

SALADS

<i>House Garden</i>	6.5	<i>Greek Salad</i>	9
<i>Spinach and Apple Salad</i>	11	<i>Mediterranean Salad</i>	11
<i>Arugula and Pear Salad</i>	11	<i>Caprese Salad</i>	12
<i>Caesar Salad</i>	8		
<i>Side House Garden</i>	3	<i>Side Caesar</i>	5
<i>Side Caprese</i>	7	<i>Homemade Rolls</i>	Sm 2 Lg 4

Add: Chicken \$5 - Shrimp \$8 - Steak \$10 - Salmon \$12

SUBS

Served on Homemade Bread
*With Lettuce, Tomato, Onion

<i>Italian*</i>	9	<i>Cheesesteak Hoagie</i>	9.75
<i>Ham and Cheese*</i>	9	<i>Meatball Parmesan Sub</i>	9
<i>Turkey and Cheese*</i>	9	<i>Eggplant Parmesan Sub</i>	9
<i>Salami and Cheese*</i>	9	<i>Chicken Finger Club*</i>	10.5
<i>Cheesesteak</i>	9	<i>Mr. Sorrento's Special*</i>	10
<i>Cheesesteak Special</i>	9.75	<i>Chicken Parmesan Sub</i>	9

WRAPS 9.5 each

Served on a Tomato Basil Tortilla with a Bag of Chips

Chicken, Bacon and Ranch Wrap

Chicken Caesar Wrap

Turkey, Mozzarella, and Roasted Red Pepper Wrap

Veggie Wrap

APPETIZERS

<i>Meatball Appetizer</i>	8	<i>6 Garlic Knots</i>	3
<i>Eggplant Involtini</i>	11	<i>6 Mozzarella Sticks</i>	6
<i>Fried Calamari</i>	11	<i>10 pc Wings —Hot, Mild, BBQ</i>	10
<i>Fried Cheese Ravioli</i>	8	<i>5 Chicken Tenders</i>	8
<i>Jumbo Lump Crab Dip</i>	13	<i>French Fries</i>	5
<i>Homemade Bruschetta</i>	10	<i>Cheese Fries</i>	6

PIZZAS - 10" only

<i>Traditional</i>	9.5	<i>Mediterranean</i>	13
<i>White</i>	9.5	<i>Hawaiian</i>	11
<i>Old World</i>	9.5	<i>Mile High</i>	13
<i>Meat Lovers</i>	13	<i>Woodsmen</i>	13
<i>Buffalo Chicken</i>	13	<i>Veggie Lovers</i>	13
<i>Four Cheese</i>	11	<i>Arugula Prosciutto</i>	13
<i>Margherita</i>	11	<i>Creazione</i>	13
<i>BBQ Chicken Flatbread</i>			12
<i>Toscana Flatbread - Spiced Pizza Sauce, Roasted Red Peppers</i>			12
<i>Kalamata Olives, Grilled Chicken</i>			

TOPPINGS

Extra Cheese Sausage Mushroom Onion Green Pepper
Roasted Red Pepper Black Olives Broccoli Spinach Ham Tomato
Pineapple Garlic Anchovies Feta Basil - \$1 Each
Pepperoni Ricotta Fresh Mozzarella - \$1.5 Each
Bacon \$2
Chicken Ground Beef Chopped Steak Meatball Prosciutto - \$2.50 Each

PASTA ENTREES

Add Side Salad or Cup of Soup for \$3

Pasta Choice	13	Pasta Primavera	26
<i>Spaghetti or Penne with Marinara</i> #144 Santa Cristina Sangiovese		<i>With Linguini</i> #120 Stemmari Moscato	
Three Cheese Ravioli	17	Sausage & Peppers	20
<i>Ricotta, Mozzarella, Parmesan</i> #148 Cosumamo Nero D'Avola		<i>Hot or Sweet Sausage, Penne</i> #161 Tormaresca Neprica	
Anna Maria's Lasagna	20	Penne Vodka	18
<i>Ricotta and Bolognese</i> #136 Imagery Pinot Noir		<i>With Peas and Onions</i> #126 Rodney Strong Chardonnay	
Eggplant Parmesan	19		
<i>Breaded Eggplant, Mozzarella, Spaghetti</i> #203 Alamos Malbec			

Add: Meatball or Sausage \$2 Chicken \$5 - Shrimp \$8 - Steak \$10 - Salmon \$12

MEAT ENTREES

Served with Spaghetti or Risotto
Add Side Salad or Cup of Soup for \$3

Chicken Parmesan	20	Veal Parmesan	24
<i>Breaded Chicken, Mozzarella</i> #140 Melini Chianti		<i>Breaded Veal, Mozzarella</i> #140 Melini Chianti	
Chicken Marsala	20	Veal Marsala	24
<i>Rich Marsala Wine Sauce</i> #114 Santi Pinot Grigio		<i>Rich Marsala Wine Sauce</i> #114 Santi Pinot Grigio	
Chicken Piccata	20	Veal Piccata	24
<i>Lemon White Wine Sauce</i> #120 Stemmari Moscato		<i>Lemon White Wine Sauce</i> #120 Stemmari Moscato	
Chicken and Penne	20	Chicken Fettucine Alfredo	20
<i>With Onions and Garlic</i> #114 Santi Pinot Grigio		<i>Rich Cream Sauce</i> #114 Santi Pinot Grigio	

SEAFOOD ENTREES

Add Side Salad or Cup of Soup for \$3

Lobster Ravioli	28	Linguini with Spicy Crab	28
<i>Shrimp, Corn, Prosciutto, Onion</i> #114 Santi Pinot Grigio		<i>Spicy Marinara</i> #120 Stemmari Moscato	
Linguini and Clams	24	Garlic Shrimp Pasta	23
<i>White or Red Sauce</i> #114 Santi Pinot Grigio or #144 Santa Cristina Sangiovese respectively		<i>Garlic, Onion, Tomato, White Wine Sauce</i> #127 Tormaresca Chardonnay	
Salmon with Spinach Risotto	22	Crab Cake (s)	19/30
<i>Grilled with Sun Dried Tomato Butter</i> #126 Rodney Strong Chardonnay		<i>1 or 2 Jumbo Lump Crab Cakes, Asparagus</i> Mashed Potatoes #120 Stemmari Moscato	

HOUSE WINES \$7 per Glass
CK Mondavi - Wildcreek Canyon, CA

CABERNET *CHARDONNAY*
MERLOT *PINOT GRIGIO*

PREMIUM WINES

WHITES



103 Prosecco - *Benvolio* 8/32
Verano, Italy
 110 Sauv. Blanc - *Fume* 9/36
Trentino, Italy
 112 Sauv. Blanc - *Brancott* 9.5/38
Marlborough, NZ
 114 Pinot Grigio - *Santi* 9.5/38
Trentino, Italy
 120 Moscato - *Stemmari* 8/32
Nosio Spa, Italy
 121 Riesling - *St. Michelle* 8/32
Columbia Valley, WA
 125 Rose - *Mezzacorona* 8/32
Dolomiti, Italy
 126 Chardonnay - *Rodney Strong* 9.5/38
Sonoma County, CA
 127 Chardonnay - *Tormaresca* 8.5/34
Puglia, Italy

REDS



136 PINOT NOIR - *Imagery* 9/36
Ripon, CA
 140 CHIANTI - *Melini* 8/32
Tuscany, Italy
 144 SANGIOVESE - *Santa Cristina* 8.5/34
Tuscany, Italy
 148 NERO D'AVOLA - *Cusumano* 8.5/34
Sicily, Italy
 149 ZINFANDEL - *Primitivo* 9/36
Puglia, Italy
 157 CAB SAUV - *Federalist* 12/48
Sonoma, CA
 159 ZINFANDEL - *OZV* 9/36
Lodi, CA
 160 SUPER TUSCAN - *Guado al Tasso* 14/52
Tuscany, Italy
 161 "Red Blend" - *Neprica* 8.5/34
Puglia, Italy
 166 VALPOLICELLA - *Classico Sup.* 11/44
Veneto, Italy
 203 MALBEC - *Alamos* 8/32
Mendoza, Argentina

DRAFT BEER

ALL DRAFTS 14/22 oz

MILLER LITE 3.5/4.5 *PERONI* 5/6.5
YUENGLING 3.5/4.5 *SHOCK TOP* 5/6.5
TROEGS SEASONAL 5/6.5 *STELLA ARTOIS* 6
SAM ADAMS SEASONAL 5/6.5 *GOOSE ISLAND IPA* 5/6.5

COCKTAILS

BELLINI 9 *MOSCATO SANGRIA* 10
ESPRESSO MARTINI 10 *SORRENTO SANGRIA* 10
OLD FASHIONED 9 *ITALIAN MARG* 10
MOSCOW MULE 9 *BLOOD ORANGE MARG* 10
SICILIAN COSMO 10 *ROSE GINGER MULE* 10
NEGRONI 10 *TOASTED COCONUT* 9
RASPBERRY LEMONADE 9 *SICILIAN SKYLINE* 10
JUICY PEAR 9 *DON Q SWIZZLE* 9
SUPERFRUIT SANGRIA 10 *MORE AVAILABLE*
BY REQUEST

DESSERTS

BOCCONCINI 5
CANNOLI 3.5
TRIPLE CHOCOLATE CAKE 7
PEANUT BUTTER CHOCOLATE CAKE 7
LEMON BERRY MASCARPONE 8
SALTED CARAMEL CRUNCH CAKE 8
GLUTEN FREE STRAWBERRY SHORTCAKE 9

Beverages

\$3 each

Coke *Sprite*
Diet Coke *Birch Beer*
Cherry Coke *Unsweetened Iced Tea*

PIAZZA SORRENTO
DINNER MENU



DINE IN HOURS

Monday - Saturday
4 PM to 9 PM