PIAZZA SORRENTO
A LITTLE TASTE OF ITALY
RESTAURANT & BAR

Appetizers

Homemade Meatballs 14
Three Homemade Meatballs served in Marinara Sauce with a side of Garlic Bread

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

Fried Calamari 16
Hand Breaded Calamari tossed in Sea Salt and served with Spicy Marinara Sauce

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

Fried Cheese Ravioli 15
Sweet Onions, Cream Sauce

House Specialties

Garlic Shrimp Crostini 18
Sautéed Shrimp with Onions, Tomatoes, Olive Oil, White Wine, Garlic and Fresh Herbs served over Toasted Homemade Crostini Bread

Baked Crab Dip – 24
Lump Crab, Toasted Homemade Crostini Bread and Fresh Herbs

Bruschetta 15
Toasted Homemade Crostini Bread topped with Chopped Tomato, Garlic, Basil, Onions and Extra Virgin Olive Oil

Prosciutto Mozzarella Crostini 16
Toasted Homemade Crostini Bread topped with Melted Fresh Mozzarella and Prosciutto finished with a Sage Butter drizzle

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)

Piazza Favorite

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

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

Arugula Blueberry Chicken Salad 20
Arugula, goat cheese, blueberries, and toasted almonds served with chicken and a Lemon vinaigrette 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

Caesar Full 12/ Side 6
Romaine, Parmesan Cheese, House Baked Croutons 8

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

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

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

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A **gratuity of 20% will automatically be added** for parties of **12 or more**

Modified: 03/25/2026

Pizza

All Dinner Pizzas are 10 Inches

Traditional 15
Pizza Sauce, Mozzarella Cheese, Thin Crust
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

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

Mediterranean 19
Spinach, Feta Cheese, Black Olives, Roasted Red Peppers, Olive Oil and Mozzarella
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

Vegetarian 19
Traditional or White Pizza with Green Peppers, Onions, and Mushrooms
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Arugula, Prosciutto, Pecorino 19
White Pizza topped with Prosciutto Fresh Arugula, and Shaved Pecorino Cheese
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Margherita 17
Sliced Tomato, Fresh Mozzarella, and Basil with a Garlic Olive Oil Blend
Pairs with: #110 MOSCATO, Bonvia - 11

Four Cheese 17
Mozzarella, Provolone, Parmesan and Romano Cheeses with Pizza Sauce
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Sorrento Specialties

Old World 15
Provolone Cheese topped with Pizza Sauce and topped with Romano cheese and Oregano
Pairs with: #140 CHIANTI, Dorati - 11

Ham and Cheese Calzone 18
Ham, mozzarella cheese and ricotta with marinara on the side
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Meat Lovers 19
Pepperoni, Ham, Sausage, Ground Beef on a Traditional Pizza
Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Buffalo Chicken 19
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

Woodsman 19
Sausage, Prosciutto, Pepperoni, Black Olives, Fresh Mushrooms and Roasted Red Peppers on a Traditional Pizza
Pairs with: #140 CHIANTI, Dorati - 11

BBQ Chicken Flatbread 21
Grilled Chicken tossed in Barbeque Sauce with Mozzarella Cheese, Red onions, and Bacon on a Flatbread
Pairs with: #138 PINOT NOIR, Italo Cescon - 15

Toppings: Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Bacon, 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

Enjoy our Homemade Entrees with a Specially Paired Fine Wine... by the Glass or the Bottle.

Three Cheese Ravioli 24
Homemade Ravioli stuffed with Ricotta, Parmesan and Mozzarella Cheeses and Fresh Herbs with Marinara

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Anna Maria's Lasagna 24
Homemade Pasta layered with Beef, Sausage, Pancetta, Ricotta, Parmesan and Homemade Mozzarella topped with our Bolognese sauce

Pairs with: #138 PINOT NOIR, Italo Cescon - 15

Pappardelle Bolognese 24
Homemade Pappardelle Pasta and our own Homemade Meat Sauce, Bolognese style

Pairs with: #140 CHIANTI, Dorati - 11

Piazza Signatures

Pasta Primavera 26
Broccoli, asparagus, mushrooms, spinach, zucchini, peas, and cherry tomatoes sautéed with garlic, onions and extra virgin olive oil tossed with homemade fettuccini

Add: Sausage - 4 Chicken - 8 Shrimp - 11
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Sausage Cannelloni 28
Fresh, homemade cannelloni stuffed with Italian sweet sausage, red sauce, Ricotta, and Mozzarella then baked with Marinara sauce and Mozzarella

Pairs with: #138 PINOT NOIR, Italo Cescon - 15

Pasta Favorites

Italian Sampler 32
A Portion of our Lasagna, Fettuccine Alfredo and Chicken Parmesan

Pairs with: #140 CHIANTI, Dorati - 11

Homemade Grilled Gnocchi 28
Grilled Gnocchi, Crumbled Sweet Sausage, Peas, Tomatoes, Sun Dried Tomatoes, Onions and Spinach in a Cream Sauce

Pairs with: #126 CHARDONNAY, Fess Parker - 15

Nonno Vincenzo Sausage & Peppers 26
The Collura Family Recipe Hot or Sweet Sausage with Peppers and Onions in Marinara sauce over Penne Pasta

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Penne Vodka 22
Tomatoes, Peas, Onions, and Garlic in a creamy vodka sauce tossed with Homemade Penne Pasta

Pairs with: #126 CHARDONNAY, Fess Parker - 15

Sarah's Angel Hair Pomodoro 22
Cherry tomatoes sautéed with onions, garlic, white wine, red pepper flakes and fresh basil tossed in our angel hair pasta

Add: Sausage - 4 Chicken - 8 Shrimp - 11
Pairs with: #136 PINOT NOIR, Italo Cescon - 15

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

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Eggplant, Chicken & Veal, Steak

Eggplant Parmesan 24
Hand Breaded Eggplant with Marinara sauce and Mozzarella cheese served with a Side of Spaghetti Marinara
Pairs with: #157 MALBEC, Alamos - 11

Parmesan, Chicken 26 / Veal 30
Hand Breaded Chicken or Veal Cutlet with Marinara and Mozzarella Cheese served with a Side of Spaghetti Marinara
Pairs with: #140 CHIANTI, Dorati - 11

Piccata, Chicken 26 / Veal 30
Rich Lemon White Wine Sauce with Capers over Risotto
Pairs with: #110 MOSCATO, Bonvia - 11

Marsala, Chicken 26 / Veal 30
Rich Marsala Wine Sauce with Mushrooms over Risotto
Pairs with: #122 PINOT GRIGIO, Primsole - 11

House Specialties

Chicken & Penne 26
Grilled Chicken, Spinach, Sun Dried Tomatoes, Onions, Tomatoes, Garlic, Mushrooms, and Olive Oil
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

***Steak & Blue Cheese Alfredo 30**
Grilled Tenderloin Steak Tips and Mushrooms over Homemade Fettuccine and Tossed with creamy Alfredo Sauce
Pairs with: #166 CABERNET SAUVIGNON, Federalist - 15

Vince's Chicken Fettuccine Alfredo 26
Grilled Chicken Breast over Homemade Fettuccine in a Creamy Alfredo Sauce
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

Seafood

Chef's Signatures

Homemade Lobster Ravioli 36
Shrimp, Corn, Onions and Prosciutto tossed in a Creamy Marsala Sauce over Homemade Lobster Ravioli
Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Linguini & Clams 28
White or Red sauce, Little Neck Clams, Tomatoes, Onions, Garlic and Fresh Herbs Over Homemade Linguini Pasta
White Sauce Pairs with: #122 PINOT GRIGIO, Apostoli - 12

Red Sauce Pairs with: #140 CHIANTI, Dorati - 11

Crab & Tortellini 36
Cheese Tortellini tossed with Lump Crab Meat and Peas in Parmesan Cream Sauce
Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

***Grilled North Atlantic Salmon & Spinach Risotto 28**
Fresh grilled North Atlantic salmon with sun dried tomato butter on top of spinach risotto
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Garlic Shrimp Pasta 28
Shrimp, Roasted Garlic, Onion, Tomatoes and Fresh Herbs in a White Wine Sauce tossed with Homemade Linguini
Pairs with: #126 CHARDONNAY, Fess Parker - 15

Linguini with Spicy Crab 36
Crab Meat with Fresh Herbs in a Spicy Marinara Sauce served over Homemade Linguini Pasta
Pairs with: #110 MOSCATO, Bonvia - 11

Cod Piccata 30
Pan seared cod in a rich lemon white wine sauce with capers over risotto
Pairs with: #121 SAUVIGNON BLANC, Brancott - 12

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Piazza Sorrento Signature Cocktails

Bellini - 12
Prosecco and Peach Puree

Old Fashioned - 12
Bourbon, Simple syrup, Muddled fruits, and Bitters

Moscow Mule - 12
Vodka, Ginger beer, and Lime juice

Sicilian Cosmo - 13
Raspberry and Blood Orange vodka,
Lime, and Cranberry Juice

Negroni - 13
Gin, Campari, and Sweet Vermouth

Raspberry Lemonade - 12
Raspberry vodka, Simple syrup, and Lemonade

Juicy Pear - 12
Pear vodka, Simple syrup, and Pineapple juice

White Chocolate Raspberry Martini - 13
White Chocolate Liqueur, Raspberry vodka,
and Chocolate syrup

Espresso Martini - 13
Espresso, Vanilla vodka, and Kahlua

Seasonal Cocktails

Peanut Butter Cup Martini - 13
Peanut butter vodka, Chocolate Liqueur, and Chocolate Syrup

Pesca Old fashioned - 13
Knob Creek rye, Peach puree, and Bitters

Red Wine Sangria - 13
Red wine, Fruits, Triple sec, Ginger liqueur, Sprite, and Peach vodka

White Wine Sangria - 13
Peach vodka, White wine, Triple sec, Fruit, and Sprite

Italian Margarita - 13
Tequila, Bauchant, Amaretto, Lime, and Sours mix

Blood Orange Margarita - 13
Tequila, Bauchant, Blood orange vodka, Lime, and Sours mix

Cranberry Margarita - 13
Tequila, Cranberry, Triple sec, and Lime juice

Villar Perosa - 13
Gin, Elderflower Liqueur, Grapefruit juice, and Prosecco

Rum Swizzle - 12
Rum, Lime, Cranberry, Orange, and Pineapple juices

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

Beer

Draft Beer
Miller Lite, Yuengling , ... 5 / 7 (14 / 22 oz)

Troegs Perpetual, Troegs Seasonal,
Broken Heel IPA ..... 6.5 / 8 (14 / 22 oz)

Stella Artois 7 (16oz)

Bottled Beer
Heineken · Yuengling · Miller Lite · Coors Lite · Bud Light · Troegs Perpetual · Troegs Seasonal(s) · Modelo Especial · Corona Extra · Corona Premium · Blue Moon · Stella Artois · Peroni Guinness · Corona NA · Labatt Blue · Sam Adams · Michelob Ultra ·

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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
139	**PINOT NOIR, Pavolino,** Veneto, Italy	11 /38

~ 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

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