

## ANTIPASTI

### ZUPPA DEL GIORNO

from

#### SOFT POLENTA

Alberta wild game ragù and Asiago

#### PARMIGIANO-REGGIANO

##### RISOTTO CAKE

Shaved smoked duck, Morello cherry,  
berry peppercorn oil

#### FRITTO MISTO

A seafood fritter medley

#### BAKED VEAL MEATBALLS

Tomato sauce and mozzarella

#### PRAWNS

Sautéed prawns with grappa  
Gorgonzola cream sauce

## INSALATE

### PANZANELLA

Cubed Italian peasant bread, baby greens,  
red onion, cucumber, tomatoes

### INSALATA CESARE

### GRILLED CALAMARI

Arugula, pomodorini

### ARUGULA

Pine nuts, sopressata Abbruzzese, crumbled  
Santa Lucia goat cheese

### TOMATO & BOCCONCINI

Prosciutto cotto julienne, basil vinaigrette

## PASTA

Gluten-free pasta available with some dishes

### MEDAGLIONI

Homemade pasta rolled with  
wild mushrooms, truffle cream

### ANGEL HAIR PASTA

Pasta in pomodoro sauce finished with  
fresh julienne of smoked salmon  
and fresh basil

### VEAL AGNOLOTTI

Homemade ravioli with  
Marsala wine reduction

## ANTIPASTI

### ALBERTA BISON CARPACCIO

Foie gras, balsamic jelly and toasted  
"nocioline" (hazelnuts)

### CARNE CRUDA ALLA PIEMONTESE

Chopped to order Alberta Beef steak  
tartare, fresh lemon, a hint of anchovy,  
truffle oil, Parmigiano-Reggiano

### MUSSELS SICILIANA

Pancetta, tomatoes, garlic, white wine

### "AFFETTATI MISTI"

Chef's selection of Italian cured meats  
with spicy peperonata

### BRUSCHETTE TRIO

Cannellini bean, spicy vegetable,  
roasted red pepper

### BISON CANNELLONI

Fresh basil tomato sauce

### MACARONI AL FORNO

Baked elbow macaroni pasta, mushrooms,  
prosciutto cotto, cream, pomodoro

### SPAGHETTINI ALLA BOLOGNESE

Veal ragù, Parmigiano-Reggiano

### TAGLIATELLE

Egg noodles, chicken, wild mushrooms,  
in a crema sauce with  
shaved Parmigiano-Reggiano

## SECONDI

Sorrentino's Restaurant Group is proud to serve the best of Alberta Beef... Butcher's Block Reserve Angus and Spring and Crystal Creek  
Rubbed with sea salt, black pepper and glazed with fresh herb infused extra virgin olive oil to get a delicious and slightly charred crust.

All entrées come complete with potato and vegetable of the day unless otherwise indicated.

### CANADIAN VEAL

#### VEAL SCALOPPINE AL LIMONE

Wild mushrooms, lemon reduction

#### VEAL CHOP

Rubbed and grilled with sea salt,  
black pepper and fresh herbs

#### VEAL OSSO BUCO

Barolo reduction, risotto Milanese

### ALBERTA PORK

#### PORK TENDERLOIN MILANESE

Pork medallions dipped in egg with  
herbs, breadcrumbs and  
Parmigiano-Reggiano

### CANADIAN LAMB

#### DUO OF LAMB

Lamb chop and roasted lamb

### ALBERTA BEEF

#### THE "BISTECCA"

Fourteen ounce naturally raised,  
hormone-free Crystal Creek  
rib-eye bone in

#### BEEF TENDERLOIN

Six ounce Reserve Angus  
Ten ounce Reserve Angus

#### "LA FIORENTINA"

Classic 32 ounce Reserve Angus  
porterhouse for two

#### NEW YORK STRIP

Ten ounce Reserve Angus

#### SHORT RIBS

Braised all natural, hormone-free  
Spring Creek beef short ribs

#### MARINATED STEAK DUO

Naturally raised, hormone-free  
Spring Creek flank and flat iron steaks  
served medium rare

### OTHER PROUD LOCAL PRODUCTS

#### ALBERTA BISON RIB-EYE

Ten ounce

#### FREE-RANGE SEARED

#### CHICKEN BREAST

Lemon, Chardonnay mushroom sauce

### PESCE

#### HALIBUT PICCATA

Seared halibut filet, fresh lemon juice,  
parsley butter and roasted beet purée,  
walnuts and tomato chutney

#### PAN-SEARED SEA BASS SICILIANA

Tomatoes, capers, black olives, Serrano chile,  
pine nuts, currants, white wine  
bread crumbs and olive oil

### CONTORNI \$5

- Sautéed Wild Mushrooms
- Baked Asparagus Parmigiano-Reggiano
- Sautéed Baby Spinach • Caramelized Butternut Squash
- Five Sautéed Shrimp • Seared "Grande" Scallops

### SAUCES \$4

- Green Peppercorn Cognac Reduction
- Wild Mushroom Marsala Jus
- Barolo Wine Reduction • Truffle Porto Jus
- Gorgonzola Cream