

## ~ Lunch Appetizers ~

### Bruschetta

Toasted homemade Italian bread topped with chopped tomato, garlic, basil, onions and extra virgin olive oil.

Small **5** / Full **9**

### Fried Cheese Ravioli

Sweet onions, cream sauce **6**

### Fried Calamari

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

### 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**

### House Garden

Mixed greens, carrots, cucumbers, tomato, red onions, croutons **6.50**

### Caesar Salad

Romaine and Parmesan cheese topped with croutons **8**

### Mediterranean Salad

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

### Caprese Salad

Sliced tomato, fresh house-made Mozzarella, and fresh basil served with a rich balsamic glaze **9**

### 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**

## ~ Lunch Wraps ~

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**

### Roasted Turkey Wrap

Turkey, mozzarella, roasted red pepper, lettuce, tomato **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**

### Chicken Bacon Ranch Wrap

Grilled chicken, Mozzarella, bacon, tomato, lettuce, ranch dressing **8.25**

### Chicken Caesar Wrap

Grilled chicken, grated Parmesan, lettuce, Caesar dressing **8.25**

## ~ Signature Sandwiches & Subs ~

Freshly baked rolls and served with chips. Grinders covered in mozzarella cheese and baked. Add steak fries for **2.50**

### 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 **9**

## ~ 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**

### Pasta & Meatballs / Sausage

Choice of meatballs or our fresh Italian sausage with Marinara **8** with Bolognese **11**

### 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**

### 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**

### Homemade Lobster Ravioli

Shrimp, corn, onions and prosciutto tossed in a creamy Marsala sauce over lobster ravioli **13.50**

## RESTAURANT TAKE OUT MENU



RESTAURANT & BAR

### Regular Hours:

Mon - Wed: 11am - 9:30pm  
Thu - Sat at: 11am - 10pm  
Closed Sunday

### Summer Hours:

(Memorial Day - Labor Day):

Mon - Wed: 11am - 10pm  
Thu - Sat at: 11am - 10:30pm  
Closed Sunday

Pizza Shop is open 7 days a week

16 Briarcrest Square  
Hershey, PA 17033

Phone: 717.835.1919  
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[www.PiazzaSorrento.com](http://www.PiazzaSorrento.com)

## ~ Lunch Pizza ~

### "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**

### Woodsmen

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**

## ~ 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

### Fried Cheese Ravioli

Sweet onions, cream sauce 7

### 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

## ~ 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 ~

### 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 ~

### Old World (House Specialty)

#### The "Real" Old World Style

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

#### Toscana

Chicken, roasted red peppers, kalamata olives, olive oil, fresh garlic, fresh basil and our special blended sauce 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 Ranch dressing 13

### 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

### Woodman

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.**

## ~ Seafood Entrees ~

### Homemade Lobster Ravioli (House Specialty)

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

### Linguini & Clams (House Specialty)

White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs 24

### \*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

### Shrimp Scampi

Jumbo shrimp sautéed with white wine, garlic, onions, fresh herbs and lemon butter tossed with linguini 28

### Linguini with Spicy Crab Hot!

Crab meat, spicy marinara and fresh herbs served over homemade linguini 28



## ~ Dinner Pasta Entrees ~

### 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, onions, spinach, and cream 23

### Pappardelle Bolognese

Pappardelle pasta and homemade meat sauce, Bolognese style 18

### Pasta Primavera

Broccoli, asparagus, mushrooms, spinach, zucchini, peas and grape tomatoes sautéed with garlic, onions, olive oil and tossed with fettuccini 26

### Genovese Pesto Pasta

Fresh spaghetti with home made basil pesto sauce 18  
Add chicken 5  
Add shrimp 8

### Spaghetti pomodoro

Fresh cherry tomatoes sautéed with onions, garlic, white wine and fresh basil over spaghetti 18  
Add chicken 5  
Add shrimp 8

### 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

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