

GLUTEN FREE 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		

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

GLUTEN FREE SUBS

Served on Gluten Free Bread
*With Lettuce, Tomato, Onion

<i>Italian*</i>	11
<i>Ham and Cheese*</i>	11
<i>Turkey and Cheese*</i>	11
<i>Salami and Cheese*</i>	11
<i>Cheesesteak</i>	11
<i>Cheesesteak Special</i>	11.75
<i>Cheesesteak Hoagie</i>	11.75
<i>Mr. Sorrento's Special*</i>	12
<i>Grilled Chicken Parmesan</i>	11

GLUTEN FREE APPETIZERS

<i>Eggplant Involtini</i>	10
<i>Jumbo Lump Crab Dip</i>	15
<i>Homemade Bruschetta</i>	13

GLUTEN FREE PIZZAS - 10" only

<i>Traditional</i>	11	<i>Mediterranean</i>	14
<i>White</i>	11	<i>Hawaiian</i>	12
<i>Old World</i>	11	<i>Mile High</i>	14
<i>Meat Lovers</i>	14	<i>Woodsmen</i>	14
<i>Buffalo Chicken</i>	14	<i>Veggie Lovers</i>	14
<i>Four Cheese</i>	12	<i>Arugula Prosciutto</i>	14
<i>Margherita</i>	12	<i>Creazione</i>	14
<i>BBQ Chicken</i>	13		
<i>Toscana - Spiced Pizza Sauce, Roasted Red Peppers, Kalamata Olives, Grilled Chicken</i>	13		

GLUTEN FREE 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 | Prosciutto - \$2.50 Each

GF PASTA ENTREES

Add Side Salad or Cup of Soup for \$3

GF Pasta Choice	13	Pasta Primavera	28
<i>Fettucine or Penne with Marinara</i>		<i>With Fettucine</i>	
<i>#144 Santa Cristina Sangiovese</i>		<i>#120 Stemmari Moscato</i>	
Five Cheese Ravioli	22	Sausage & Peppers	23
<i>Ricotta, Mozzarella, Parmesan</i>		<i>Hot or Sweet Sausage, Penne</i>	
<i># 148 Consumamo Nero D'Avola</i>		<i>#161 Tormaresca Neprica</i>	
GF Lasagna	23	Penne Vodka	21
<i>Ricotta and Bolognese</i>		<i>With Peas and Onions</i>	
<i># 136 Imagery Pinot Noir</i>		<i>#126 Rodney Strong Chardonnay</i>	

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

GF MEAT ENTREES

Served with Gluten Free Pasta or Risotto
Add Side Salad or Cup of Soup for \$3

Chicken Marsala	23	Veal Marsala	27
<i>Rich Marsala Wine Sauce</i>		<i>Rich Marsala Wine Sauce</i>	
<i>#114 Santi Pinot Grigio</i>		<i>#114 Santi Pinot Grigio</i>	
Chicken Piccata	23	Veal Piccata	27
<i>Lemon White Wine Sauce</i>		<i>Lemon White Wine Sauce</i>	
<i>#120 Stemmari Moscato</i>		<i>#120 Stemmari Moscato</i>	
Chicken and Penne	21	Chicken Fettucine Alfredo	21
<i>With Onions and Garlic</i>		<i>Rich Cream Sauce</i>	
<i>#114 Santi Pinot Grigio</i>		<i>#114 Santi Pinot Grigio</i>	

GF SEAFOOD ENTREES

Add Side Salad or Cup of Soup for \$3

Fettucine and Clams	27	Fettucine with Spicy Crab	31
<i>White or Red Sauce</i>		<i>Spicy Marinara</i>	
<i>#114 Santi Pinot Grigio or</i>		<i>#120 Stemmari Moscato</i>	
<i>#144 Santa Cristina Sangiovese</i>		Garlic Shrimp Pasta	24
Salmon with Spinach Risotto	25	<i>Garlic, Onion, Tomato, White Wine Sauce</i>	
<i>Grilled with Sun Dried Tomato Butter</i>		<i># 127 Tormaresca Chardonnay</i>	
<i># 126 Rodney Strong Chardonnay</i>		Crab Cake (s)	19/30
		<i>1 or 2 Jumbo Lump Crab Cakes, Asparagus Mashed Potatoes</i>	
		<i># 120 Stemmari Moscato</i>	

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

GLUTEN FREE BOTTLED BEER

ANGRY ORCHARD

OMISSION

COCKTAILS

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

DESSERTS

GLUTEN FREE STRAWBERRY SHORTCAKE 9

PIAZZA SORRENTO
GLUTEN FREE
DINNER MENU



DINE IN HOURS

Monday - Saturday
4 PM to 9 PM

Beverages \$3 each

- | | |
|--------------------|-----------------------------|
| <i>Coke</i> | <i>Sprite</i> |
| <i>Diet Coke</i> | <i>Birch Beer</i> |
| <i>Cherry Coke</i> | <i>Unsweetened Iced Tea</i> |