties

Bruschetta 18
GF Crostini topped with Chopped Tomato, Garlic, Basil, Onions and Extra Virgin Olive Oil

Garlic Shrimp 20
Sautéed Shrimp with Onions, Tomatoes, Olive Oil, White Wine, Garlic and Fresh Herbs served over GF crostini

Baked Crab Dip - 26
Lump Crab Meat, GF Crostini and Fresh Herbs

Prosciutto Mozzarella Crostini 19
Toasted GF Bread topped with Melted Fresh Mozzarella and Prosciutto finished with a Sage Butter drizzle

Eggplant Involtini 16
Sliced and Rolled Eggplant, stuffed with our Sicilian-Seasoned Ricotta Cheese on a bed of Marinara sauce

Clams 18
Fresh Little Neck Clams steamed with Extra Virgin Olive Oil, Garlic, Onions, Tomato, Fresh Herbs and White Wine

Soup & Salads

Dressings: House (Balsamic Vinaigrette), Pete's Secret (Italian Vinaigrette), Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Raspberry Vinaigrette, Honey Cider, Greek Vinaigrette

Zuppa Del Giorno Cup 5 / Bowl 7
Soup of the Day (Made in House)

Caprese Full 15 / Side 10
Fresh House-Made Mozzarella, Sliced Tomato, and Fresh Basil finished with a Balsamic Glaze Drizzle, Olive Oil and Oregano

Caesar Full 12 / Side 6
Romaine and Parmesan cheese

House Garden Full 12 / Side 6
Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Red Onion served with choice of dressing

Spinach & Apple Salad 15
Apples, Grapes, Toasted Walnuts, and Bleu Cheese Crumbles tossed with Spinach and Lettuce served with a creamy Honey Cider Dressing

Mediterranean Salad 15
Romaine Lettuce, Roasted Red Pepper, Pepperoncini, Olives, Feta Cheese, and Tomatoes served with our Greek Dressing

Arugula, Pear, Pecorino 15
Arugula, Asian Pears, and Pecorino Cheese, Toasted Almonds served with a creamy Honey Cider Dressing

Bourbon Roasted Pear Salad 16
Bourbon Roasted Pears, Spring Mix, Crumbled Gorgonzola Cheese, Honey Maple Walnuts, Pomegranate Arils served with a Honey Cider Vinagrette

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15 or to any salad

Oil plates for bread will be an additional 3.00 charge

***Prices and menu items subject to change without notice.** We cannot separate checks for parties of eight (8) or more.*
A gratuity of 20% will automatically be added for parties of 12 or more

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Modified: 03/25/2026

Pizza

Traditional 16
Pizza Sauce, Mozzarella Cheese, GF Crust
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

White 16
Garlic Olive Oil Blend, Parsley and Mozzarella
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Vegetarian 20
Traditional or White Pizza with Green Peppers, Onions, and Mushrooms
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Arugula, Prosciutto, Pecorino 20
White Pizza topped with Prosciutto Fresh Arugula, and Shaved Pecorino Cheese
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Margherita 18
Sliced Tomato, Fresh Mozzarella, and Basil with a Garlic Olive Oil Blend
Pairs with: #110 MOSCATO, Bonvia - 11

Mediterranean 20
Spinach, Feta Cheese, Black Olives, Roasted Red Peppers, Olive Oil and Mozzarella
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

Four Cheese 18
Mozzarella, Provolone, Parmesan and Romano Cheeses with Pizza Sauce
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Sorrento Specialties

BBQ Chicken 22
Grilled Chicken tossed in Barbeque Sauce with Mozzarella Cheese, Red onions, and Bacon on a Flatbread
Pairs with: #138 PINOT NOIR, Italo Cescon - 15

Toscana 22
Chicken, Roasted Red Peppers, Kalamata Olives, Extra Virgin Olive Oil, Fresh Garlic, Basil and Marinara Sauce
Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Buffalo Chicken 20
Grilled chicken with Buffalo Hot Sauce on a White Pizza
Choice of Ranch or Blue Cheese Dressing Drizzle
Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

Meat Lovers 20
Pepperoni, Ham, Sausage, Ground Beef on a Traditional Pizza
Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Woodsman 20
Sausage, Prosciutto, Pepperoni, Black Olives, Fresh Mushrooms and Roasted Red Peppers on a Traditional Pizza
Pairs with: #140 CHIANTI, Dorati - 11

Old World 16
Provolone Cheese topped with Pizza Sauce and topped with Romano cheese and Oregano
Pairs with: #140 CHIANTI, Dorati - 11

Toppings: Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - 1 each
Fresh Mozzarella, Ricotta, Pepperoni - 1.5 each
Bacon - 2 each
Prosciutto, Ground Beef, Meatball, Chicken, Chopped Steak - 2.5 each

Oil plates for bread will be an additional 3.00 charge

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Pasta Entrees

Cheese Tortellini 27
GF Tortellini stuffed with Ricotta, Parmesan and Mozzarella Cheeses and Fresh Herbs with Marinara
Substitute bolognese +3
Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Anna Maria's Lasagna 27
GF Pasta layered with Beef, Sausage, Pancetta, Ricotta, Parmesan and Homemade Mozzarella with Marinara
Pairs with: #138 PINOT NOIR, Italo Cescon - 15

Nonno Vincenzo Sausage and Peppers 29
The Collura Family Recipe Hot or Sweet Sausage with Peppers and Onions in Marinara sauce over GF Penne Pasta
Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Vince's Chicken Fettuccine Alfredo 29
Grilled Chicken Breast over GF Fettuccine in a Creamy Alfredo Sauce
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

Marsala, Chicken 29 / Veal 33
Rich Marsala Wine Sauce with Mushrooms over Risotto
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Piccata, Chicken 29 / Veal 33
Rich Lemon White Wine Sauce with Capers over Risotto
Pairs with: #110 MOSCATO, Bonvia - 11

Chicken and Penne 29
Grilled Chicken, Spinach, Sun Dried Tomatoes, Onions, Tomatoes, Garlic, Mushrooms, and Olive Oil
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Pete's Penne 28
Roasted Chicken, Mushrooms and Onions in a Marsala Cream Sauce tossed with GF Penne
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Pasta Favorites

***Steak & Blue Cheese Alfredo 33**
Grilled Tenderloin Steak Tips and Mushrooms over GF Fettuccine and Tossed with creamy Alfredo Sauce
Pairs with: #166 CABERNET SAUVIGNON, Federalist - 15

Penne Vodka 25
Tomatoes, Peas, Onions, and Garlic in a creamy vodka sauce tossed with GF Penne

Pairs with: #126 CHARDONNAY, Fess Parker - 15

***Grilled Salmon & Spinach Risotto 31**
Fresh grilled salmon with sun dried tomato butter on top of spinach risotto
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Fettuccine and Clams 31
White or Red sauce, Little Neck Clams, Tomatoes, Onions, Garlic and Fresh Herbs Over GF Fettucine
White sauce pairs with: #122 PINOT GRIGIO, Apostoli - 12
Red sauce pairs with: #140 CHIANTI, Dorati - 11

Garlic Shrimp Pasta 31
Shrimp, Roasted Garlic, Onion, Tomatoes and Fresh Herbs in a White Wine Sauce tossed with GF Fettuccine
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Fettuccine with Spicy Crab 39
Crab Meat with Fresh Herbs in a Spicy Marinara Sauce served over GF fettuccine
Pairs with: #110 MOSCATO, Bonvia - 8

Crab Alfredo with Tortellini 39
GF Tortellini tossed with Lump Crab Meat and Peas in Parmesan Cream Sauce
Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

Grilled Bronzino 31
Grilled Bronzino Fillet with Sauteed Brussel Sprouts, Onions, Mashed Potatoes served with a Caper Butter Sauce
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15

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

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HOUSE WINE

CHARDONNAY, Albertoni, CA	10
PINOT GRIGIO, Albertoni, CA	10
MERLOT, Albertoni, CA	10
CABERNET SAUVIGNON, Albertoni , CA	10
WHITE ZINFANDEL,Albertoni , CA	10
LAMBRUSCO , Italy	10

SPARKLING WINE

103	**PROSECCO, Ca'Sisa,** Treviso, Italy	40

WHITE WINE

~ LIGHT-BODIED & SWEET ~

110	**MOSCATO, Bonvia,** Puglia, Italy	11 / 38
111	**RIESLING, Chateau Ste Michelle,** Columbia Valley, WA	11 / 38

~ LIGHT-BODIED & DRY~

120	**SAUVIGNON BLANC, Ferrari Carano "Fume" ,** Sonoma, Italy	16 / 52
121	**SAUVIGNON BLANC, Brancott,** Marlborough, New Zealand	12 / 42
122	**PINOT GRIGIO, Apostoli,** Ormelle, Italy	12 /42
123	**PINOT NERO ROSÉ, Cantine Francesco Montagna,** Lombardy, Italy	11 / 38
124	**COSTIÈRES DE NÎMES ROSÉ, Saveurs Du Temps,** Costières de Nîmes, France	14 /48

~ MEDIUM-BODIED & DRY ~

126	**CHARDONNAY, Fess Parker,** Santa Barbara County, CA	15 /50
127	**CHARDONNAY, Branciforte,** Terre Sicialiane, Italy	12 /42

RED WINE

~ LIGHT-BODIED & SWEET~

136	**RED BLEND, Tres Buhis "Nocturna",** Spain	11 / 38

~ LIGHT-BODIED & DRY~

138	**PINOT NOIR, Italo Cescon,** Piave, Italy	15 / 50

~ MEDIUM-BODIED & DRY ~

140	**CHIANTI, Dorati,** Tuscany, Italy	11 / 38
141	**SANGIOVESSE, Sentimento,** Tuscany, Italy	14 / 48
142	**MEZZAPEZZA PRIMITIVO IGP, Trullo di Pezza,** Salento, Italy	15 /50
143	**MONTEPULCIANO D' ABBRUZO, Quattro Mani,** Italy	11 /38
155	**CHIANTI CLASSICO, Terra di Seta** Tuscany, Italy	58
156	**BARBERA D'ALBA, Diego Pressenda** Piedmont, Italy	59
157	**MALBEC, Alamos,** Mendoza, Argentina	11 / 38
158	**NERO D'AVOLA, Tonnino,** Sicily, Italy	11 / 38

~ FULL-BODIED & DRY ~

160	**AMARONE "PIANISSIMO", Ca Della Scala,** Veneto, Italy	97
161	**BAROLO, Bovio,** Piedmont, Italy	95
165	**BRUNELLO Di Montalcino, Pietranera,** Tuscany, Italy	84
166	**CABERNET SAUVIGNON, Federalist,** Lodi, CA	15 / 50
167	**CHIANTI CLASSICO RISERVA, La Maialina,** Italy	46
168	**CABERNET SAUVIGNON, Italo Cescon,** Veneto, Italy	15 / 50
169	**VALPOLICELLA "RIPASSO", Corte de Sole,** Ormelle, Italy	18 / 58

Beverages

Soft Drinks
Coke, Diet Coke, Cherry Coke, Sprite,
Ginger Ale, Root Beer . . . 3.50

Hot Drinks
Regular & Decaffeinated Coffee . . . 2.50
Hot Tea . . . 3.00

Cold Drinks
Milk, Chocolate Milk, Iced Tea,
San Pellegrino (500ml) . . . 3.50
Flavored Iced Tea, Lemonade ... 3.50

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