

Sorrento Dinner Menu

Chef's Tasting Menu

\$65.00 per person

First

*Soft Egg Yolk and Ricotta Raviolo,
Prosciutto, Sage and Truffle Oil*

Second

*Burrata Di Bufala, Heirloom Tomatoes,
Arugula, Basil with Olive Oil and Balsamic*

Third

*Herb Crusted Seared Tuna, Lemon Risotto,
Crabmeat and Lemon Cream*

Fourth

*Veal Medallion with Risotto al Salto,
Pearl Onions and Green Beans*

Fifth

*Orange Confit Preserve Panna Cotta with
Fresh Vanilla Bean and Raspberry Sauce*

Suggested Wine Pairing

\$40 per person

First

Maschio Prosecco

Second

Matua Valley Sauvignon Blanc

Third

Belle Glos "Clark & Telephone" Pinot Noir

Fourth

Robert Mondavi Napa Valley Cabernet

Fifth

Toast of Chambord & Cream

Antipasti

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

*Seared Hudson Valley Foie Gras with
Poached Pear, Gorgonzola and Wilted Arugula \$19*

*Beef Tenderloin Carpaccio with
Arugula and Shaved Parmesan \$13*

*Wild Mushroom Risotto with Truffle Oil
Served Tableside from a
Carved Grana Padana Wheel \$16*

*Classic Escargot
with Garlic Butter and Fresh Herbs \$12*

Mussels in a Spicy Tomato Brodetto \$15

*Bruschetta with Roma Tomato,
Fresh Basil, and Buffalo Mozzarella \$ 10*

Calamari Fritti with Spicy Marinara Sauce \$12

*Stuffed Creminis Mushrooms
with Crabmeat and Roasted Peppers \$14*

Zuppe

Tuscan Bean with Oxtail and Beef Broth \$10

Fresh Maine Lobster Bisque \$12

Classic Minestrone with Lentils \$10

Butternut Squash with Almond Cream \$10

Insalate

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

*Mediterranean Salad with Feta Cheese,
Kalamata Olives and Baby Mixed Greens \$9*

*Red Beet and Orange Salad with
Seared Goat Cheese Medallion \$10*

Traditional Caesar Salad \$9

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

***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

Handmade Fresh Pasta Daily

Wild Mushroom and Sage Ravioli with Creminis and White Truffle Oil \$21

Lobster and Crab Tortelloni with Lemon Cream and Caviar \$26

Braised Veal Osso Buco Ravioli \$28

Lasagna with Prime Ground Beef, Ricotta and Pecorino \$24

Spaghetti with Veal Meatballs, Tomato Sauce and Basil Pesto \$24

Butternut Squash Ravioli, Julienne Zucchini, Sage Brown Butter and Lemon Zest \$21

Torchetti Pasta with Spicy Italian Sausage and Vodka Sauce \$26

Tagliatelle Pasta with Alfredo Sauce \$20

Add Lobster Tail \$38 Add Shrimp Spiedini \$32 Add Grilled Chicken \$28

Add Goat Cheese Stuffed Chicken Rollatini \$28

Second Piatti

Herb Crusted Seared Tuna, Lemon Risotto, Crabmeat and Lemon Cream \$32

Fire Grilled Herbed Chicken Breast and Market Vegetables with a Red Wine Reduction \$24

Veal Osso Buco with Stone Ground Herbed Polenta \$45

Pan Seared Wild Salmon with Scampi Risotto and Fine Herbs in Pomodoro Sauce \$28

Pan Seared Filet of Branzino – Lemon Risotto, Green Peas, and Tomato Bisque \$39

Veal Medallions with Risotto al Salto, Pearl Onions, and Green Beans \$36

Vitello al Limone “Veal Scaloppini Picatta” with Torchetti Pasta \$38

Double Lamb Chop Stuffed with Goat Cheese and Herbs, with Grilled Fennel and Trevisio \$42

Cioppino: Fresh Seasonal Seafood in a Spicy Tomato Broth \$39

Chilean Sea Bass, Wilted Spinach, Baby Artichoke, and Citrus-Caper Sauce \$42

Seared Diver Sea Scallops with Arugula and Crabmeat Risotto-Saffron Sauce \$39

Filet Mignon- Wild Mushroom, Truffle Mashed Potatoes and Green Peppercorn Sauce \$39

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