

# 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,  
& roasted red peppers  
18

## 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

## 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

# SALADS

## House Salad

romaine and baby greens tossed with  
pepperocini peppers, tomato, reggiano  
parmigiano with Italian dressing  
10

## Caesar

romaine, anchovies, croutons,  
reggiano parmigiano  
12

## Mediterranean

baby greens with our creamy bleu cheese  
dressing tossed with olives,  
tomato, onion, roasted red pepper  
and pepperocini.  
12

## Burratta

burratta mozzarella cheese,  
tomato, basil, olive oil, balsalmic reduction  
16

## Greek Salad

romaine, tomato, onion, calamata olives,  
pepperocini, feta cheese.  
12

# PIZZA

## Cheese Pie

homemade dough with sauce and our  
special mozzarella blend. twelve inch or sixteen inch  
13 or 16

## Meat Pie

Pepperoni, Sausage, Meatballs  
15 or 18

## Veggie Pie

mushrooms, onion, green peppers,  
black olives, and tomatoes  
16 or 19

## Additional Toppings

pepperoni, mushrooms, black olives,  
extra cheese, anchovies, meatballs,  
sausage, onions, green peppers, garlic,  
bacon, artichoke hearts, tomatoes,  
pineapple, and pepperocini peppers.  
Small - 1.75 or Large - 2.50

## Spinach Pie

spinach blended with three cheeses.  
17 or 20

## Sorrento Special

mushrooms, green peppers, onions,  
sausage and pepperoni.  
16 or 19  
(no substitutions)

## White Pie

specialty mixture of cheeses including:  
ricotta, mozzarella, and romano.  
16 or 19

# 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

## Fettuccine Alfredo

fettuccine tossed with cream, butter and  
parmesan cheese.  
20

## Lasagna

layers of beef, Italian sausage, three  
cheese blend and marinara sauce.  
22

## Spinach Lasagna

spinach lasagna with  
ricotta and mozzarella cheese.  
21

## 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

## Tortellini Sorrento

specialty cheese pasta with prosciutto, fresh  
basil and light tomato and cream sauce.  
24

## Spaghetti with Meatballs

spaghitini tossed with meat balls and  
marinara  
18

Add Chicken: 5    Add Shrimp: 7

# FAMILY HOUSE SPECIALTIES

Rigatoni Bolognese  
ground beef, Italian sausage with  
pink cream sauce and romano  
cheese and specialty spices  
24

Chicken Parmigiana  
lightly breaded breast under  
marinara, mozzarella  
and parmesan cheese with  
side of penne marinara.  
26

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

## VEAL

\*we only use Provimi veal  
\$32

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

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.

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

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

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

Mrs. A's  
Crab Cakes  
sautéed in secret lobster  
cream sauce with sautéed  
veggies and potato.  
36

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

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

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

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

## EGGPLANT

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

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.

\*All credit card payments, will be charged a processing fee\*

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