Jumbo Meatball all beef, family recipe, red sauce, ricotta

24

Mozzarella Marinara sliced mozzarella lightly breaded & served under marinara sauce.

14 or 20

Fried Calamari fresh squid lightly breaded & served with light marinara sauce.

Bruschette

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

14

House Salad

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

14

Caesar

romaine, anchovies, croutons, reggiano parmigiano

16

Mrs. A's Crab Cake served with our secret lobster cream sauce.

24

Spinach & Artichoke Dip blend of spinach, cheese & artichoke served with crostini.

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

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

18

Mediterranean

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

Antipasto selected daily meats, cheese & vegetables.

Cheese Pie

homemade dough with sauce and our special mozzarella blend.

18

Veggie Pie mushrooms, onion, green peppers,

> black olives, and tomatoes. 24

Sorrento Special

mushrooms, green peppers, onions, sausage and pepperoni.

24

(no substitutions)

Rigatoni Marinara

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

21

Fettuccine Alfredo

fettuccine tossed with cream, butter and parmesan cheese.

26

Baked Manicotti

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

24

Add Chicken: 6

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

Any 3 toppings pizza

Vodka Pasta

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

> 28 Lasagna

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

Broccoli & Cavatelli

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

26

Mr. A's Clams

whole clams sautéed with garlic, white wine & parsley.

24

Clams Oreganato fresh clams baked with breadcrumbs, garlic & parmesan.

Mussels Marinara PEI mussels served under light marinara sauce.

24

Burrata

burrata mozzarella cheese, tomato, basil, olive oil, balsalmic reduction

20

Panzanella

white beans, tomato, crispy focaccia, basil, cucumber, onion, red wine vinaigrette

Greek Salad

romaine, tomato, onion, cucumber, green pepper, calamata olives, pepperocini, feta cheese.

16

Meat Pie

Pepperoni, Sausage, Meatballs

24

Spinach Pie spinach blended with three cheeses.

White Pie

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

Spicy Rigatoni

tomato, dried peppers, cream, parmesan reggiano

Tortellini Sorrento

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

Spaghetti with Meatballs

spaghitini tossed with meat balls and marinara

23

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 rigatoni marinara.

32

Eggplant Rollitini

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

30

*we only use Provimi veal \$38

Francese

thinly pounded veal, light egg batter, pan sauteed, beurre blanc, fried capers.

Picatta

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

Marsala

thinly pounded, sauteed wild mushrooms deglazed with cognac, marsala sauce.

Parmigiana

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

CHICKEN

Franchese

thinly pounded chicken breast, light egg batter, pan sauteed, beurre blanc, fried capers.

Marsala

thinly pounded, sauteed wild mushrooms deglazed with cognac, marsala sauce.

Scaparelli

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

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 rigatoni marinara.

36

Shrimp Fra' Diablo

sautéed in spicy marinara over

a bed of linguini.

36

Sonny Boy's Shrimp

jumbo shrimp, sherry and garlic

cream, linguini.

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, lemon, and 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 rigatoni marinara.

Sorrento Eggplant

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

KIDS MENU: Spaghetti with Meatballs or Sausage 12 Fettuccine Alfredo 13

Pasta with Butter; Choice of Spaghetti, Fettuccine 10 Chicken Nuggets w Fries 12

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

Thank you, Ando

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 *