



PRIVATE DINING MENUS 2021-2022

MENU #1

ANTIPASTO

INSALATA CESARE

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

or

ZUPPA DEL GIORNO

chef's daily creation

SECONDO

SALMON & PRAWNS

grilled fresh salmon, sautéed prawns, orange honey sauce

or

DOUBLE BREAST OF CHICKEN

grilled, lemon and fresh herbs

or

VEAL CANNELLONI

house-made, tomato sauce

or

RICOTTA RAVIOLI

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DOLCE

GELATO DUO

seasonal selections of all-natural gelato

\$52 PER PERSON

PRIVATE DINING MENUS 2021-2022

MENU #2

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA

bocconcino, garlic, basil
&

CALAMARI

fried, sriracha plum aioli

PRIMO

ZUPPA DEL GIORNO

chef's daily creation
or

INSALATA SORRENTINO

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

SECONDO

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, orange honey sauce
or

ALBERTA BEEF NEW YORK

10oz, grilled, prepared medium
or

VEAL CANNELLONI

house-made, tomato sauce
or

RICOTTA RAVIOLI

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DOLCE

GELATO DUO

seasonal selections of all-natural gelato

\$58 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2021-2022

MENU #3

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA

bocconcino, garlic, basil
&

PRAWNS & CALAMARI

fried, vegetable tempura, arugula, sriracha plum aioli

PRIMO

PENNE POMODORO

tomato basil sauce, parmigiano-reggiano

SECONDO

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, orange honey sauce
or

ALBERTA BEEF NEW YORK

10oz, grilled, prepared medium
or

POLLO PORTOFINO

stuffed, chicken breast, prosciutto crudo, mozzarella, prawn, mustard thyme sauce
or

RICOTTA RAVIOLI

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DOLCE

TIRAMISÙ

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

\$62 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2021-2022

MENU #4

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA

bocconcino, garlic, basil
&

CALAMARI

fried, sriracha plum aioli

PRIMO

PENNE POMODORO

tomato basil sauce, parmigiano-reggiano

SECONDO

ALBERTA BEEF TENDERLOIN

7oz AAA, mixed mushroom, red wine demi-glace
or

CATCH OF THE DAY

or

VEAL SCALOPPINE

pan-seared, lemon butter sauce, white wine, caper
or

POLLO PORTOFINO

stuffed, chicken breast, prosciutto crudo, mozzarella, prawn, mustard thyme sauce
or

RICOTTA RAVIOLI

tomato sauce, white wine, cherry tomato, basil purée, goat cheese, parmigiano

DOLCE

TIRAMISÙ

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

\$68 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2021-2022

MENU #5

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA
&
CALAMARI
&
BRIE & FIG JAM BRUSCHETTA

INSALATA

INSALATA SORRENTINO

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

PASTA

MUSHROOM & TRUFFLE RISOTTO

wild mushroom, garlic, truffle oil, parmigiano

SECONDO

ALBERTA BEEF TENDERLOIN

7oz AAA, mixed mushroom, red wine demi-glace

or

CATCH OF THE DAY

or

VEAL SCALOPPINE

pan-seared, lemon butter sauce, white wine, caper

or

POLLO PORTOFINO

stuffed, chicken breast, prosciutto crudo, mozzarella, prawn, mustard thyme sauce

DOLCE

TIRAMISÙ

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

\$75 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2021-2022

MENU #6

FAMILY STYLE DINNER MENU

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

ANTIPASTO

combination of authentic Italian antipasti

PRIMI

PENNE POMODORO - tomato basil sauce, parmigiano-reggiano
&

RIGATONI - parmigiano-reggiano cream sauce
&

INSALATA CESARE - house-made croutons, Sorrentino's signature cesare dressing, parmigiano
&

INSALATA SORRENTINO - greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

SECONDI

DOUBLE BREAST OF CHICKEN
grilled, lemon and fresh herbs
&

VEAL SCALOPPINE
pan-seared, lemon butter sauce, white wine, caper
&

ITALIAN ROASTED POTATOES
&
GRILLED SEASONAL VEGETABLES

DOLCE

TIRAMISÙ

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

\$68 PER PERSON

Prices do not include 18% Gratuity or GST