

RESTAURANT TAKE OUT MENU



- Authentic Italian Cooking
- Catering 7 Days (Also Sundays)
- Private Parties (Also Sundays)
- Full Gluten Free Menu Available
- Special Dinners & Events
- Extensive Italian Wine List
- Gift Cards Available!
- Fresh Homemade Pasta



Enjoy A "Little Taste Of Italy... To Go!

"I had dinner plans with friends, and wanted to try somewhere new. I was impressed with the food and more impressed with the service. I would recommend to family and friends!"

- Heidi S. (from OpenTable.com)

"We picked this place from its #1 ranking on trip advisor. I can now say that it's well deserved. The food is outstanding. Everyone in our party was really impressed. From Pete's homemade salad dressing to the crème brule. Can't wait to go back."

- Ben R. (from TripAdvisor.com)



~ Lunch Pizza ~

All Lunch pizzas are 10"

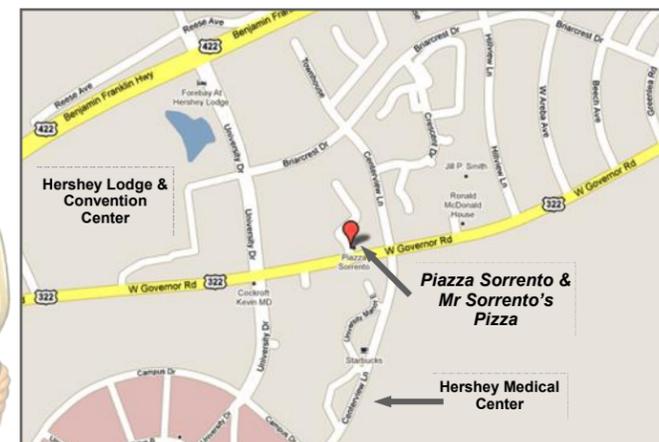
"By The Slice"
Traditional / White / Old World
 Slices 2 ea Toppings .30 ea

- Traditional**
Pizza sauce, Mozzarella cheese on a thin crust 9.50
- White**
Garlic olive oil blend, parsley and Mozzarella cheese 9.50
- Margherita**
Sliced tomato, fresh Mozzarella, basil, olive oil 10
- Four Cheese**
Mozzarella, Romano, Parmesan and Provolone cheeses over pizza sauce 11
- Woodsman**
Pizza sauce, sausage, prosciutto, pepperoni, olives, mushrooms, red peppers and Mozzarella 11
- Vegetarian**
Traditional or white pizza, green peppers, onions, mushrooms, Mozzarella 12
- Old World**
Provolone topped with pizza sauce and sprinkled with Romano and oregano 9.50
- 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, Meatball 1.50 ea.
- Chicken Breast or Popcorn Shrimp 4 ea.
- (4) Jumbo Shrimp 8

Piazza Sorrento is Open:

- Regular Hours:**
 Mon - Wed: 11am - 9:30pm
 Thu - Sat at: 11am - 10pm
 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



~ Signature Sandwiches & Subs ~

Freshly baked rolls and served with chips. Grinders covered in mozzarella cheese and baked. **Add steak fries for 2.50**
 Dressings: Mayo, Roasted Garlic Mayo, Mustard, House Dressing or Pete's Secret Dressing

- 6" Turkey / Italian / Ham Sub**
Choice of turkey, Italian or ham, cheese. Served with chips 5.25
- Italian Classic**
Ham, salami, capicola, provolone, lettuce, tomato, onion and choice of dressing. Served with chips 7.75 Grinder 8.75
- Turkey**
Turkey breast, provolone, lettuce, tomato, onion and choice of dressing. Served with chips 7.75 Grinder 8.75
- Chicken / Eggplant Parm**
Breaded and fried chicken breast or eggplant, Marinara and Mozzarella. Served with chips 8.25
- *Cheeseburger Sub**
Hamburger topped with Mozzarella, lettuce, tomato, and onions with mayo or oil and vinegar. Served with chips 8.75
- *Cheesesteak Special**
Sliced and chopped steak, onions, mushrooms, green peppers, Mozzarella, Marinara. Served with chips 9
- *Cheesesteak Hoagie**
Thinly sliced and chopped steak, lettuce, tomato, raw onions with mayonnaise or oil and vinegar. Served with chips 9
- Meatball Parm**
Our meatballs, Marinara and Mozzarella. Served with chips 8.25

~ Fresh Lunch Favorites ~

Includes bread with entrée. Add small house salad, cup of soup or steak fries for 2.50; small Caesar salad for 4.25

- Pappardelle Bolognese**
Pappardelle pasta and our own homemade meat sauce 8
- Anna Maria's Lasagna**
Lasagna with meat and Ricotta topped with Bolognese 9
- Chicken Parmesan**
Hand breaded chicken, Marinara, Mozzarella with spaghetti 10
- Vince's Fettuccini Alfredo**
Fettuccini tossed in creamy Alfredo sauce 8 w/ chicken 13 w/ shrimp 16
- Penne Vodka**
Tomato, peas, onions, garlic, creamy vodka sauce tossed with penne 8 With chicken 13 or shrimp 16
- Chicken and Penne**
Grilled chicken, spinach, sun dried tomatoes, onions, garlic, mushrooms, and olive oil 9
- Three Cheese Ravioli**
Ravioli stuffed with Ricotta, Parmesan and Mozzarella, fresh herbs. With Marinara 8 With Bolognese 11
- Nonno Vincenzo Sausage & Peppers**
The Collura family recipe hot or sweet sausage (made locally) with peppers and onions in Marinara sauce over penne pasta 8.50
- Fish & Chips Platter**
Beer battered haddock, steak fries served with house tartar sauce 13.50
- Homemade Lobster Ravioli**
Shrimp, corn, onions and prosciutto tossed in a creamy Marsala sauce over lobster ravioli 13.50

~ Lunch Appetizers ~

- Bruschetta**
Toasted homemade Italian bread topped with chopped tomato, garlic, basil, onions and extra virgin olive oil. Small 5 / Full 9
- Fried Calamari**
Hand breaded calamari tossed in sea salt and served with spicy Marinara 11
- Fried Cheese Ravioli**
Sweet onions, cream sauce 6
- Homemade Meatballs**
Homemade meatballs in Marinara with a side of garlic bread 6

~ Soup & Salad ~

- Dressings:** House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Raspberry Vinaigrette, Pete's Secret Dressing, Honey Cider. All dressings are made in house.
- 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 9
- House Garden**
Mixed greens, carrots, cucumbers, tomato, red onions, croutons 6.50
- Caesar Salad**
Romaine and Parmesan cheese topped with croutons 8
- Arugula, Pear, Pecorino**
Pecorino cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing 11
- Mediterranean Salad**
Romaine lettuce, roasted red pepper, pepperoncini, olives, feta cheese and tomato 11
- Spinach & Apple Salad**
Apples, grapes, toasted walnuts, and bleu cheese crumbles tossed with spinach, romaine lettuce and Honey cider dressing 11

~ Lunch Wraps & Sandwiches ~

Wraps are made with a 12" tomato wrap with chips and choice of dressing
 Add small house salad, cup of soup or steak fries \$2.50

- Chicken Bacon Ranch Wrap**
Grilled chicken, Mozzarella, bacon, tomato, lettuce, ranch dressing 8.25
- Roasted Turkey Wrap**
Turkey, mozzarella, roasted red pepper, lettuce, tomato 8.25
- Chicken Caesar Wrap**
Grilled chicken, grated Parmesan, lettuce, Caesar dressing 8.25
- Veggie Wrap**
Mozzarella cheese, romaine lettuce, eggplant, spinach, red onion, tomato, broccoli, green peppers, banana peppers, black olives and mushrooms with oil and vinegar 8.25



~ Dinner Appetizers ~

Garlic Shrimp (House Specialty)

Sautéed shrimp with onions, tomatoes, olive oil, white wine, garlic and fresh herbs served with crostini bread 12

Baked Crab Dip (House Specialty)

Jumbo lump crab, crostini bread and fresh herbs 13

Bruschetta

Toasted homemade Italian bread topped with chopped tomato, garlic, basil, onions and extra virgin olive oil. Small 6 / Full 10

Homemade Meatballs

Homemade meatballs in Marinara with a side of garlic bread 6

Prosciutto Mozzarella Crostini

Toasted Italian bread topped with prosciutto and fresh mozzarella melted on top, then drizzled with sage butter Small 6 / Full 12

Clams

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

Fried Calamari

Hand breaded calamari tossed in sea salt and served with spicy Marinara 11

Eggplant Involtini

Sliced eggplant stuffed with our Sicilian seasoned Ricotta cheese on a bed of Marinara sauce Small 7 / Full 10

Fried Cheese Ravioli

Sweet onions, cream sauce 7

~ Soup & Salad ~

Dressings: House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Raspberry Vinaigrette, Pete's Secret Dressing, Honey Cider. All dressings are made in house.

Caprese Salad (House Specialty)

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

Zuppa Del Giorno

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

Caesar Salad

Romaine and Parmesan cheese topped with croutons 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

Spinach & Apple Salad

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

~ Steak, Chicken, Pork & Veal Entrees ~

Entrees include House Salad or Cup of Soup and Fresh Baked Italian Bread

Chicken & Penne (House Specialty)

Grilled chicken, spinach, sun dried tomatoes, onions, tomatoes, garlic, mushrooms, and olive oil Small 15 / Full 20

Vince's Chicken Fettuccini Alfredo (House Specialty)

Grilled chicken over fettuccini in creamy Alfredo sauce 20

Chicken / Veal Piccata

Rich lemon white wine sauce with capers over risotto Chicken 20 / Veal 24

Chicken / Veal Parmesan

Hand breaded chicken or veal, Marinara, Mozzarella cheese served with a side of spaghetti Chicken 20 / Veal 24

Chicken / Veal Marsala,

Rich Marsala wine sauce with mushrooms over risotto Chicken 20 / Veal 24

*Steak & Blue Cheese Alfredo

Grilled tenderloin steak tips and mushrooms over fettuccini and tossed with creamy Alfredo sauce 22

~ Dinner Pizza ~

All Dinner pizzas are 10"

Old World (House Specialty)

The "Real" Old World Style

Provolone cheese topped with tomato sauce and sprinkled with Romano cheese and oregano 9.50

Creazione

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

Traditional

Tomato sauce, Mozzarella cheese, thin crust 9.50

White

Garlic olive oil blend, parsley and Mozzarella 9.50

Mediterranean

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

Vegetarian

Traditional or white pizza, green peppers, onions, mushrooms, Mozzarella 12

Buffalo Chicken

Grilled chicken, buffalo hot sauce, Mozzarella cheese and

Margherita

Sliced tomato, fresh Mozzarella, basil, olive oil 10

Arugula, Prosciutto, Pecorino

White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino 12

Meat Lovers

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

Woodsmen

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

BBQ Flatbread Pizza

Grilled chicken tossed in BBQ sauce, with mozzarella, red onions, and bacon over flatbread 13

Arugula, Prosciutto & Pear Flatbread Pizza

Arugula, pears, prosciutto, caramelized onions, our 4 cheese blend and balsamic glaze on homemade flatbread 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, Meatball 1.50 ea.

Chicken Breast or Popcorn Shrimp 4 ea.

(4) Jumbo Shrimp 8

~ Seafood Entrees ~

Entrees include House Salad or Cup of Soup and Fresh Baked Italian Bread

Homemade Lobster Ravioli (House Specialty)

Shrimp, corn, onions and prosciutto tossed in a creamy Marsala sauce over lobster ravioli Small 20 / Full 28

*Grilled North Atlantic Salmon & Spinach Risotto

Fresh grilled North Atlantic salmon with sun dried tomato butter on top of spinach risotto 22

Garlic Shrimp Pasta

Shrimp, roasted garlic, onion, tomato, white wine, fresh herbs tossed in linguini Small 18 / Full 23

Crab & Tortellini

Fresh cheese tortellini tossed with jumbo lump crab and peas in parmesan cream 28

Salmon Penne

Fresh salmon, tomatoes, oven roasted tomato, onions and spinach in a cream sauce tossed with homemade penne pasta 22

Seafood Fra Diavola

Fresh spaghetti with shrimp, clams, mussels, and calamari in a spicy Marinara sauce 28

~ Dinner Pasta Entrees ~

Entrees include House Salad or Cup of Soup and Fresh Baked Italian Bread

Italian Sampler (House Specialty)

Tasting of Lasagna, Fettuccini Alfredo and Chicken Parmesan 25

Grilled Gnocchi (House Specialty)

Grilled gnocchi, our fresh sweet sausage, peas, tomato, sun dried tomato,

Pappardelle Bolognese

Pappardelle pasta and homemade meat sauce, Bolognese style 18

Sausage Cannelloni

Fresh, homemade cannelloni stuffed with Italian sweet sausage, red sauce, Ricotta, and Mozzarella then baked with Marinara sauce and Mozzarella 23

Baked Penne

Fresh penne pasta baked with sliced meatballs, Ricotta, Parmesan and Mozzarella cheeses with Marinara sauce and topped with melted Mozzarella 20

Pete's Rigatoni

Fresh rigatoni pasta, roasted chicken, mushrooms, onion, and Marsala cream 21

Anna Maria's Lasagna

Lasagna with meat and Ricotta topped with Bolognese Small 16 / Full 20

Sausage & Peppers

The Collura family recipe hot or sweet sausage with peppers and onions in Marinara over penne pasta Small 16 / Full 20

Penne Vodka

Tomato, peas, onions, garlic, and a creamy vodka sauce tossed with penne Small 15 / Full 18

Three Cheese Ravioli

Ravioli stuffed with Ricotta, Parmesan and Mozzarella cheeses and fresh herbs with Marinara 17

Eggplant Parmesan

Hand breaded eggplant, Marinara, Mozzarella, a side of spaghetti 19

~ Desserts ~

Homemade Tiramisu

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

Triple Chocolate Cake

Creamy chocolate frosting surrounds four layers of moist, chocolate cake 7

Homemade Panna Cotta

Creamy, silky smooth Italian custard kissed with honey and finished with fresh berries 8

Homemade Red Velvet Cake

Red velvet cake with Chambord and layered with Mascarpone and cream cheese 8

Traditional Cannoli

Thin crispy tubular shells filled with homemade Ricotta cream 3.50

Homemade Ricotta Cake

Light sponge cake drizzled with white vermouth and topped with Ricotta cream and fresh fruit 9

Homemade Dark Rum Chocolate Mousse

Rich chocolate mousse blended with rum 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

Homemade Cheese Cake

Anna Maria's own smooth and velvety homemade recipe drizzled with seasonal fresh fruit puree 8

Homemade Crème Brule

A creamy custard finished with a sugar glaze 8

Triple Chocolate Cake w/ Peanut Butter Icing

Natural creamy peanut butter frosting surrounds four layers of moist, chocolate cake with chopped peanut butter cups and chocolate drizzle 7

Ask For Our Catering Menu...

Whatever the occasion, Piazza Sorrento brings the very best of our food to your home or business. Enjoy a delicious dining experience - from our famous Bolognese to our celebrated Saltimbocca dishes, to our Tiramisu, where everything comes together for a perfect meal, served family style.

Your food will be handmade by our kitchen from authentic recipes with all the right ingredients and delivered to you ready to serve.

We'll also deliver everything you need to make your occasion a memorable one. All orders arrive ready to serve in disposable containers.

Also available:

- Eating & Serving Utensils
- Parmesan Cheese & Fresh Baked Bread
- Cups & Ice (with drink order)
- Plates
- Table Coverings
- Napkins

Visit our website at www.piazzasorrento.com to download our catering menu, or call (717) 835-1919 to talk to our catering specialist.

"My party couldn't have gone smoother. Piazza set everything up beforehand, helped serve drinks during, and cleaned up afterward. The fact that the food tasted phenomenal was the icing on the cake!" - **Linda B.**

Ask For Our Gluten Free Menu...

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.**

Visit our website at www.piazzasorrento.com to view or download our gluten free menu

"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.**

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

Voted "Best New Restaurant" by Harrisburg Magazine in 2009, Piazza Sorrento is a modern Italian restaurant based on the "Old World" recipes of the owner's family back in Italy. **Freshness** is the cornerstone of the menu here, as all **pastas, sauces** and **dressings** are made in house daily. Piazza Sorrento not only provides the freshest menu in authentic Italian



cooking this side of the Atlantic, but also believes that all patrons, whether adults or children, should be welcomed like one big family. **So, welcome to the Sorrento family and prepare to enjoy "a little taste of Italy".**

Modified
February 16, 2019

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