

Sorrento Lunch Menu

Antipasti

Salumi Plate with Artisan Cured Meats and Cheeses \$18

Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan \$12

Mediterranean Black Mussels with Pomodoro, Shallots, and Red Chili Flakes \$13

Calamari Fritti with Spicy Marinara Sauce \$10

Soft Polenta and Jumbo Crab Cake with Garlic Cream \$14

Bruschetta with Roasted Roma Tomato, Basil, Burrata di Bufala and Balsamic Reduction \$10

Cremini Ripieni: Baby Portabella Mushrooms Stuffed with Crab Meat and Roasted Peppers \$14

Classic Escargots with Garlic Butter \$12

Piccola Insalata

Caprese with Buffalo Mozzarella, Fresh Tomatoes, and Basil \$9

Red Beet and Orange Salad with Seared Goat Cheese and Balsamic Vinaigrette \$9

Traditional Caesar Salad \$9

Mediterranean Salad with Kalamata Olives, Oranges and Feta Cheese \$9

*Arugula, Mission Fig, Prosciutto, Gorgonzola Dolce and Candied Pecans
With Balsamic Vinaigrette \$12*

Grande Insalata

*Jumbo Texas Crab and Shrimp with Blood Orange, Mixed Greens
And Lemon Infused Olive Oil Vinaigrette \$22*

*Choice of Grilled Shrimp, Chicken Breast, or Deboned Leg & Thigh
over Mediterranean Salad \$19 over Caesar Salad \$19*

*Ahi Tuna Salad, Mixed Greens, Feta Cheese and Aged Balsamic \$22
(Wasabi & Ginger on Request)*

Zuppe

Soup of the Day \$8

Maine Lobster Bisque \$12

Market Vegetable Minestrone with Lentils \$7

Butternut Squash with Almond Cream \$7

Tuscan Bean Soup with Oxtail Broth \$10

Pizza

*Buffalo Mozzarella, Oven Roasted
Roma Tomato and Fresh Basil \$16*

Italian Sausage and Roasted Peppers \$16

*Three Cheese Pizza with Burrata, Parmesan,
Fresh Mozzarella and Mix Baby Greens \$16*

Prosciutto San Daniele and Arugula \$18

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Primi Piatti

*Lobster and Crab Tortelloni
With Lemon Cream \$24*

*Wild Mushroom and Sage Ravioli
With White Truffle Oil \$18*

*Butternut Squash Ravioli
With Sage and Brown Butter \$17*

*Seasonal Seafood Linguine Pescatore
With Spicy Pomodoro Sauce \$24*

*Angel Hair with Grilled Chicken, Sun Dried
Tomatoes, Basil Olive Oil \$22*

Rigatoni with Lamb Ragu \$23

Traditional Spaghetti and Meatballs \$18

Lasagna with Prime Beef and Ricotta \$18

*Torchetti Pasta with Spicy Sausage
And Vodka Sauce \$19*

Secondi Piatti

Fire Grilled Herb Chicken Breast with Roasted Vegetables and Red Wine Reduction \$22

Braised Beef Short Rib with Truffle Potatoes \$39

Filet Mignon with Wild Mushroom, Truffle Potatoes, and Green Peppercorn Sauce \$32

Seared Diver Sea Scallops with Arugula and Crab Meat Risotto-Saffron Sauce \$28

Black Sesame-Crusted Ahi Tuna with Julienne Vegetables \$26

Lamb Chops Stuffed with Goat Cheese and Herbs with Grilled Fennel and Trevisio \$36

Chicken Breast with Wild Mushrooms and Marsala Sauce \$24

Milk Fed Veal Scaloppini Piccata \$26

Pan Seared Gulf Red Snapper - Lemon Risotto, Green Peas and Tomato Bisque \$28

Chilean Sea Bass with Spinach, Artichoke and Citrus Caper Sauce \$32

Business Lunch \$26 per Person

First

Choice of Zuppa or Piccola Insalata

Second

Herb Crusted Salmon with Scampi Risotto Fresh Herbs, in a Pomodoro Sauce

Prime New York Strip with Truffle Butter and Patatine Fritte

Hand Crafted Braised Veal Osso Buco Ravioli

Herb Crusted Seared Tuna with Lemon Risotto, Crab Meat and Lemon Cream

*Boneless Chicken Leg Stuffed with Goat Cheese and Herbs
Over Linguini Oglio e-Olio, Wild Mushrooms and Sun Dried Tomatoes*

Third

A Scoop of Spumoni or Sorbet

Petite Espresso Chocolate Soufflé

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