

# DINNER MENU

## APPETIZERS

<b>Eggplant Rollatini</b> <i>thinly sliced eggplant, dipped in egg, stuffed with ricotta, mozzarella and spinach, topped with tomato basil sauce</i>	\$16.00	<b>Beef Carpaccio</b> <i>thinly sliced filet mignon, arugula, mushrooms, shaved parmesan, truffle vinegar</i>	\$19.00
<b>Crispy Fried Calamari</b> <i>flour dusted and served with a duet of sauces</i>	\$18.00	<b>Grilled Spanish Octopus</b> <i>served on a bed of baby greens with olives and capers, finished with EVOO and fresh lemon</i>	\$20.00
<b>Baked Clams Oreganata</b> <i>baked, golden-brown clams in a lemon white wine sauce</i>	\$16.00	<b>Tuna Tartar</b> <i>fresh minced Ahi tuna in lemon caper dijon sauce Finished with avocado mousse and toast points</i>	\$20.00
<b>Traditional Cold Antipasto</b> <i>assorted cured Italian meats and cheeses, served with sweet and spicy peppers, olives and Extra Virgin Olive Oil (EVOO)</i>	\$19.00	<b>Buffalo Burrata</b> <i>grilled vegetables, roasted peppers, olive oil and aged balsamico</i>	\$17.00
<b>Arancini</b> <i>rice balls stuffed with shredded short rib, smoked mozzarella cheese, truffle parmesan cream sauce</i>	\$15.00	<b>Mussels Posillipo</b> <i>P.E.I. mussels in light tomato sauce sautéed with roasted garlic and chili peppers (white wine sauce optional)</i>	\$16.00
<b>Shrimp Cocktail</b> <i>jumbo shrimp served with homemade cocktail sauce</i>	\$20.00	<b>Seafood Platter</b> <i>raw shrimp, oysters, clams, crab meat served with cocktail and Mignonette sauces</i>	MP

## SOUP / SALAD

<b>Pasta Fagioli</b>	\$11.00	<b>Soup of the Day</b>	\$12.00
<b>Classic Caesar Salad</b> <i>romaine lettuce, shaved parmesan, garlic croutons, tossed with homemade Caesar dressing</i>	\$14.00	<b>TriColore Salad</b> <i>arugula, radicchio, endive, hearts of palm, tossed in black truffle vinaigrette</i>	\$13.00
<b>Heirloom Beets Salad</b> <i>roasted beets, shaved fennel, red onions and toasted pistachio tossed in balsamic vinaigrette, topped with goat cheese crumble</i>	\$14.00	<b>Sorrento Salad</b> <i>baby greens, cucumber, plum tomatoes, red onions, olives, tossed with red wine vinaigrette, feta cheese</i>	\$13.00

## PASTA

<b>Pappardelle Short Rib Ragù</b> <i>tossed in slow cooked beef short rib ragu finished with mascarpone and parmesan cheese</i>	\$28.00	<b>Ravioli of the Day</b> <i>Please inquire with the server for today's selection</i>	MP
<b>Linguine in Clam Sauce</b> <i>local Long Island little neck clams sautéed in choice of Red or White sauce (EVOO)</i>	\$28.00	<b>Squid ink Linguini</b> <i>homemade pasta, shrimps, scallops, calamari crabmeat, finished in light saffron broth and EVOO</i>	\$32.00
<b>Homemade Cavatelli with Broccoli Rabe and Sausage</b> <i>sauté of sweet sausage, broccoli rabe and garlic tossed in EVOO and parmesan</i>	\$26.00	<b>Homemade Gnocchi Bolognese</b> <i>sauté in classic beef bolognese, finished with mascarpone and parmesan cheese</i>	\$25.00
<b>Rigatoni Rustica</b> <i>mezzi rigatoni, sautéed with sausage and sweet pepper, onions &amp; mushrooms in a light spicy tomato sauce, topped with mozzarella</i>	\$27.00	<b>Egg Fettuccine Cacio e Pepe</b> <i>toasted black peppercorns, pecorino romano cheese, green peas, EVOO and a touch of brandy</i>	\$23.00

## CHICKEN / VEAL

<b>Chicken Scarpariello</b> <i>chicken with garlic, white wine, rosemary, sausage and hot cherry peppers, either on or off the bone</i>	\$28.00	<b>Chicken Marsala</b> <i>chicken breast with mushrooms in a marsala wine sauce</i>	\$27.00
<b>Cornish Hen</b> <i>crispy Cornish game hen served over parmesan risotto</i>	\$29.00	<b>Veal Sorrento</b> <i>scaloppini of veal sautéed with mushrooms, shallots and a touch of brandy cream sauce</i>	\$32.00
<b>Chicken Martini</b> <i>parmesan crusted chicken breast in lemon white wine sauce</i>	\$26.00	<b>Veal Piccata</b> <i>scaloppini of veal sautéed with lemon, butter, white wine, capers</i>	\$32.00

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

# DINNER MENU

## SEAFOOD

<b>Faroe Island Salmon</b> <i>sautéed in white wine, tomato broth, with olives, capers, plum tomatoes, garlic, served over creamy soft polenta</i>	\$32.00	<b>Seared Diver Scallops</b> <i>butternut squash, pancetta risotto, Pernod wine and saffron broth</i>	\$36.00
<b>Sole Oreganata</b> <i>broiled filet of lemon sole, topped with seasoned bread crumbs, served over spinach risotto</i>	\$30.00	<b>Grilled Branzino</b> <i>grilled whole boneless branzino, served over arugula salad</i>	\$32.00
<b>Shrimp Scampi / Fra Diavolo</b> <i>shrimp served over linguini, with your choice of scampi or fra diavolo (spicy) sauce</i>	\$31.00	<b>Shrimp &amp; Lobster Risotto</b> <i>Maine lobster, jumbo fresh shrimp, in a spinach risotto</i>	\$38.00

## STEAKS / CHOPS

<b>Boneless Ribeye 16oz</b> <i>grilled ribeye served with bordelaise sauce</i>	\$52.00	<b>Filet Mignon</b> <i>grilled filet mignon with red wine sauce</i>	\$42.00
<b>Milk Fed Veal Chop</b> <i>grilled veal chop topped with sautéed onions and mushrooms</i>	\$44.00	<b>Rack of Baby Lamb Chops</b> <i>rack of lamb oven roasted in port wine reduction</i>	\$39.00
<b>Beef Short Ribs</b> <i>served over creamy soft polenta, braising sauce</i>	\$35.00	<b>New York Strip Steak</b> <i>grilled NY strip steak served with bordelaise sauce</i>	\$39.00

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

## SORRENTO CLASSICS

<b>Spaghetti and Meatballs</b> <i>homemade meatballs sautéed in a fresh tomato basil sauce and parmesan cheese</i>	\$25.00	<b>Sausage Pizzaiola</b> <i>broiled Italian sausages served with red peppers in marinara sauce</i>	\$25.00
<b>Tripe Siciliana</b> <i>sautéed with onions, garlic and fresh peas in a light tomato sauce served with parmesan risotto</i>	\$29.00	<b>Veal Parmigiana</b> <i>served with spaghetti</i>	\$31.00
<b>Linguini Frutti Di Mare</b> <i>lobster, shrimp, clams, mussels, calamari, all sautéed in a light spicy tomato sauce</i>	\$34.00	<b>Double Cut Pork Chop</b> <i>topped with sautéed onions, garlic, sweet and spicy vinegar peppers</i>	\$33.00

## SIDES

<b>Whipped Potatoes</b>	\$9.00	<b>Spinach Sauté</b>	\$10.00
<b>Pomme Frites or Truffle Fries</b>	\$9.00	<b>Broccoli Rabe</b>	\$10.00
<b>Sautéed Onions &amp; Mushrooms</b>	\$10.00	<b>Grilled Vegetable Platter</b>	\$20.00

*grilled assorted fresh vegetables, finished with roasted garlic, EVOO balsamic drizzle*

\*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



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