



16<sup>TH</sup> ANNUAL  
mushroom  
**harvest**

SEPTEMBER 1 TO SEPTEMBER 30, 2010



[www.sorrentinos.com](http://www.sorrentinos.com)

## feature wines



Elegant wines from Antinori

Antinori Santa Cristina Pinot Grigio		
9 glass (6 oz.)	26 ½ litre	36 bottle
Antinori Santa Cristina Chianti Superiore		
10 glass (6 oz.)	29 ½ litre	40 bottle
Sangiovese/Cabernet Villa Antinori		56 bottle
Chianti Classico 'Peppoli' Antinori		57 bottle
Tignanello Antinori		185 bottle
Guado al Tasso Antinori		159 bottle

## events

Call 780.474.6466, email [info@sorrentinos.com](mailto:info@sorrentinos.com) or visit [www.sorrentinos.com](http://www.sorrentinos.com) to register for these exciting events!

### mushroom walk & dinner

**Sunday, September 12, Sorrentino's West**  
Do you love wild mushrooms and want to learn more? Take a stroll with a mushroom expert, and then enjoy a three-course pasta dinner! \$50 per person.

*(gratuity and gst not included)*

### mushrooms & truffles cooking classes

Caffè Sorrentino 109 Street & 107 Avenue

Sept. 3 - Date Night "You Had Me At Portabello"  
Sept. 4 - Pizza and Pasta with Mushrooms  
Sept. 18 & 19 - Mushrooms & Truffles  
Sept. 22 - For The Girls "Mushrooms"  
Sept. 24 - Julia, Julia, Julia  
Sept. 25 - Celiac Friendly

\$125 per person. *(gratuity and gst not included)*

### annual truffle & wine dinner

**Sunday, November 7, 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 and gst not included)*

### for sale

**Mushroom Soup** (250 g) 8  
Gluten-Free! Makes 15 - 8 oz. servings!

**Chef Sonny's Wild Mushroom & Truffle Spread** (250 ml) 16  
Use as a spread on flat bread, crostini, crackers or pizza...or as a sauce on pasta, gnocchi, risotto... or to flavor sauces or baste chicken, beef or fish.

## menu downtown

### zuppa

Mushroom bisque with tarragon & truffle essence 9  
**Mushroom Soup Base Sold Here!**

### antipasti

**Gluten-Free Gnocchi** 12  
Portabellini mushroom, truffle beurre blanc, shaved Parmigiano-Reggiano

**Sautéed Assorted Mushrooms** 10  
on garlic toast

**Wild Mushroom & Truffle Spread** 12  
with shaved ricotta salata and crostini  
**Pesto Sold Here!**

**Baby Spinach Salad** 13  
Hon-shimenji mushroom, enoki mushroom, Dijon mustard dressing, shaved julienne speck prosciutto

**Herb, Wild Mushroom Cake** 13  
Micro arugula, champagne cream reduction

### pasta

**Risotto Funghi** 17  
Chanterelle mushroom and emincée beef

**Spaghettini Wild Mushroom & Truffle Pesto** 17  
Baby shiitake mushroom, duck tenderloin, shaved Parmigiano-Reggiano.  
**Pesto Sold Here!**

**Gluten-Free Corn Fusilli** 18  
Lobster mushroom, rock shrimp, garlic, extra virgin olive oil

**Four-Cheese Tortelloni** 18  
Wild mushroom, champagne cream sauce

### secondi

**Mahi-Mahi** 25  
Seared with red wine vinegar, lobster mushroom crust with celery root purée, sun-dried yellow tomato chutney

**Pork Tenderloin Medallions** 27  
Seared with pine mushroom, vermouth jus

**Alberta Beef Flat Iron Steak** 25  
Dry rubbed 8 oz. with wild mushroom poutine, Chianti jus

**dolce** 11

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