

# DINNER

## MENU 1

### ANTIPASTO

#### INSALATA CESARE

house-made croutons, Sorrentino's signature cesare dressing, parmesano

or

#### INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

### SECONDO

#### VEAL SCALLOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetables

or

#### CHICKEN SCALLOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables

or

#### CIOPPINO SORRENTINO

Italian seafood stew, lobster pieces, shrimp, scallop, mussels, salmon, sambuca, San Marzano tomato, focaccia

### DOLCE

#### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

#### TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue, strawberries, raspberry coulis

**68 per person**

menus and prices are subject to change based on seasonal availability  
prices exclude tax and gratuity

# DINNER

## menu 2

### ANTIPASTO

#### ZUPPA DEL GIORNO

chef's daily creation

or

#### INSALATINA DI RUCOLA

arugula, artichoke, bocconcino, prosciutto di parma,  
cherry tomato, honey balsamic dressing

### SECONDO

#### CHICKEN ALLA PUTTANESCA

crumbled goat cheese, lemon, olives, cherry tomato chef's choice potato and vegetables

or

#### LAMB SHANK

amarone slow-cooked, mashed potato, chef's choice daily vegetables

or

#### ATLANTIC SALMON

grilled, limoncello beurre blanc, chef's choice potato and vegetables

### DOLCE

#### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso,  
spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

#### CARROT CARAMEL CAKE

gluten friendly, vegan,  
salted caramel sauce, seasonal fresh berries

**72 per person**

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# DINNER

## MENU 3

### ANTIPASTO

#### TUNA CRUDO

yellow fin tuna, avocado, arugula,  
green apple chutney, lemon olive oil

or

#### BURRATINA E POMODORINI

tricolor tomato, burrata cheese, basil, honey balsamic vinaigrette

### SECONDO

#### ALBERTA BEEF SHORT RIB

braised, balsamic onion jam, truffle oil, mushrooms, chef's choice potato & vegetables

or

#### CATCH OF THE DAY

or

#### CHICKEN SUPREME

limoncello cream sauce, chef's choice potato and vegetables

### DOLCE

#### TORTA AL CIOCCOLATO

three layers of chocolate, crispy meringue,  
strawberries, raspberry coulis

or

#### CARAMEL PECAN FLAN

caramel sauce, cream, seasonal berries

**78 per person**

menus and prices are subject to change based on seasonal availability  
prices exclude tax and gratuity

# DINNER

## MENU 4

### ANTIPASTO

#### VEAL MEATBALLS

milk fed, truffle cream fondua, oyster mushroom, parmigiano

or

#### GAMERI SORRENTINO

prawns, spicy butter sauce, white wine, crostini

### PRIMO

#### MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

### SECONDO

#### VEAL OSSO BUCO

amarone-braised, wild mushroom, mushroom risotto

or

#### SALMON + PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables

or

#### ALBERTA BEEF TENDERLOIN

7 oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

### DOLCE

#### TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

or

#### CHEESECAKE

berry coulis, mixed berries

**86 per person**

menus and prices are subject to change based on seasonal availability  
prices exclude tax and gratuity

# DINNER

## menu 5

### FAMILY-STYLE MENU

*In the great tradition of Italian family dining,  
the following menu items will be served on platters, "famiglia" style!*

### ANTIPASTO

#### SALUMI E FORMAGGI

assorted Italian charcuterie, olives, assorted Italian cheese

*Insalata and Pasta will be served at the same time*

### INSALATA

#### INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

### PASTA

#### ORECCHIETTE

- tomato sauce, basil, parmesan

+

#### FUSILLI

- 4-cheese, garlic cream sauce

### SECONDO

#### SPICY ITALIAN SAUSAGE

Tuscan roasted vegetables, roasted potato

+

#### ENTRÉE CHOICES

*please choose any two / additional choice + 8*

#### SEARED CHICKEN

limoncello sauce

#### VEAL SCALLOPPINE

pan-seared, lemon butter sauce, caper

#### SALMON CAPONATA

sambuca, cherry tomato  
black olive sauce

### DOLCE

#### TIRAMISÙ

**69 per person**