

APPETIZERS

Bruschette

tomatoes, basil, onion, fresh mozzarella,
balsamic, olive oil with crostini.
12

Mozzarella Marinara

sliced mozzarella lightly breaded
& served under marinara
sauce.
14 or 20

Fried Calamari

fresh squid lightly breaded & served
with light marinara sauce.
21

Antipasto

selected daily meats, cheese & vegetables,
& roasted red peppers
21

House Salad

romaine and baby greens tossed with
pepperocini peppers, tomato, reggiano
parmigiano with Italian dressing
12

Caesar

romaine, anchovies, croutons,
reggiano parmigiano
14

Spinach & Artichoke Dip

blend of spinach, cheese &
artichoke served with crostini.
16

Mrs. A's Crab Cake

sautéed in our secret lobster
cream sauce.
22

Artichoke Francese

roman style long stem artichoke heart,
egg battered & sautéed in white wine,
lemon and butter
19

Mr. A's Clams

whole clams sautéed with garlic,
white wine & parsley
21

Clams Oreganato

fresh clams baked with breadcrumbs,
garlic & parmesan.
21

Mussels Marinara

PEI mussels served under light
marinara sauce.
21

Sorrento Mushrooms

mushrooms stuffed with garlic,
parmesan, breadcrumbs
& a touch of tomato.
16

SALADS

Mediterranean

baby greens with our creamy bleu cheese
dressing tossed with olives,
tomato, onion, roasted red pepper
and pepperocini.
15

Burratta

burratta mozzarella cheese,
tomato, basil, olive oil, balsalmic reduction
18

Greek Salad

romaine, tomato, onion, calamata olives,
pepperocini, feta cheese.
14

PIZZA

Cheese Pie

homemade dough with sauce and our
special mozzarella blend. twelve inch or sixteen inch
16 or 20

12" or 16"

Meat Pie

Pepperoni, Sausage, Meatballs
18 or 22

Veggie Pie

mushrooms, onion, green peppers,
black olives, and tomatoes
20 or 23

Additional Toppings

pepperoni, mushrooms, black olives,
extra cheese, anchovies, meatballs,
sausage, onions, green peppers, garlic,
bacon, artichoke hearts, tomatoes,
pineapple, and pepperocini peppers.
Small - 2.50 or Large - 3.50

Spinach Pie

spinach blended with three cheeses.
21 or 24

Sorrento Special

mushrooms, green peppers, onions,
sausage and pepperoni.
20 or 23
(no substitutions)

White Pie

specialty mixture of cheeses including:
ricotta, mozzarella, and romano.
20 or 23

PASTA

Penne Marinara

tossed in our specialty light marinara
with asoop of pot cheese
19

Vodka Pasta

pink cream sauce, with a touch of tomato,
vodka and spice tossed with penne.
26

Fettuccine Alfredo

fettuccine tossed with cream, butter and
parmesan cheese.
24

Lasagna

layers of beef, Italian sausage, three
cheese blend and marinara sauce.
26

Baked Manicotti

ricotta cheese blend rolled in homemade
pasta served with light marinara sauce.
22

Broccoli & Cavatelli

broccoli, olive oil, garlic, butter, and
romano, tossed with cavatelli.
24

Spinach Lasagna

spinach lasagna with
ricotta and mozzarella cheese.
26

Tortellini Sorrento

specialty cheese pasta with prosciutto, fresh
basil and light tomato and cream sauce.
28

Spaghetti with Meatballs

spaghitini tossed with meat balls and
marinara
21

Add Chicken: 6 Add Shrimp: 8

FAMILY HOUSE SPECIALTIES

Rigatoni Bolognese
ground beef, Italian sausage with
pink cream sauce and romano
cheese and specialty spices
28

Chicken Parmigiana
lightly breaded breast under
marinara, mozzarella
and parmesan cheese with
side of penne marinara.
30

Eggplant Rollitini
eggplant rolled and stuffed with
three cheeses and topped with
marinara and mozzarella with
side of penne marinara.
28

VEAL

*we only use Provimi veal
\$36

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

Piccata
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.

\$30

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

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

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.
34

Mrs. A's
Crab Cakes
sautéed in secret lobster
cream sauce with sautéed
veggies and potato.
44

Mussels Over Pasta
PEI mussels tossed with garlic, olive oil
and marinara over linguini.
34

Shrimp Fra' Diablo
sautéed in spicy marinara over
a bed of linguini.
34

Shrimp Francese
egg battered then sautéed
in white wine and lemon,
butter with sautéed
veggies and potato..
34

Clams over Pasta
sautéed fresh clams served with a
red or white sauce over linguini.
34

Shrimp Scampi
sautéed with garlic and wine
over a bed of linguini.
34

Frutti de Mare
fresh clams, mussels, shrimp and
calamari tossed with marinara
over linguini.
44

EGGPLANT

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

Sorrento Eggplant
eggplant rolled and stuffed with
three cheeses and prosciutto
topped with marinara with
side of penne marinara
28

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