

Appetizers

Homemade Meatballs 8

Our homemade meatballs served in Marinara sauce and a side of garlic bread

Eggplant Involtni 11

Sliced eggplant stuffed with our Sicilian seasoned Ricotta cheese on a bed of Marinara sauce

Fried Calamari 12

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

Clams 13

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

Fried Cheese Ravioli 10

Sweet onions, cream sauce

House Specialties

Garlic Shrimp Crostini 13

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

Baked Crab Dip – *Market Price*

Lump crab, crostini bread and fresh herbs

Bruschetta 10

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

Prosciutto Mozzarella Crostini 12

Toasted Italian bread topped with prosciutto and fresh mozzarella melted on top, then drizzled with sage butter

Soup & Salads

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

Zuppa Del Giorno Cup 3 / Bowl 5

Soup of the day (Made in house)

Arugula Blueberry Chicken Salad 16

Arugula, goat cheese, blueberries, and toasted almonds served with chicken and a Lemon vinaigrette dressing

Piazza Favorite

Caprese Full 12/Side 7

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

Spinach & Apple 12

Apples, grapes, toasted walnuts, and bleu cheese crumbles tossed with spinach, 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

Caesar Full 8/Side 5

Romaine, parmesan cheese, house baked croutons 8

House Garden Full 8/Side 3

Mixed Greens, carrots, cucumbers, cherry tomatoes, red onion, house baked croutons

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

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

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**.

A plate fee of \$2 will be added for all split salads and \$4 for split dinner entrees.

Pizza

All dinner pizzas are 10"

Traditional 11.5

Pizza sauce, Mozzarella cheese, thin crust

Pairs with: #115 PINOT GRIGIO, Tonnino - 9

White 11.5

Garlic olive oil blend, parsley and Mozzarella

Pairs with: #127 CHARDONNAY, Italo Cescon - 9

Mediterranean 15

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

Pairs with: #112 SAUVIGNON BLANC, Brancott - 9.5

Vegetarian 14.5

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

Pairs with: #114 PINOT GRIGIO, Tonnino - 9

Arugula, Prosciutto, Pecorino 15

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

Pairs with: #126 CHARDONNAY, Rodney Strong - 11

Margherita 13

Sliced tomato, fresh Mozzarella, basil, olive oil

Pairs with: #120 MOSCATO, Chiarle - 9

Four Cheese 13

Mozzarella, provolone, parmesan and romano

Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Sorrento Specialties

Old World 11.5

The "Real" Old World Style

Provolone cheese topped with pizza sauce and sprinkled with Romano cheese and oregano

#144 SANGIOVESE, Santa Cristina Antinori - 11

Toscana Flatbread 16

Chicken, roasted red peppers, Kalamata olives, extra virgin olive oil, fresh garlic, fresh basil and our special blended sauce

Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Meat Lovers 15

Pepperoni, ham, sausage, ground beef, tomato sauce, and Mozzarella cheese

Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Buffalo Chicken 15

Grilled chicken, buffalo hot sauce, Mozzarella cheese and Ranch dressing

Pairs with: #121 RIESLING, Chateau Ste Michelle - 9

Woodsmen 15

Pizza sauce, sausage, prosciutto, pepperoni, olives, mushrooms, red peppers and Mozzarella

Pairs with: #166 VALPOLICELLA, Classico Superiore - 12

BBQ Chicken Flatbread 16

Grilled chicken tossed in barbeque sauce, with mozzarella cheese, red onions, and bacon on flat bread

Pairs with: #136 PINOT NOIR, Italo Cescon - 9

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

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

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**.

A plate fee of \$2 will be added for all split salads and \$4 for split dinner entrees.

Pasta Entrees

Enjoy our homemade entrees with a specially paired fine wine... by the glass or by the bottle

Three Cheese Ravioli 19

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

Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Anna Maria's Lasagna 20

Fresh homemade pasta layered with beef, sausage, pancetta, ricotta, parmesan, homemade mozzarella topped with our Bolognese sauce

Pairs with: #136 PINOT NOIR, Italo Cescon - 9

Eggplant Parmesan 20

Hand breaded eggplant, Marinara sauce, Mozzarella cheese served with a side of spaghetti

Pairs with: #203 MALBEC, Alamos - 9

Pappardelle Bolognese 20

Pappardelle pasta and our own homemade meat sauce, Bolognese style

Pairs with: #144 SANGIOVESE, Santa Cristina - 11

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 - 5 Shrimp - 8

Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Puttanesca 22

Sautéed garlic, onions, Kalamata olives, capers, red pepper flakes, anchovies, and tomato sauce tossed in homemade linguini

Add: Sausage - 4 Chicken - 5 Shrimp - 8 Crab - 10

Pairs with: #156 ROSSO RESERVO, Create del Falco - 14

Pasta Favorites

Italian Sampler 28

A portion of our lasagna, fettuccine alfredo and chicken parmesan

Pairs with: #144 SANGIOVESE, Santa Cristina - 11

Grilled Gnocchi 25

Grilled Gnocchi, our fresh sweet sausage, peas, tomato, sun dried tomato, onions, spinach, and cream

Pairs with: #127 CHARDONNAY, Italo Cescon - 9

Nonno Vincenzo Sausage & Peppers 22

The Collura family recipe hot or sweet sausage with peppers and onions in Marinara sauce over penne pasta

Pairs with: #148 NERO D'AVOLA, Cusumano - 9

Penne Vodka 19

Tomato, peas, onions, garlic, and a creamy vodka sauce tossed with penne

Add: Sausage - 4 Chicken - 5 Shrimp - 8

Steak - 10 Crab - 10 Salmon - 12

Pairs with: #126 CHARDONNAY, Rodney Strong - 11

Spaghetti Pomodoro 19

Cherry tomatoes sautéed with onions, garlic, white wine, red pepper flakes and fresh basil tossed in our homemade spaghetti

Add: Sausage - 4 Chicken - 5 Shrimp - 8 Crab - 10

Pairs with: #136 PINOT NOIR, Italo Cescon - 9

Oil plates for bread will be an additional 3.00 charge

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

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**.

A plate fee of \$2 will be added for all split salads and \$4 for split dinner entrees.

Steak, Chicken & Veal

Parmesan, Chicken or Veal 22/26

Hand breaded chicken or veal, Marinara, Mozzarella cheese served with a side of spaghetti

Pairs with: #140 CHIANTI, Dorati - 9

Piccata, Chicken 22 / Veal 26

Rich lemon white wine sauce with capers over risotto

Pairs with: #120 MOSCATO, Chiarle - 9

Marsala, Chicken 22 / Veal 26

Rich Marsala wine sauce with mushrooms over risotto

Pairs with: #114 PINOT GRIGIO, Santi - 12

Saltimbocca, Chicken 25 / Veal 29

Madeira wine sauce with prosciutto, fresh sage, and mushrooms over Pappardelle pasta

Pairs with: #114 PINOT GRIGIO, Santi - 12

House Specialties

Chicken & Penne 22

Grilled chicken, spinach, sun dried tomatoes, onions, tomatoes, garlic, mushrooms, and olive oil

Pairs with: #115 PINOT GRIGIO, Tonnino - 9

***Steak & Blue Cheese Alfredo 24**

Grilled tenderloin steak tips and mushrooms over homemade fettuccine and tossed with creamy Alfredo sauce

Pairs with: #157 CABERNET SAUVIGNON, Federalist - 12

Vince's Chicken Fettuccine Alfredo 22

Grilled chicken breast over homemade fettuccine in a creamy Alfredo sauce

Pairs with: #110 SAUVIGNON BLANC, Ferrari Carano - 12

Seafood

Chef's Signatures

Homemade Lobster Ravioli - 32

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

Pairs with: #115 PINOT GRIGIO, Tonnino - 9

Linguini & Clams 24

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

White sauce pairs with: #114 PINOT GRIGIO, Santi - 12

Red sauce: #144 SANGIOVESE, Santa Cristina - 11

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

***Grilled North Atlantic Salmon & Spinach Risotto 23**

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

Pairs with: #126 CHARDONNAY, Rodney Strong - 11

Garlic Shrimp Pasta 24

Shrimp, roasted garlic, onion, tomato, white wine, fresh herbs tossed in linguini

Pairs with: #127 CHARDONNAY, Italo Cescon - 9

Linguini with Spicy Crab - 32

Crab meat, spicy marinara and fresh herbs served over linguini pasta

Pairs with: #120 MOSCATO, Chiarle - 9

Oil plates for bread will be an additional 3.00 charge

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

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**.

A plate fee of \$2 will be added for all split salads and \$4 for split dinner entrees.

Piazza Sorrento Signature Cocktails

Bellini - 10

Prosecco and Peach Puree

Old Fashioned - 10

Bourbon, Simple syrup, Muddled fruits, and Bitters

Moscow Mule - 10

Vodka, Ginger beer, and Lime juice

Sicilian Cosmo - 11

Raspberry and Blood Orange vodka, Lime, and Cranberry Juice

Negroni - 11

Gin, Campari, and Sweet Vermouth

Raspberry Lemonade - 10

Raspberry vodka, Simple syrup, and Lemonade

Juicy Pear - 10

Pear vodka, Simple syrup, and Pineapple juice

Chocolate Raspberry Martini - 11

Chocolate Liqueur, Raspberry vodka, and Chocolate syrup

Espresso Martini - 11

Espresso, Vanilla vodka, and Kahlua

Cranberry Margarita - 11

Tequila, Cranberry, Triple sec, and Lime juice

Seasonal Cocktails

Blueberry Lemonade - 10

Blueberry Vodka, lemonade, and blueberry puree

Mojito - 11

Bacardi rum, fresh mint, simple syrup, and soda water

- Add strawberry, peach, or blueberry flavor - 1

Pesca Old fashioned - 11

Knob Creek rye, Peach puree, and Bitters

Sorrento Sangria - 11

Red wine, Fruits, Triple sec, Ginger liqueur, Sprite, and Peach vodka

Moscato Sangria - 11

Peach vodka, White wine, Triple sec, Fruit, and Sprite

Italian Margarita - 11

Tequila, Bauchant, Amaretto, Lime, and Sours mix

Blood Orange Margarita - 11

Tequila, Bauchant, Blood orange vodka, Lime, and Sours mix

Villar Perosa - 11

Gin, Elderflower Liqueur, Grapefruit juice, and Prosecco

Rum Swizzle - 10

Rum, Lime, Cranberry, Orange, and Pineapple juices

Beverages

Soft Drinks

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Root Beer . . . 2

Hot Drinks

Regular & Decaffeinated Coffee . . . 2.00

Espresso . . . 3.00 Double Espresso . . . 5.50

Hot Tea . . . 2.50

Cold Drinks

Milk, Chocolate Milk, Iced Tea,

San Pellegrino (500ml) . . . 2.50

Flavored Iced Tea, Lemonade ... 3.00

Beer

Draft Beer

Miller Lite, Yuengling Lager

4 / 5.5 (14 or 22 oz)

Sam Adams Seasonal, Troegs Perpetual,

Shock Top

5.5 / 7 (14 or 22 oz)

Stella Artois

6.5 (16oz)

Bottled Beer

Heineken · Yuengling · Miller Lite · Coors Lite · Bud Light · Troegs

Perpetual · Troegs Seasonal · Modelo Especial · Modelo Negro

Corona Extra · Corona Premium · Blue Moon · Stella Artois · Peroni

Guinness · Heineken Zero · **GF** Angry Orchard

GF Carbonated Drinks (Black Cherry or Lemon Cucumber mint)

GF Non-Carbonated Drinks (Surfside Arnold Palmer vodka and Surfside Lemonade vodka)

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 Buellerton, 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 Stabilimento 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 ~

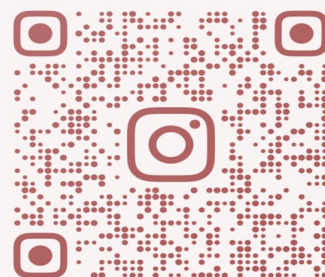
| | |
|---|----------|
| 110 SAUVIGNON BLANC, Ferrari Carano "Fume" Trentino, Italy | 12 / 44 |
| 112 SAUVIGNON BLANC, Brancott Marlborough, New Zealand | 9.5 / 36 |
| 114 PINOT GRIGIO, Santi Trentino, Italy | 12 / 44 |
| 115 PINOT GRIGIO, Tonnino Sicily, Italy | 9 / 34 |

~ 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 |



@PIAZZA_SORRENTOS