

APPETIZERS

Bruschette

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

11

Mozzarella Marinara

sliced mozzarella lightly breaded & served under marinara sauce.

12 or 18

Fried Calamari

fresh squid lightly breaded & served with light marinara sauce.

16

Antipasto

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

18

House Salad

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

10

Caesar

romaine, anchovies, croutons, reggiano parmigiano

12

Spinach & Artichoke Dip

blend of spinach, cheese & artichoke served with crostini.

14

Mrs. A's Crab Cake

sautéed in our secret lobster cream sauce.

18

Artichoke Francese

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

16

Buratta

buratta mozzarella cheese, tomato, basil, olive oil, balsamic reduction

16

Mr. A's Clams

whole clams sautéed with garlic, white wine & parsley.

16

Clams Oreganato

fresh clams baked with breadcrumbs, garlic & parmesan.

16

Mussels Marinara

PEI mussels served under light marinara sauce.

16

Sorrento Mushrooms

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

12

Mozzarella & Tomato

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

14

Greek Salad

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

12

SALADS

Mediterranean

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

12

PIZZA

Cheese Pie

12" or 16"

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

10 or 13

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

tossed in our specialty light marinara with a scoop of pot cheese

16

Vodka Pasta

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

21

Spinach Lasagna

spinach lasagna with ricotta and mozzarella cheese.

21

Fettuccine Alfredo

fettuccine tossed with cream, butter and parmesan cheese.

20

Lasagna

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

22

Tortellini Sorrento

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

24

Baked Manicotti

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

20

Broccoli & Cavatelli

broccoli, olive oil, garlic, butter, and romano, tossed with cavatelli.

20

Spaghetti with Meatballs

spaghitini tossed with meat balls and marinara

18

Add Chicken: 5

Add Shrimp: 7

VEAL

**we only use Provimi veal*

\$32

Francese

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

Marsala

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

Picatta

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

Parmigiana

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

CHICKEN

\$26

Francese

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

Marsala

chicken breast sautéed with mushrooms, marsala wine & butter with sautéed veggies and potato.

Parmigiana

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

Piccata

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

Scaparelli

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

SEAFOOD

Shrimp Scampi

sautéed with garlic and wine over a bed of linguini.
30

Mussels Over Pasta

PEI mussels tossed with garlic, olive oil and marinara over linguini.
30

Shrimp Parmigiana

lightly breaded and served under marinara, mozzarella and parmesan with a side of penne marinara.
30

Mrs. A's Crab Cakes

sautéed in secret lobster cream sauce with sautéed veggies and potato.
32

Shrimp Francese

egg battered then sautéed in white wine and lemon, butter with sautéed veggies and potato..
30

Frutti de Mare
fresh clams, mussels, shrimp and calamari tossed with marinara over linguini.
38

Shrimp Fra' Diablo
sautéed in spicy marinara over a bed of linguini.
30

Clams over Pasta
sautéed fresh clams served with a red or white sauce over linguini.
30

EGGPLANT

Parmigiana

lightly breaded eggplant under marinara, mozzarella and parmesan cheese with side of penne marinara.
22

Rollitini

eggplant rolled and stuffed with three cheeses and topped with marinara and mozzarella with side of penne marinara.
23

Sorrento Eggplant

eggplant rolled and stuffed with three cheeses and prosciutto topped with marinara with side of penne marinara
24

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

Thank you,



A 20% Gratuity May 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 *