

APPETIZERS

Bruschette

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

14

Mozzarella Marinara

sliced mozzarella lightly breaded & served under marinara sauce.

14 or 20

Fried Calamari

fresh squid lightly breaded & served with light marinara sauce.

22

Antipasto

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

22

Spinach & Artichoke Dip

blend of spinach, cheese & artichoke served with crostini.

18

Mrs. A's Crab Cake

served with our secret lobster cream sauce.

24

Artichoke Francese

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

22

Mr. A's Clams

whole clams sautéed with garlic, white wine & parsley.

24

Clams Oreganato

fresh clams baked with breadcrumbs, garlic & parmesan.

24

Mussels Marinara

PEI mussels served under light marinara sauce.

24

Sorrento Mushrooms

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

18

SALADS

House Salad

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

14

Caesar

romaine, anchovies, croutons, reggiano parmigiano

16

Mediterranean

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

16

Burratta

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

20

Greek Salad

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

16

PIZZA

Cheese Pie

homemade dough with sauce and our special mozzarella blend.

18

ALL 12"

Meat Pie

Pepperoni, Sausage, Meatballs

24

Veggie Pie

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

24

Additional Toppings

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

2.50

Spinach Pie

spinach blended with three cheeses.

24

Sorrento Special

mushrooms, green peppers, onions, sausage and pepperoni.

24

(no substitutions)

Any 3 toppings pizza

24

White Pie

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

24

PASTA

Penne Marinara

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

21

Vodka Pasta

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

28

Spinach Lasagna

spinach lasagna with ricotta and mozzarella cheese.

28

Fettuccine Alfredo

fettuccine tossed with cream, butter and parmesan cheese.

26

Lasagna

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

28

Tortellini Sorrento

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

30

Baked Manicotti

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

24

Broccoli & Cavatelli

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

26

Spaghetti with Meatballs

spaghitini tossed with meat balls and marinara

23

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
30

Chicken Parmigiana
lightly breaded breast under marinara, mozzarella and parmesan cheese with side of penne marinara.
32

Eggplant Rollitini
eggplant rolled and stuffed with three cheeses and topped with marinara and mozzarella with side of penne marinara.
30

VEAL

**we only use Provimi veal*
\$38

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

\$32

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 mushrooms, 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.
36

Shrimp Fra' Diablo
sautéed in spicy marinara over a bed of linguini.
36

Shrimp Scampi
sautéed with garlic and wine over a bed of linguini.
36

Mrs. A's Crab Cakes
served with secret lobster cream sauce with sautéed veggies and potato.
46

Shrimp Francese
egg battered then sautéed in white wine and lemon, butter with sautéed veggies and potato..
36

Mussels Over Pasta
PEI mussels tossed with garlic, olive oil and marinara over linguini.
36

Clams over Pasta
sautéed fresh clams served with a red or white sauce over linguini.
36

Frutti de Mare
fresh clams, mussels, shrimp and calamari tossed with marinara over linguini.
46

EGGPLANT

Parmigiana
lightly breaded eggplant under marinara, mozzarella and parmesan cheese with side of penne marinara.
28

Sorrento Eggplant
eggplant rolled and stuffed with three cheeses and prosciutto topped with marinara with side of penne marinara
30

KIDS MENU: Spaghetti with Meatballs or Sausage 12 Fettuccine Alfredo 13
Pasta with Butter; Choice of Spaghetti, Penne or Fettuccine 10 Chicken Nuggets w Fries 12

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