

LUNCH MENU

APPETIZERS

Eggplant Rollatini <i>thinly sliced eggplant, dipped in egg, stuffed with ricotta, mozzarella and spinach, topped with tomato basil sauce</i>	\$12.00	Arancini <i>rice balls stuffed with shredded short rib, smoked mozzarella cheese, truffle parmesan cream sauce</i>	\$11.00
Crispy Fried Calamari <i>flour dusted and served with a duet of sauces</i>	\$14.00	Beef Carpaccio <i>thinly sliced filet mignon, arugula, mushrooms, shaved parmesan, truffle vinegar</i>	\$17.00
Baked Clams Oreganata <i>baked, golden-brown clams in a lemon white wine sauce</i>	\$13.00	Buffalo Burrata <i>with grilled vegetables, roasted peppers, olive oil and aged balsamico</i>	\$14.00
Traditional Cold Antipasto <i>assorted cured Italian meats and cheeses, served with sweet and spicy peppers, olives and Extra Virgin Olive Oil (EVOO)</i>	\$14.00	Mussels Posillipo <i>P.E.I. mussels in light tomato sauce sautéed with roasted garlic and chili peppers (white wine sauce optional)</i>	\$13.00
Shrimp Cocktail <i>jumbo shrimp served with homemade cocktail sauce</i>	\$15.00		

SOUP / SALAD

Pasta Fagioli <i>romaine lettuce, shaved parmesan, garlic croutons, tossed with homemade Caesar dressing</i>	\$9.00	Soup of the Day <i>arugula, radicchio, endive, hearts of palm, tossed in black truffle vinaigrette</i>	\$11.00
Classic Caesar Salad <i>romaine lettuce, shaved parmesan, garlic croutons, tossed with homemade Caesar dressing</i>	\$11.00	TriColore Salad <i>arugula, radicchio, endive, hearts of palm, tossed in black truffle vinaigrette</i>	\$11.00
Heirloom Beet Salad <i>roasted beets, shaved fennel, red onions and toasted pistachio tossed in balsamic vinaigrette, topped with goat cheese crumble</i>	\$12.00	Sorrento Salad <i>baby greens, cucumber, plum tomatoes, red onions, olives, tossed with red wine vinaigrette, feta cheese</i>	\$11.00

PASTA

Pappardelle Short Rib Ragù <i>tossed in slow cooked beef short rib ragù finished with mascarpone and parmesan cheese</i>	\$23.00	Ravioli of the Day <i>Please inquire with the server for today's selection</i>	MP
Linguine in Clam Sauce <i>local Long Island little neck clams sautéed in choice of Red or White sauce (EVOO)</i>	\$22.00	Squid ink Linguini <i>homemade pasta, shrimps, scallops, calamari and crabmeat, finished in light saffron broth and EVOO</i>	\$26.00
Homemade Cavatelli with Broccoli Rabe and Sausage <i>sauté of sweet sausage, broccoli rabe and garlic tossed in EVOO and parmesan</i>	\$23.00	Homemade Gnocchi Bolognese <i>sauté in classic beef bolognese, finished with mascarpone and parmesan cheese</i>	\$20.00
Rigatoni Rustica <i>mezzi rigatoni, sautéed with sausage and sweet pepper, onions & mushrooms in a light spicy tomato sauce, topped with mozzarella</i>	\$23.00	Egg Fettuccine Cacio e Pepe <i>toasted black peppercorns, pecorino romano cheese, green peas, EVOO and a touch of brandy</i>	\$19.00

CHICKEN / VEAL

Chicken Scarpariello <i>chicken with garlic, white wine, rosemary, sausage and hot cherry peppers, either on or off the bone</i>	\$23.00	Chicken Marsala <i>chicken breast with mushrooms in a marsala wine sauce</i>	\$22.00
Cornish Hen <i>crispy Cornish game hen served over parmesan risotto</i>	\$25.00	Veal Sorrento <i>scaloppini of veal sautéed with mushrooms, shallots and a touch of brandy cream sauce</i>	\$28.00
Chicken Martini <i>parmesan crusted chicken breast in lemon white wine sauce</i>	\$22.00	Veal Piccata <i>scaloppini of veal sautéed with lemon, butter, white wine, capers</i>	\$28.00

<< All entrees besides pasta dishes will be served with vegetables of the day >>

LUNCH MENU

SEAFOOD

Faroe Island Salmon <i>sautéed in white wine, tomato broth, with olives, capers, plum tomatoes, garlic, served over creamy soft polenta</i>	\$28.00	Seared Diver Scallops <i>butternut squash, pancetta risotto, Pernod wine and saffron broth</i>	\$30.00
Sole Oreganata <i>broiled filet of lemon sole, topped with seasoned bread crumbs, served over spinach risotto</i>	\$26.00	Grilled Branzino <i>grilled whole boneless branzino, served over arugula salad</i>	\$29.00
Shrimp Scampi / Fra Diavolo <i>shrimp served over linguini, with your choice of scampi or fra diavolo (spicy) sauce</i>	\$26.00	Shrimp & Lobster Risotto <i>Maine lobster, jumbo fresh shrimp, in a spinach risotto</i>	\$31.00

STEAKS / CHOPS

Beef Short Ribs <i>served over creamy soft polenta, braising sauce</i>	\$29.00	Rack of Baby Lamb Chops <i>rack of lamb oven roasted in port wine reduction</i>	\$33.00
Filet Mignon <i>grilled filet mignon with red wine sauce</i>	\$34.00	New York Strip Steak <i>grilled NY strip steak served with bordelaise sauce</i>	\$32.00

————— Add melted gorgonzola to any steak or chop \$4.00 —————

SORRENTO CLASSICS

Spaghetti and Meatballs <i>homemade meatballs sautéed in a fresh tomato basil sauce and parmesan cheese</i>	\$20.00	Sausage Pizzaiola <i>broiled Italian sausages served with red peppers in marinara sauce</i>	\$23.00
Tripe Siciliana <i>sautéed with onions, garlic and fresh peas in a light tomato sauce served with parmesan risotto</i>	\$26.00	Veal Parmigiana <i>Chicken Parmigiana</i>	\$27.00 \$22.00
Linguini Frutti Di Mare <i>lobster, shrimp, clams, mussels, calamari, all sautéed in a light spicy tomato sauce</i>	\$30.00	Double Cut Pork Chop <i>topped with sautéed onions, garlic, sweet and spicy vinegar peppers</i>	\$29.00

SIDES

Whipped Potatoes	\$9.00	Spinach Sauté	\$10.00
Pomme Frites or Truffle Fries	\$9.00	Broccoli Rabe	\$10.00
Sautéed Onions & Mushrooms	\$10.00	Grilled Vegetable Platter <i>grilled assorted fresh vegetables, finished with roasted garlic, EVOO balsamic drizzle</i>	\$16.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Able to accommodate many dietary needs, including vegetarian, vegan, and gluten-free options. Please alert staff to any allergies



www.ILSorrento.com

Follow us on Instagram @ ILSorrentoRestaurant