STARTERS

ANTIPASTO PLATTER

HOT 19
Eggplant rollatini, calamari, mussels & clams marinara, broccoli rabe, sweet Italian sausage & stuffed mushrooms

COLD 17
Imported Italian meats & cheeses, tomato crostini & assorted vegetables

MUSSELS (GF)
P.E.I. mussels in a choice of garlic & white wine, marinara or fra diavolo sauce 16

STEAMED CLAMS (GF)
One dozen little neck clams in a choice of garlic & white wine, marinara, or fra diavolo 17

CALAMARI BALSAMICO
Fried calamari, tossed with sliced sweet & hot peppers, gorgonzola & drizzled with balsamic reduction 17

FRIED CALAMARI
with marinara sauce 16

MOZZARELLA STICKS (V)
with tomato sauce 11

BURRATA (GF) (V)
Fresh arugula tossed with extra virgin olive oil & tomatoes, drizzled with balsamic reduction 14

STUFFED MUSHROOMS
Crab & breadcrumbs, with garlic, butter, lemon & wine 14

WINGS
Buffalo or spicy scampi style or sweet garlic honey 16

GARLIC BREAD

BRUSCHETTA (V)
Toasted bread topped with chilled diced tomatoes, Grana cheese, red onions & fresh basil 12

MOZZ (V)
Garlic butter & mozzarella 11

CLASSIC (V)
Garlic herb butter, grated parmesan 8

Substitute
Cauliflower Pizza Crust ***(GF)*** *+3*

ARANCINI (V)
Fried rice balls, marinara, parmesan 12

PORTABELLA NAPOLEON (GF) (V)
Chilled grilled eggplant, zucchini, yellow squash, roasted peppers, fresh mozzarella, balsamic, olive oil & basil 14

SOUP

PASTA FAGIOLI (V) (GFA)
Cannellini beans, tubetti pasta, tomato & seasonings 8

SOUP ANGELITO (GFA)
Spinach, egg, parmesan, chicken broth & tiny meatballs 8

TUSCAN CHICKEN (GFA)
Cheese filled pasta, chicken & vegetables 8

SALADS

Served with a choice of Italian Vinaigrette, Balsamic Vinaigrette, Gorgonzola Balsamic, Ranch, Honey Mustard

CAESAR SALAD (V)
Romaine lettuce, house made croutons, shaved parmesan Entree 13 | Appetizer 9

CITRUS HONEY CHICKEN SALAD
Dried cranberries, diced chicken, & tomatoes, tossed with a honey balsamic vinaigrette over mixed greens, topped with Oranges, goat cheese crostini, balsamic glaze & honey drizzle 18

HOUSE SALAD (GF) (V)
Mixed greens, garden vegetables choice of dressing
Entrée 12 | Appetizer 8

ITALIAN CHEF SALAD (GF)
Diced ham, salami, pepperoni, provolone, mushrooms, artichokes, roasted red peppers & olives, with Italian vinaigrette mixed greens, 16

GRILLED VEGETABLE SALAD (GF) (V)
Grilled then chilled, yellow squash, eggplant, zucchini, roasted peppers, tomatoes & fresh mozzarella, balsamic vinaigrette, greens 16

GRILLED CHICKEN SALAD
Sliced grilled chicken, shredded mozzarella, olives, tomatoes, mushroom, cold pasta, greens 18
GRILLED SHRIMP 23 | **GRILLED SALMON** 26

SALAD ADDITIONS
Grilled/ Breaded Chicken 6 Grilled Shrimp 10 Salmon 12 Gorgonzola 2
Goat Cheese 3 Burrata 6 Fresh Mozzarella 4

PASTA

BURRATA RAVIOLI
Burrata filled pockets of pasta, tomato cream sauce with sweet peas, fresh burrata 23

SHORT RIB RIGATONI
Tossed in a short rib ragu topped with shaved parmesan 29

PENNE PORTABELLA
Sautéed chicken, portabella mushrooms, garlic, olive oil, topped with goat cheese 21

BAKED ZITI
Baked with tomato sauce, ricotta, mozzarella & parmesan cheese 16

PENNE ARRIBIATA
Sautéed chicken, Calabrian chili peppers, pancetta, marinara sauce 21

LINGUINI & CLAMS
Little neck clams, chopped clams, garlic olive oil, lemon, butter, wine & parsley 23

FETTUCCINI BENEVENTO
Sautéed chicken & broccoli, creamy alfredo sauce, fettuccini pasta 21

SPAGHETTI & MEATBALLS
Homemade beef meatballs, tomato sauce, parmesan cheese 18
add ricotta 3

CAVATELLI RABE & SAUSAGE
Broccoli rabe, crumbled sausage, red bell peppers garlic, olive oil tossed with cavatelli pasta 23

PENNE ALLA VODKA
Prosciutto, pancetta, red onions & vodka in a tomato cream sauce 18
chicken +4 sausage +4 shrimp +8

SHRIMP AL PESTO
Sautéed shrimp tossed with fettuccini pasta in a creamy pesto sauce with diced tomatoes 23

RIGATONI SICILIANO
Cubes of pan-fried eggplant, marsala wine, green olives, a touch of marinara & basil, topped with shaved parmesan 18

CHEESE RAVIOLI
burrata & ricotta filled round pockets of pasta topped with meat sauce 18

LASAGNA
Alternating layers of pasta, ricotta, parmesan, & mozzarella, ground beef & tomato sauce 18

PASTA & BROCCOLI (V)
Sautéed with garlic & olive oil OR a plum tomato sauce with garlic & basil, grated parmesan 16
chicken +4 sausage +4 shrimp +8

Add meat sauce +3 ***Substitute Cavatelli or Gluten Free Penne +2*** ***Side Meatballs or Sausage +6***
Request Marinara Sauce for Vegetarian Option (GFA) Substitute grilled or pan sautéed chicken for gluten free

THE ITALIAN TRIO

Choose one from each section, all baked together 20

CHICKEN PARMIGIANA
or
VEAL PARMIGIANA

EGGPLANT PARMIGIANA
or
EGGPLANT ROLLATINE

CAVATELLI
or
MANICOTTI

add a house salad +1 - plate sharing 6

MAINS

Served with choice of pasta, potato or sauteed broccoli, unless served over pasta add a house salad +1

PARMIGIANA

CHICKEN PARMIGIANA
Breaded cutlet, mozzarella & tomato sauce 20 (GFA)

VEAL PARMIGIANA
Breaded cutlet, mozzarella & tomato sauce 24

EGGPLANT PARMIGIANA
Layered with mozzarella & tomato sauce 20

CHICKEN FRANCESE
Chicken breast dipped in flour & egg, sautéed with lemon, butter & white wine 23

CHICKEN BURRATA (GFA)
Sauteed chicken breast light cream sauce, diced tomatoes, spinach, & burrata cheese 25

CHICKEN MARSALA
Chicken breast dipped in flour, sautéed with Marsala wine & mushrooms 22

VEAL CUTLET MARSALA Breaded Veal 26

SPICY SCAMPI (GFA)
Breaded cutlet sautéed with mushrooms, butter, white wine, garlic & hot cherry peppers
Veal 26 Chicken 22

LIMONE (GFA)
Breaded cutlet, sautéed with lemon, mushrooms, butter, garlic & wine
Veal 26 Chicken 22 (GFA)

EGGPLANT ROLLATINI (V)
Stuffed with ricotta, topped with marinara sauce, & grated parmesan 20

CHICKEN SCARPARIELO
Chicken breast dipped in flour, sautéed with sweet sausage, sweet & hot peppers & potatoes 23

MADEIRA (GFA)
Breaded cutlet sautéed with diced tomatoes, red onions, prosciutto & Madeira wine baked with mozzarella, served over penne
Veal 27 Chicken 23

plate sharing +6

CAPRICCIOSA (GFA)
Breaded cutlet, warm roasted potatoes, chilled diced tomatoes, red onions, fresh mozzarella, basil & balsamic vinaigrette
Veal 26 Chicken 22

SHRIMP SCAMPI (GFA)
Shrimp sautéed with garlic, butter, lemon, white wine, & paprika, served over linguini pasta 26

SALMON (GF)
Garlic, lemon, butter & white wine 26
Puttanesca Style, Plum tomato sauce with capers, black olives, basil & a hint of anchovies 28

SEAFOOD COMBO (GFA)
Shrimp, calamari, clams & mussels simmered in either a butter, garlic, lemon & wine broth OR a spicy or mild plum tomato sauce over linguini 32

SHRIMP FRANCESE
Dipped in flour & egg, sautéed with lemon, butter & white wine 27

FROM THE GRILL

NY STRIP STEAK (GF).
Grilled Black Angus 36
Add shrimp scampi +8

STEAK PIZZIOLA (GF)
NY Strip topped with portabella mushrooms, plum tomato sauce, garlic, red wine & basil 39

STEAK GORGONZOLA (GF)
NY Strip grilled then baked with butter & Gorgonzola drizzled with balsamic reduction 39

PORK CHOPS SORRENTO (GF)
Center cut bone in - Onions, mushroom, butter, garlic, and white wine 29

Little Sorrento Little Sorrento Little Sorrento

WEDGES | BURGERS

CHICKEN PARM
Breaded chicken cutlet, mozzarella & tomato sauce 12

CHICKEN CUTLET
Breaded or grilled, with lettuce & tomato 11

MEATBALL PARM
Homemade meatballs, tomato sauce, mozzarella 12

VEAL PARM
Breaded veal cutlet, mozzarella & tomato sauce 15

EGGPLANT PARM
Fresh eggplant layered with tomato sauce & mozzarella 12

SAUSAGE & MEATBALL PARM
Sweet Italian sausage & homemade meatballs with tomato sauce & mozzarella 12 With peppers & onions 13

CHICKEN & BROCCOLI RABE
Breaded chicken cutlet, mozzarella, sautéed peppers, broccoli rabe, on a toasted garlic wedge 15

CHICKEN PESTO
Grilled Chicken, basil pesto, sliced fresh mozzarella 15

SORRENTO BURGER
½ lb. burger grilled to taste topped with onions & mushrooms
on a garlic bun 16
with American, provolone, shredded mozzarella 17

BASIC BURGER
½ lb. burger, lettuce & tomato 15
with American, provolone, shredded mozzarella 16

BEVERAGES

SOFT DRINKS 3
Coca-Cola, Diet Coke, Sprite, Cranberry Juice, Ginger Ale, Lemonade
Complimentary Refill

FRESH BREWED ICED TEA 3 *Complimentary Refill*

WATER
Bottled Sparkling or Still Liter 5

KIDS BEVERAGES 2.50 Soft drinks, Milk, Chocolate Milk, Apple Juice

HOT BEVERAGES

Coffee | Tea | Espresso 3 | Cappuccino | Double Espresso 5

SIDES

PASTA WITH TOMATO SAUCE 5
SAUTÉED BROCCOLI 5
ROASTED POTATOES 5
FRIES 5
MEATBALLS 6
SAUSAGE 6
SAUTÉED SPINACH 6
BROCCOLI RABE 8
TOMATO SAUCE 2

KIDS

PENNE OR SPAGHETTI 10
with tomato sauce
Gluten Free Penne available

MOZZARELLA STICKS 10

PENNE ALLA VODKA 11

BAKED ZITI 11

RAVIOLI 11
add meatball +3

Below served with Penne, Spaghetti, Fries or Broccoli

CHICKEN PARMIGIANA 12

CHICKEN LIMONE 12

CHICKEN CUTLET 12

GRILLED CHICKEN 12

EGGPLANT PARMIGIANA 12

Neighborhood Eatery Since 1989

It is our wish to provide a pleasant dining experience with the best quality food & genuine hospitality.
We sincerely hope you enjoy each visit, and we thank you for recommending us to your friends & family.

~The DiPaterio Family~