PIAZZA SORRENTO
A LITTLE TASTE OF ITALY
RESTAURANT & BAR

Endorsed By:
GIG GLUTEN INTOLERANCE GROUP

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 Piazza Sorrento family and prepare to enjoy *"a little taste of Italy"*.

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 your special dietary needs. All items are prepared with extreme awareness to detail, such as preparing your GF pasta in separate pots of water.
*** Please allow extra time for preparation.*

Gluten Free Dinner Menu

Appetizers

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

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

Eggplant Involtini 11
Thin sliced eggplant rolled in our Sicilian recipe seasoned ricotta cheese and a delicious marinara sauce

House Specialties

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

Baked Crab Dip 15
Jumbo lump crab, GF crostini bread and fresh herbs

Clams 12
Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine

*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
May 31, 2019

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Salads

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

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

Piazza Favorite

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

Caesar Salad
Romaine and Parmesan cheese 8

Spinach & Apple Salad
Apples, grapes, toasted walnuts, and bleu cheese crumbles with spinach, romaine lettuce and Honey cider dressing 11

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

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

Pizza

All GF pizzas are 10"

Traditional
Pizza sauce, Mozzarella cheese, thin crust 11

White
Garlic olive oil blend, parsley and Mozzarella 11

Vegetarian
Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella 14

Arugula, Prosciutto, Pecorino
White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino cheese 14

Margherita
Sliced tomato, fresh Mozzarella, basil, olive oil 12

Mediterranean
Spinach, feta cheese, olives, roasted red peppers, olive oil and Mozzarella cheese 14

Arugula, Pear and Prosciutto
Arugula, Pears, Prosciutto, Caramalized Onions, 4 Cheese Blend and Balsamic Glaze 14

Sorrento Specialties

Old World
"Authentic" Family Style Recipe
Provolone cheese topped with pizza sauce and sprinkled with Romano cheese and oregano 11

Toscana Pizza
Chicken, roasted red peppers, kalamata olives, extra virgin olive oil, fresh garlic, fresh basil and our special blended sauce 14

Buffalo Chicken
Grilled chicken, buffalo hot sauce, Mozzarella, Ranch 14

Meat Lovers
Pepperoni, ham, sausage, ground beef, tomato sauce, and Mozzarella cheese 14

Woodsman
Pizza sauce, sausage, prosciutto, pepperoni, olives, mushrooms, red peppers and Mozzarella 14

BBQ Chicken
BBQ Sauce, Red Onions, Chicken, Bacon 14

Toppings: Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Tomato, Pineapple, Garlic, Anchovies, Feta, Basil 1 each

Fresh Mozzarella, Ricotta, Pepperoni 1.50 each

Bacon - 2
Chopped Steak, Prosciutto, Ground Beef, Meatball, Chicken - 2.5 each

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Modified Oct 1, 2020

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Pasta Entrees

Additional GF rolls $3 ea.

Pasta Choice
Fettucine or Penne with Marinara 18
With Bolognese Meat Sauce 21

Penne Vodka
Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with penne pasta 21

Nonno Vincenzo Sausage and Peppers
Sweet Italian or hot sausage (or both), roasted peppers, onions, and marinara sauce served over penne pasta
23

Vince's Chicken Alfredo
Grilled chicken on fettuccini tossed in fresh Alfredo sauce 22

Marsala, Chicken 23 / Veal 27
Rich Marsala wine sauce with mushrooms over risotto

Piccata, Chicken 23 / Veal 27
Rich lemon white wine sauce with capers over risotto

Five Cheese Ravioli
Ravioli stuffed with Parmesan, Fontina, Ricotta, Pecorino and Romano cheeses and topped with Marinara sauce 19
With Bolognese meat sauce 22

*Steak & Blue Cheese Alfredo
Grilled tenderloin steak and mushrooms served over fettuccini and tossed with creamy Alfredo sauce 25

Pete's Penne
Grilled Chicken, Mushrooms, Onions in a Marsala Cream Sauce 24

Pasta Favorites

Anna Maria's Lasagna
Classic lasagna with meat and ricotta cheese topped with Bolognese meat sauce 23

Chicken and Penne
Grilled chicken, spinach, sun dried tomato, mushrooms, garlic and olive oil over penne pasta
22

*Grilled Salmon & Spinach Risotto
Fresh grilled salmon with sun dried tomato butter on top of spinach risotto 25

Fettucine and Clams
White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs over pasta 27

Garlic Shrimp Pasta
Jumbo shrimp, roasted garlic, onion, tomato, white wine, and basil, tossed in pasta 24

Fettucine with Spicy Crab *Hot!*
Crab meat, spicy marinara and fresh herbs served over fettuccini pasta 31

Crab and Penne
Jumbo Lump Crab Meat with Alfredo Sauce over Penne Pasta
31

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Beverages

SOFT DRINKS
Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale . . . 2

HOT DRINKS
Regular & Decaffeinated Coffee . . . 2.50
Hot Tea . . . 2.50

COLD DRINKS
Milk, Chocolate Milk
Iced Tea, Lemonade . . . 2
San Pellegrino (500mL) . . . 2.50

Beer

BOTTLED BEER

GF Omission Lager • **GF** Omission Pale Ale • **GF** Angry Orchard

Wine

HOUSE WHITES

CHARDONNAY, CK Mondavi Wildcreek Canyon, California 7
PINOT GRIGIO, CK Mondavi Wildcreek Canyon, California 7
WHITE ZINFANDEL, Woodbridge Lodi, California 7

PREMIUM WHITES

~ SPARKLING ~

103 **PROSECCO, Lamberti** Veneto, 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 9/34

~ LIGHT & SWEET ~

120 **MOSCATO, Folonari** Veneto, Italy 8 / 32
121 **RIESLING, Chateau Ste Michelle** Columbia Valley, WA 9 / 34
125 **ROSÉ, Mezzacorona** Dolomiti, Italy 8 / 32

~ MEDIUM & DRY ~

126 **CHARDONNAY, Rodney Strong** Sonoma Co, California 11 / 42
127 **CHARDONNAY, Tormaresca** Puglia Italy 8.5 / 33

HOUSE REDS

MERLOT, CK Mondavi Wildcreek Canyon, California 7
CABERNET SAUVIGNON, CK Mondavi Wildcreek Canyon, California 7

PREMIUM REDS

~ LIGHT & DRY ~

136 **PINOT NOIR, 10Span** Santa Barbara CA 9 / 34

~ MEDIUM & DRY ~

140 **CHIANTI, Amadeo** Tuscany, Italy 8 / 32
144 **SANGIOVESE, Santa Cristina Antinori** Tuscany, Italy 11 / 42
148 **NERO D'AVOLA, Cusumano** Sicily, Italy 8.5 / 33
149 **TORMARESCA (ZINFANDEL), Primitivo** Puglia, Italy 10 / 38

~ FULL & DRY~

157 **CABERNET SAUVIGNON, Federalist** Sonoma, Italy 12 / 44
159 **ZINFANDEL OZV, Old Vine Zinfandel** Lodi, California 9 / 34
160 **"IL BRUCIATO" SUPER TUSCAN, Guado Al Tasso** Tuscany, Italy 14 / 52
161 **"RED BLEND" TORMARESCA, Neprica** Puglia, Italy 8.5 / 33
166 **VALPOLICELLA, Classico Superiore Solane** Trentino, Italy 12 / 44
203 **MALBEC, Alamos** Mendoza, Argentina 8 / 32

Modified: November 15, 2018