

SORRENTO

R I S T O R A N T E

Sunday May 12th, 2024



Antipasti

- Raviolo D'uovo: Egg Raviolo with Prosciutto, Sage and Ricotta Cheese \$20*
- Calamari Fritti with Spicy Marinara Sauce \$14*
- Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan \$15*
- Classic Escargot with Garlic, Butter and Fine Herbs \$15*
- Stuffed Creminis Mushrooms with Crabmeat and Roasted Peppers \$18*
- Fresh Maine Lobster Bisque \$14*
- Classic Minestrone with Lentils \$12*

Insalata

- Mediterranean Salad with Feta Cheese, Kalamata Olives and Baby Mixed Greens \$14*
- Red Beet and Orange Salad with Seared Goat Cheese Medallion \$14*
- Baby Heirloom Tomatoes, Burrata Di Bufala and Oliva Di Umbria \$16*
- Large Traditional Caesar Salad with Grilled Herb Free-Range Chicken \$24*

Pasta

- Lasagna with Prime Ground Beef, Ricotta and Pecorino \$32*
- Lobster and Arugula Tortelloni with Lemon Cream and Caviar \$35*
- 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

- 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*
(Portioned for 2, Deboned at the Table)

Dolce

- 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*

