

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 4:30 to 6
- Wine tasting events and dinners
- Exclusive Italian wine list
- Kid's menu

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

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



**Modified  
October 20, 2018**



**Piazza Sorrento is Open:**

**Regular Hours:**  
 Mon - Wed: 11am - 9:30pm  
 Thu - Sat at: 11am - 9:30pm  
 Closed Sunday

**Summer Hours  
 (Memorial Day - Labor Day):**  
 Mon - Wed: 11am - 10:pm  
 Thu - Sat at: 11am - 10:30pm  
 Closed Sunday

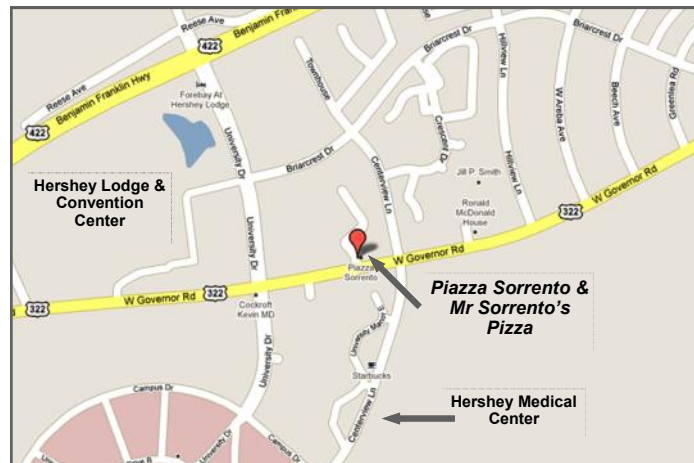
**16 Briarcrest Square  
 Hershey, PA 17033**

**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**



**GLUTEN-FREE  
 TAKEOUT MENU**



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

**We take great pride in offering a delicious and safe meal for those with gluten intolerance!**

*"To my surprise, they offered a complete gluten-free menu from appetizers, salads, entrees, to pastas, pizzas, and desserts. It was amazing! We all made different selections and each one was absolutely delicious. It was even nice to have GF bread served at the table with our salads. What a wonderful experience!" - Lucia Conti (from TripAdvisor.com)*

*"Best GF menu I have seen! I hadn't had pasta in over two years, and the GF vegetable lasagna smothered in a marinara sauce was fantastic!" - Jennifer S (from OpenTable.com)*

## Salads (Lunch & Dinner)

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

### Zuppa Del Giorno

Soup of the day (Made in house)  
Cup 4 / Bowl 5

### Caprese Salad

Sliced tomato, fresh house-made Mozzarella, and fresh basil served with a rich balsamic glaze 12

### Spinach & Apple Salad

Apples, grapes, toasted walnuts, and bleu cheese crumbles with spinach, romaine lettuce and Honey cider dressing 11

### Caesar Salad

Romaine and Parmesan cheese 8

### Mediterranean Salad

Romaine lettuce, roasted red pepper, pepperoncini, olives, feta cheese and tomato 11

### Arugula, Pear, Pecorino

Pecorino cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing 11

## Lunch Subs

*Mayo, Roasted Garlic Mayo, Mustard, House Dressing or Pete's Secret Dressing*

### Ham and Provolone

Ham, provolone, lettuce, tomato and red onion 9.50

### Italian Classic

Ham, salami, capicola, provolone, lettuce, tomato, and red onion 10

### Turkey Sub

Turkey breast, provolone, lettuce, tomato, red onion 10

## Lunch Entrees

*All entrees include one (1) GF roll; additional GF rolls \$3 ea.*

*Add house salad or cup of soup \$2.50*

### Penne Bolognese

Rich Bolognese sauce over hearty penne pasta 10

### Cheese Ravioli

Ravioli stuffed with ricotta cheese and topped with Marinara 11

### Penne Vodka

Peas, tomato, garlic, onion, creamy vodka sauce tossed with penne 10

### Anna Maria's Lasagna

Classic lasagna with meat and ricotta cheese topped with Bolognese meat sauce 10

### Pasta Marinara and Sausage

Penne or fettuccini with marinara and sausage 10

### Nonno Vincenzo Sausage & Peppers

Sweet Italian or hot sausage (or both), roasted peppers, onions, and marinara served over penne 10.50

### Vince's Chicken Alfredo

Grilled chicken breast with penne tossed in fresh Alfredo sauce 13.50

### Chicken and Penne

Grilled chicken, spinach, sun dried tomato, mushrooms, garlic and olive oil over penne pasta 9.50

## Dinner Starters

### Bruschetta

GF Crostini bread topped with fresh chopped tomato, basil, garlic, onions and extra virgin olive oil 13

### Baked Crab Dip

Jumbo lump crab, GF crostini bread and fresh herbs 15

### Garlic Shrimp Crostini

Sautéed shrimp with onions, olive oil, white wine and fresh herbs served with GF crostini bread 15

### Clams

Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine 11

### Prosciutto Mozzarella Crostini

Toasted Italian GF bread topped with prosciutto and melted mozzarella drizzled with sage butter 15

### Eggplant Involtini

Thin sliced eggplant rolled in our Sicilian recipe seasoned ricotta cheese and a delicious marinara sauce Small 7 / Full 10

## Dinner Entrees

*All entrees are served with a House Chopped Salad or Cup of Soup and one (1) GF Dinner Roll Additional GF rolls \$3 ea.*

### Penne Bolognese

Fresh penne pasta and homemade meat sauce, Bolognese style 21

### Penne Vodka

Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with penne Small 17 / Full 21

### Anna Maria's Lasagna

Classic lasagna with meat and ricotta cheese topped with Bolognese meat sauce 23

### Nonno Vincenzo Sausage & Peppers

Sweet or hot sausage, roasted peppers, onions, and marinara over penne Small 19 / Full 23

### Chicken and Penne

Grilled chicken, spinach, sun dried tomato, mushrooms, garlic, olive oil over penne Small 18 / Full 21

### Five Cheese Ravioli

Ravioli stuffed with Parmesan, Fontina, Ricotta, Pecorino and Romano cheese and topped with Marinara sauce 19

### Marsala, Chicken 23 / Veal 27

Marsala wine sauce with mushrooms

### Steak & Blue Cheese Alfredo

Grilled tenderloin steak and mushrooms over fettuccini and tossed with Alfredo sauce 25

### Grilled Salmon & Spinach Risotto

Fresh grilled salmon with sun dried tomato butter on spinach risotto 25

### Pasta and Clams

White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs over pasta 27

### Garlic Shrimp Pasta

Jumbo shrimp, roasted garlic, onion, tomato, white wine, and basil, tossed in pasta Small 19 / Full 24

### Piccata, Chicken 23 / Veal 27

Rich lemon white wine sauce with capers over risotto

### Pete's Penne

Penne pasta, roasted chicken, mushrooms, onions, Marsala 24

### Vince's Chicken Alfredo

Grilled chicken on fettuccini tossed in fresh Alfredo sauce 21

### Salmon Penne

Fresh salmon, tomatoes, oven roasted tomato, onions and spinach in a cream sauce tossed with penne pasta 25

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

### Traditional

Pizza sauce, Mozzarella cheese, thin crust 10

### Old World

#### *The "Real" Old World Style*

Pizza sauce over Provolone and sprinkled w/ Romano & oregano 10

### Arugula, Prosciutto, Pecorino

White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino 13

### Vegetarian

Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella 13

### Woodsmen

Pizza sauce, sausage, prosciutto, pepperoni, mushrooms, olives, roasted red peppers & Mozzarella 13

**Toppings:** Extra Cheese, Pepperoni, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Bacon, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil .75 ea.

Fresh Mozzarella, Ricotta, Prosciutto, Ground Beef 1.50 ea.

Chicken Breast or Popcorn Shrimp 4 ea.

(4) Jumbo Shrimp 8

## Gluten Free Desserts

### Homemade Tiramisu

Lady fingers infused with Kahlua and coffee, layered with a rich cheese filling and topped with shaved chocolate 9

### Dark Rum Chocolate Mousse

Rich chocolate mousse blended with dark rum and served in a chilled flute glass 8

### Homemade Lava Cake

An orange liquor flavored chocolate cake with a soft "molten" center served with vanilla ice cream 8

### Seafood Fra Diavola

Fettuccini with shrimp, clams, mussels, and calamari in a spicy Marinara sauce 31

### White

Garlic olive oil blend, parsley Mozzarella 10

### Meat Lovers

Pepperoni, ham, sausage, ground beef, pizza sauce, Mozzarella 13

### Mediterranean

Spinach, feta, olives, roasted red peppers, olive oil, Mozzarella 13

### Margherita

Sliced tomato, fresh Mozzarella, basil, olive oil 11

### Buffalo Chicken

Grilled chicken, buffalo hot sauce, Mozzarella, Ranch 13

### Creazione

Our four cheese blend, basil, fresh garlic, fresh tomatoes, prosciutto, arugula, olive oil and balsamic glaze 13