PIAZZA SORRENTO
A LITTLE TASTE OF ITALY
RESTAURANT & BAR

Gluten Free Dinner Menu

Appetizers

House Specialties

Bruschetta 15
GF Crostini bread topped with fresh chopped tomato, basil, garlic, onions and extra virgin olive oil

Garlic Shrimp 16
Sautéed shrimp, onions, tomatoes, olive oil, white wine, garlic & fresh herbs served with GF crostini bread 15

Baked Crab Dip - *Market Price*
Lump crab, GF crostini bread and fresh herbs

Prosciutto Mozzarella Crostini 15
Toasted Italian GF bread topped with prosciutto and melted fresh mozzarella drizzled with sage butter 15

Eggplant Involtini 12
Thin sliced eggplant rolled in our Sicilian recipe seasoned ricotta cheese and a delicious marinara sauce

Clams 13
Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine

Salads

GF Dressings: House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Raspberry Vinaigrette,

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

Caesar Full 8 / Side 5
Romaine and Parmesan cheese

Caprese Full 12 / Side 7
Tomato, fresh mozzarella, basil with balsamic glaze

House Garden Full 8 / Side 3
Mixed Greens, carrots, cucumbers, cherry tomatoes, red onion

Spinach & Apple Salad 12
Apples, grapes, toasted walnuts, and bleu cheese crumbles with spinach, romaine lettuce and Honey cider dressing

Mediterranean Salad 12
Romaine lettuce, roasted red pepper, pepperoncini, olives, feta cheese and tomato

Arugula, Pear, Pecorino 12
Pecorino cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing

Arugula Blueberry Chicken Salad 16
Arugula, goat cheese, blueberries, and toasted almonds served with chicken and a Lemon vinaigrette dressing

Add: Chicken - 5 Shrimp - 8 Steak - 10 Fresh North Atlantic Salmon - 12 or to any salad

Oil plates for bread will be an additional 3.00 charge

*Prices and menu items subject to change without notice.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Modified April 19, 2023

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Pizza

Traditional 13
Pizza sauce, Mozzarella cheese, thin crust
Pairs with: #115 PINOT GRIGIO, Tonnino - 9

White 13
Garlic olive oil blend, parsley and Mozzarella
Pairs with: #127 CHARDONNAY, Italo Cescon - 9

Vegetarian 16
Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella
Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Arugula, Prosciutto, Pecorino 17
White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino cheese
Pairs with: #126 CHARDONNAY, RODNEY STRONG - 11

Margherita 15
Sliced tomato, fresh Mozzarella, basil, olive oil
Pairs with: #120 MOSCATO, Chiarle - 9

Mediterranean 17
Spinach, feta cheese, olives, roasted red peppers, olive oil and Mozzarella cheese
Pairs with: #112 SAVIGNON BLANC, Brancott - 9.5

Sorrento Specialties

Old World 13
"Authentic" Family Style Recipe
Provolone cheese topped with pizza sauce and sprinkled with Romano cheese and oregano
Pairs with: #144 SANGIOVSE, Santa Cristina - 11

Woodsman 17
Pizza sauce, sausage, prosciutto, pepperoni, olives, mushrooms, red peppers and mozzarella
Pairs with: #166 VALPOLICELLA, Classico Superiore - 12

Buffalo Chicken 17
Grilled chicken, buffalo hot sauce, Mozzarella, with a choice of ranch or bleu cheese dressing
Pairs with: #121 RIESLING, Chateau Ste Michelle - 9

Meat Lovers 17
Pepperoni, ham, sausage, ground beef, tomato sauce, and Mozzarella cheese
Pairs with: #148 NERO D'AVOLA, Cusumano - 9

BBQ Chicken 17
Grilled chicken tossed in barbeque sauce, with mozzarella cheese, red onions, and bacon
Pairs with: #136 PINOT NOIR, Italo Cescon - 9

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

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Pasta Entrees

Five Cheese Ravioli 19
GF Ravioli stuffed with parmesan, fontina, ricotta, pecorino and romano cheeses topped with marinara sauce
Substitute bolognese - 3
Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Anna Maria's Lasagna 23
GF lasagna with meat and ricotta cheese topped with Bolognese meat sauce
Pairs with: #136 PINOT NOIR, Italo Cescon - 9

Penne Vodka 22
Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with GF Penne

Add: Sausage - 4 Chicken - 5 Shrimp - 8
Steak - 10 Crab - 10 Salmon - 12
Pairs with: #126 CHARDONNAY, Rodney Strong - 11

Nonno Vincenzo Sausage and Peppers 24
Sweet Italian or hot sausage (or a comboniation), roasted peppers, onions, and marinara sauce served over penne pasta
Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Vince's Chicken Fettuccine Alfredo 25
Grilled chicken on fettuccine tossed in fresh Alfredo sauce
Pairs with: #110 SAUVIGNON BLANC, Ferrari Carano - 12

Marsala, Chicken 25 / Veal 28
Rich Marsala wine sauce with mushrooms over risotto
Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Piccata, Chicken 25 / Veal 28
Rich lemon white wine sauce with capers over risotto
Pairs with: #120 MOSCATO, Chiarle - 9

Puttanesca 25
Sautéed garlic, onions Kalamata olives, capers, red pepper flakes and tomato sauce tossed in fettuccine pasta

Add: Sausage - 4 Chicken - 5 Shrimp - 8 Crab - 10
Pairs with: #156 ROSSO RESERVO, Create del Falco - 14

Cod Piccata 28
Pan seared cod in a rich lemon white wine sauce with capers over risotto
Pairs with: #112 SAUVIGNON BLANC, Brancott - 9.5

Pasta Favorites

***Steak & Blue Cheese Alfredo 27**
Grilled tenderloin steak and mushrooms served over fettuccini and tossed with creamy Alfredo sauce
Pairs with: #157 CABERNET SAUVIGNON, Federalist - 12

Chicken and Penne 25
Grilled chicken, spinach, sun dried tomatoes, mushrooms, garlic and olive oil over GF penne
Pairs with: #115 PINOT GRIGIO, Tonnino - 9

***Grilled Salmon & Spinach Risotto 26**
Fresh grilled salmon with sun dried tomato butter on top of spinach risotto
Pairs with: #126 CHARDONNAY, Rodney Strong - 11

Fettuccine and Clams 27
White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs over pasta
White sauce pairs with: #114 PINOT GRIGIO, Santi - 12
Red sauce pairs with: #144 SANGIOVESE, Santa Cristina - 11

Garlic Shrimp Pasta 27
Jumbo shrimp, roasted garlic, onion, tomato, white wine, and basil, tossed in GF Fettuccine
Pairs with: #127 CHARDONNAY, Italo Cescon - 9

Fettuccine with Spicy Crab - *Market Price*
Lump crab meat, spicy marinara and fresh herbs served over GF fettuccine
Pairs with: #120 MOSCATO, Chiarle - 8

Pasta Primavera 29
Broccoli, asparagus, mushrooms, spinach, zucchini, peas, and cherry tomatoes sautéed with garlic, onions and extra virgin olive oil tossed with fettuccini

Add: Sausage - 4 Chicken - 5 Shrimp - 8
Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Penne Pomodoro 22
Cherry tomatoes sautéed with onions, garlic, white wine, red pepper flakes and fresh basil tossed in penne pasta

Add: Sausage - 4 Chicken - 5 Shrimp - 8 Crab - 10
Pairs with: #136 PINOT NOIR, Italo Cescon - 9

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Red Wine

HOUSE REDS

MERLOT, CK Mondavi Wildcreek Canyon, CA		8
CABERNET SAUVIGNON, CK Mondavi Wildcreek Canyon, CA		8
SWEET SPARKLING RED, Sangue Di Giuda Oltrepo Pavese, Italy		8 / 32

~ LIGHT & DRY ~

136	**PINOT NOIR, Italo Cescon** Piave, Italy	9 / 34

~ MEDIUM & DRY ~

140	**CHIANTI, Dorati** Tuscany, Italy	9 / 34
144	**SANGIOVESE, Santa Cristina Antinori** Tuscany, Italy	11 / 42
148	**NERO D'AVOLA, Cusumano** Sicily, Italy	9 / 34

~ FULL & DRY~

156	**ROSSO RESERVO, Crete Del Falco** Calabria , Italy	14 / 52
157	**CABERNET SAUVIGNON, Federalist** Lodi, CA	12 / 44
158	**CABERNET SAUVIGNON, Bacco** Buelleton, CA	12 / 44
164	**SUPER TUSCAN, Sentimento** Tuscany, Italy	12 / 44
166	**VALPOLICELLA, Classico Superiore Solane** Trentino, Italy	12 / 44
202	**GIARAMANO, Primitivo di Manduria** Stablilimento di Sava, Italy	14 / 52
203	**MALBEC, Alamos** Mendoza, Argentina	9 / 34

Reds by the Bottle Only

150	**AMARONE "PIANISSIMO", Italo Cescon** Veneto, Italy	85
151	**BAROLO "BARBADELCHI", Diego Pressenda** Piedmont, Italy	85
153	**BRUNELLO DI MONTALCINO, Martoccina** Tuscany, Italy	76
155	**CHIANTI CLASSICO GRAN SELEZIONE, Tenute Poggio ai Mandorli** Tuscany, Italy	56
162	**BARBERA D'ALBA, Diego Pressenda** Piedmont, Italy	52

White Wine

HOUSE WHITES

CHARDONNAY, CK Mondavi Wildcreek Canyon, CA	8
PINOT GRIGIO, CK Mondavi Wildcreek Canyon, CA	8
WHITE ZINFANDEL, Woodbridge Lodi, CA	8

~ SPARKLING ~

103	**PROSECCO, Italo Cescon** Puglia, Italy	10 / 38

~ LIGHT & DRY ~

110	**SAUVIGNON BLANC, Ferrari Carano "Fume"** Trentino, Italy	12 / 44
112	**SAUVIGNON BLANC, Brancott** Marlborough, New Zealand	9.5 / 36
114	**PINOT GRIGIO, Santi** Trentino, Italy	12 / 44
115	**PINOT GRIGIO, Tonnino** Sicily, Italy	9 / 34

~ LIGHT & SWEET ~

120	**MOSCATO, Chiarle** Piemonte, Italy	9 / 34
121	**RIESLING, Chateau Ste Michelle** Columbia Valley, WA	9 / 34
125	**ROSÉ, Torre Aragonese** Calabria, Italy	9 / 34

~ MEDIUM & DRY ~

126	**CHARDONNAY, Rodney Strong** Sonoma County, CA	11 / 42
127	**CHARDONNAY, Italo Cescon** Piave, Italy	9 / 34

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