

mushroom lovers rejoice!

The time to enjoy succulent mushroom dishes is back again. With new tantalizing dishes to arouse your taste buds, the 16th annual Mushroom Harvest will surely satisfy your mushroom cravings.

This year we have one distinct mushroom menu developed by Executive Corporate Chef Sonny Sung throughout Sorrentino's: South, West, St. Albert, Downtown, and Little Italy. The menu for Calgary Sorrentino's by Di Gennaro was developed by Executive Chef & Partner Giuseppe di Gennaro and Chef de Cuisine, Scott Mason.

So, come visit us at Sorrentino's and enjoy delectable "funghi" creations by our talented and dedicated chefs throughout the month of September.

Buon Appetito!

Sorrentino's Restaurant Group

Edmonton:

Downtown	780.424.7500
West	780.444.0524
South	780.434.7607
Little Italy	780.425.0960
St. Albert	780.459.1411
Sorrentino's Catering & Cooking Classes	780.477.2789
Bistecca Italian Steakhouse • Wine Bar	780.439.7335
That's Aroma! Italian Kitchen	780.425.7335
Oliveto Trattoria	780.435.6411
Jox Sports Bar & Grill	780.476.6474
O'Máille's Irish Pub	780.458.5700
Calgary Sorrentino's by Di Gennaro	403.246.5353
Caffè Sorrentino	780.428.5454

For franchise information, please visit
www.caffesorrentino.com

Sorrentino's Restaurant Group Head Office

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www.sorrentinos.com



16TH ANNUAL mushroom harvest

SEPTEMBER 1 TO SEPTEMBER 30, 2010



events

Visit sorrentinos.com for more information.

bailout nights

Sundays, Mondays & Tuesdays 3 - Course Menu \$33!

Choose any appetizer, pasta and dessert from the mushroom menu.

Wednesdays & Thursdays Enjoy 25% off any bottle of wine!

Not valid at Sorrentino's Downtown

mushroom walk & dinner

Sunday, September 12 at Sorrentino's West

Do you love wild mushrooms and want to learn more? Take a stroll with mushroom expert, Martin Osis, and then enjoy a three-course pasta dinner. \$50 per person.**

mushroom cooking classes

Caffè Sorrentino 109 Street & 107 Avenue

Join us throughout the month of September as we explore cooking with mushrooms. We have a fantastic line up of classes scheduled for the month - visit sorrentinos.com for further details. \$125 per person.**

annual truffle & wine dinner

Sunday, November 7 at Sorrentino's Downtown

Experience an exquisite Italian truffle dinner featuring the talents of guest **Chef Giuseppe Di Gennaro** of CAPO Restaurant and Sorrentino's by Di Gennaro in Calgary and **Sorrentino's Corporate Executive Chef Sonny Sung** paired with fine wines by Antinori. \$100 per person. Limited seating.**

*** Gratuity & GST not included*

menu

Highlights from our Mushroom Harvest Menu

zuppa

Mushroom bisque with tarragon & truffle essence

antipasti

Gluten-Free Gnocchi portabellini mushroom, truffle beurre blanc, shaved Parmigiano-Reggiano

Sautéed Assorted Mushrooms on garlic toast

Wild Mushroom & Truffle Spread with shaved ricotta salata and crostini

Baby Spinach Salad hon-shimenji mushroom, enoki mushroom, Dijon mustard dressing, shaved julienne speck prosciutto

Wild Mushroom Cake micro arugula, champagne cream reduction

pasta

Risotto Funghi chanterelle mushroom and emincée beef
Spaghettini Wild Mushroom & Truffle Pesto baby shiitake mushroom, duck tenderloin, shaved Parmigiano-Reggiano.

Pesto Sold at all Sorrentino's locations!

Gluten-Free Corn Fusilli lobster mushroom, rock shrimp, garlic, extra virgin olive oil

Four-Cheese Tortelloni wild mushroom, champagne cream sauce

secondi

Mahi-Mahi seared with red wine vinegar, lobster mushroom crust with celery root purée, sun-dried yellow tomato chutney

Pork Tenderloin Medallions seared with pine mushroom, vermouth jus

Alberta Beef Flat Iron Steak dry rubbed 8 oz. with wild mushroom poutine, Chianti jus

pizza

Spicy chicken, scallions, wild mushroom and truffle spread, mozzarella, Asiago, fontina, pecorino

dolce

Poached hon-shimenji mushroom in honey grappa, cinnamon, chanterelle mushroom gelée, truffle tuile

feature wines



Elegant wines from Antinori

Antinori Santa Cristina Pinot Grigio

Antinori Santa Cristina Chianti Superiore

Sangiovese/Cabernet Villa Antinori

Chianti Classico 'Peppoli' Antinori

Tignanello Antinori*

Guado al Tasso Antinori*

** Not available at all locations*