

APPETIZERS

Bruschette

tomatoes, basil, onion, fresh mozzarella, balsamic, olive oil with crostini.

10

Mozzarella Marinara

sliced mozzarella lightly breaded & served under marinara sauce.

10

Fried Calamari

fresh squid lightly breaded & served with light marinara sauce.

14

Antipasto

selected daily meats, cheese & vegetables. prosciutto, soppressata, fresh mozzarella & roasted red peppers

16

House Salad

romaine and baby greens tossed with pepperocini peppers, tomato, reggiano parmigiano with Italian dressing

9

Caesar

romaine, anchovies, croutons, reggiano parmigiano

10

Spinach & Artichoke Dip

blend of spinach, cheese & artichoke served with crostini.

12

Mrs. A's Crab Cake

sautéed in our secret lobster cream sauce.

16

Artichoke Francese

roman style long stem artichoke heart, egg battered & sautéed in white wine, lemon and butter

14

Mr. A's Clams

whole clams sautéed with garlic, white wine & parsley.

16

Clams Oreganato

fresh clams baked with breadcrumbs, garlic & parmesan.

14

Mussels Marinara

PEI mussels served under light marinara sauce.

16

Sorrento Mushrooms

mushrooms stuffed with garlic, mozzarella, parmesan, & a touch of tomato.

12

SALADS

Mediterranean

baby greens with our creamy bleu cheese dressing tossed with olives, tomato, onion, roasted red pepper and pepperocini.

10

Mozzarella & Tomato

sliced fresh mozzarella & tomato with basil and a drizzle of olive oil

12

Greek Salad

romaine, tomato, onion, calamata olives, pepperocini, feta cheese.

10

PIZZA

Cheese Pie

homemade dough with sauce and our special mozzarella blend. twelve inch or sixteen inch

9 or 12

12" or 16"

Meat Pie

Pepperoni, Sausage, Meatballs

13 or 16

Veggie Pie

mushrooms, onion, green peppers, black olives, and tomatoes

14 or 17

Additional Toppings

pepperoni, mushrooms, black olives, extra cheese, anchovies, meatballs, sausage, onions, green peppers, garlic, bacon, artichoke hearts, tomatoes, pineapple, and pepperocini peppers.

Small - 1 or Large - 1.75

Spinach Pie

spinach blended with three cheeses.

15 or 18

Sorrento Special

mushrooms, green peppers, onions, sausage and pepperoni.

14 or 17

(no substitutions)

White Pie

specialty mixture of cheeses including: ricotta, mozzarella, and romano.

14 or 17

PASTA

Penne Marinara

toasted in our specialty light marinara

12

Vodka Pasta

pink cream sauce, with a touch of tomato, vodka and spice tossed with penne.

16

Spinach Lasagna

spinach lasagna with ricotta and mozzarella cheese.

16

Fettucine Alfredo

fettucine tossed with cream, butter and parmesan cheese.

17

Lasagna

layers of beef, Italian sausage, three cheese blend and marinara sauce.

16

Tortellini Sorrento

specialty cheese pasta with prosciutto, fresh basil and light tomato and cream sauce.

20

Baked Manicotti

ricotta cheese blend rolled in homemade pasta served with light marinara sauce.

16

Broccoli & Cavatelli

broccoli, olive oil and garlic tossed with cavatelli.

16

Spaghetti with Meatballs

spaghitini tossed with meat balls and marinara

14

Add Chicken: 5

Add Shrimp: 7

VEAL

**we only use Provimi veal*

\$30

Francese
*egg battered then sautéed
in white wine, lemon, butter with
sautéed veggies and potato.*

Picatta
*sautéed in white wine, butter,
and lemon with sautéed veggies
and potato.*

Marsala
*sautéed with mushrooms, marsala
wine and butter
with sautéed veggies and potato.*

Parmigiana
*lightly breaded veal under marinara,
mozzarella and parmesan cheese
with a side of penne.*

CHICKEN

\$23

Francese
*egg battered then sautéed
in white wine, lemon, butter with
sautéed veggies and potato.*

Scaparelli
*chicken breast sautéed with
sausage, peppers,
onions over penne.*

Parmigiana
*lightly breaded breast under
marinara, mozzarella
and parmesan cheese with
side of penne marinara.*

Marsala
*chicken breast sautéed with mush-
rooms, marsala wine & butter with
sautéed veggies and potato.*

Piccata
*chicken breast sautéed in white
wine, lemon, butter with sautéed
veggies and potato.*

SEAFOOD

Shrimp Scampi
*sautéed with garlic and wine
over a bed of linguini.*
26

Shrimp Parmigiana
*lightly breaded and served
under marinara, mozzarella and
parmesan with a side of
penne marinara.*
26

Shrimp Fra' Diablo
*sautéed in spicy marinara over
a bed of linguini.*
26

**Mrs. A's
Crab Cakes**
*sautéed in secret lobster
cream sauce with sautéed
veggies and potato.*
28

Shrimp Francese
*egg battered then sautéed
in white wine and lemon,
butter with sautéed
veggies and potato..*
26

Mussels Over Pasta
*PEI mussels tossed with garlic, olive oil
and marinara
over linguini.*
26

Frutti de Mare
*fresh clams, mussels, shrimp and
calamari tossed with marinara
over linguini.*
36

Clams over Pasta
*sautéed fresh clams served with a
red or white sauce over linguini.*
26

EGGPLANT

Parmigiana
*lightly breaded eggplant under
marinara, mozzarella
and parmesan cheese
with side of penne marinara.*
18

Rollitini
*eggplant rolled and stuffed with
three cheeses and topped with
marinara and mozzarella with
side of penne marinara.*
20

Sorrento Eggplant
*eggplant rolled and stuffed with
three cheeses and prosciutto
topped with marinara with
side of penne marinara*
20

Thank you for choosing Sorrentos. Please be patient, for
good cuisine cannot be rushed.

Thank you,



A 20% Gratuity Will Be Added To Parties Of 6 Or More. Please no splitting checks.

* consuming raw or under cooked meat, poultry, eggs, shellfish or seafood may increase your risk of food borne illness *