




SORRENTO

RISTORANTE

Antipasti

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- Raviolo D'uovo: Egg Raviolo with Prosciutto, Sage and Ricotta Cheese \$22*
Calamari Fritti with Spicy Marinara Sauce \$18
Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan \$18
Classic Escargot with Garlic, Butter and Fine Herbs \$17
Stuffed Creminis Mushrooms with Crabmeat and Roasted Peppers \$18
Fresh Maine Lobster Bisque \$14
Classic Minestrone with Lentils \$12


Insalata

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- Mediterranean Salad with Feta Cheese, Kalamata Olives and Baby Mixed Greens \$18*
Red Beet and Orange Salad with Seared Goat Cheese Medallion \$18
Baby Heirloom Tomatoes, Burrata Di Bufala and Oliva Di Umbria \$18
Large Traditional Caesar Salad with Grilled Herb Free-Range Chicken \$26


Pasta

- Lasagna with Prime Ground Beef, Ricotta and Pecorino \$32*
Loyster and Arugula Tortelloni with Lemon Cream and Caviar \$38
Torchetti Pasta with Spicy Italian Sausage and Vodka Sauce \$28
Fettuccini Pasta with Grilled Free-Range Chicken and Alfredo Sauce \$35
Butternut Squash Ravioli, Julienne Zucchini, Sage Brown Butter and Lemon Zest \$29

Secondi

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- Pan Seared Wild Salmon with Scampi Risotto and Fine Herbs in Pomodoro Sauce \$39*
Seared Diver Sea Scallops with Arugula and Crabmeat Risotto-Saffron Sauce \$49
Filet Mignon- Wild Mushroom, Truffle Mashed Potatoes and Green Peppercorn Sauce \$62
Braised Beef Short Rib with Truffle Potatoes \$70
Veal Osso Buco with Stone Ground Herbed Polenta \$70
Chilean Sea Bass, Wilted Spinach, Baby Artichoke and Citrus-Caper Sauce \$49
Double Lamb Chop Stuffed with Goat Cheese and Herbs with Grilled Fennel and Trevisio \$62
Fire Grilled Herbed Chicken Breast and Market Vegetables with a Red Wine Reduction \$40
Herbed Crusted Seared Ahi Tuna, Lemon and Lobster Risotto \$39
Oven Cooked Dover Sole with Salmoriglio, Lemon Capers, and Fresh Vegetables \$90
Linguini Butter and Sage Pasta with Truffle Carpaccio \$60
(Portioned for 2, Deboned at the Table)

Dolce

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- House Made Tiramisu with a Chocolate Truffle \$14*
Sorbet or Gelato with Fresh Berries \$12
Cheesecake with Drizzled Strawberry Sauce and Cherry \$14
Cannoli Stuffed with Ricotta and Chocolate, Drizzled in Chocolate Sauce \$14
Key-Lime Pie \$12
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