

**Sorrentino's Downtown Dinner Set Menus September 2018-2019**

**Prices do not include 18% Gratuity and GST.**

**Dinner Menu #1**

**ANTIPASTO**

**Insalata Cesare**

romaine, sweet brioche, house-made porchetta, signature dressing

or

**Insalata Mista**

organic greens, carrots, red cabbage, cucumber, radish, honey citrus vinaigrette

**SECONDO**

**Veal Scaloppine**

white wine, porcini mushroom, marsala sauce, served with asparagus risotto

or

**Chicken Limoncello**

double boar bacon wrapped, herb butter stuffed, garlic, limoncello beurre blanc

or

**Cioppino Sorrentino**

italian seafood stew, jumbo shrimp, scallop, mussels, salmon sautéed with san marzano tomato, sambuca, garlic, fresh herbs, toasted focaccia

**DOLCE**

**White Chocolate Tiramisù**

house-made, lady fingers soaked in coffee flavored liqueur, white chocolate infused mascarpone

or

**Hazelnut Maple White Chocolate Mousse**

caramel drizzle, fresh berries, whipped cream

**\$60 per person**

## Dinner Menu #2

### ANTIPASTO

#### **Zuppa Del Giorno**

chef's daily creation

or

#### **Insalatina Di Rucola + Prosciutto**

arugula, honey balsamic dressing, fresh bocconcini, parma ham, cherry tomato

### SECONDO

#### **Chicken Supreme**

crumbled goat cheese, lemon, olives, cherry tomato  
with chef's daily potato and vegetable

or

#### **Lamb Shank**

amarone braised, saffron mushroom risotto

or

#### **Atlantic Salmon Fillet**

campari cream sauce, asparagus  
with chef's daily potato and vegetable

### DOLCE

#### **White Chocolate Tiramisù**

house-made, lady fingers soaked in coffee flavored liqueur,  
white chocolate infused mascarpone

or

#### **Gluten-Friendly Chocolate Brownie Cheesecake**

caramel drizzle, fresh berries, whipped cream

**\$65 per person**

## Dinner Menu #3

### ANTIPASTO

#### Garlic Tiger Prawns

arugula, pecans, pancetta, maple drizzle

or

#### Caprese Di Bufala

heirloom + roma tomato, italian buffalo cheese, fig jam,  
fresh basil, dop evoo

### SECONDO

#### Alberta Beef Tenderloin

wild mushrooms, truffle oil, demi glaze  
with chef's daily potato and vegetable

or

#### Mediterranean Sea bream

green pea risotto, salsa verde, putanesta sauce

or

#### Free Range Chicken Supreme

herb butter stuffed, garlic, asparagus, limoncello beurre blanc

### DOLCE

#### CHOCOLATE TORTA

baileys custard cream, with fresh strawberries

or

#### BLUEBERRY FLAN

citrus vodka custard cream, fresh berries, pistachio dust

**\$72 per person**

## Dinner Menu #4

### ANTIPASTO

#### BISON + VEAL MEATBALLS

tomato, pancetta, shaved pecorino

or

#### Gamberi Flambé

sautéed prawns, xo brandy, cream, asparagus

### PRIMO

cheese stuffed ravioli (3), tomato, basil sauce

### SECONDO

#### Veal Osso Buco

amarone braised, mushroom, saffron risotto

or

#### SALMON + PRAWNS

oven-roasted tiger prawns, grilled salmon, orange marmalade, salsa verde

or

#### Alberta Beef Tenderloin

7oz, grilled, green peppercorn demi-glaze, amarone bacon jam, truffle oil, wild mushrooms

### DOLCE

#### White Chocolate Tiramisù

house-made, lady fingers in coffee flavored liqueur, white chocolate infused mascarpone

or

#### Raspberry Lime Sorbetto + Patron Tequila

house-made sorbet with fresh wild berries infused with tequila

**\$88 per person**

**Menu #5**

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

**Menu**  
**ANTIPASTI**

**Salumi**

assorted italian cold cuts, olives, assorted italian cheese

**Followed by:**

*Insalata and pasta will be served at the same time.*

**INSALATA**

**Mista**

organic greens, carrots, red cabbage, cucumber,  
radish, honey citrus vinaigrette

**PRIMO**

**Orecchiette**

tomato sauce, basil, parmigiano-reggiano

+

**Fusilli**

4-cheese garlic cream sauce

*Add a gluten-free corn fusilli pasta dish for an additional \$20 (feeds 10)*

**SECONDO**

**Spicy Italian Sausage**

tuscan roasted vegetables, italian roasted potatoes

+

*Choose any 2 of the items below:*

**Seared Chicken Limoncello**

or

**Veal Porcini Marsala**

or

**Salmon Caponata**

olives, capers, tomatoes, pine nuts, lemon

**DOLCE**

**Pan of our Signature House-Made Tiramisù**

**\$65 per person**

**VEGETARIAN OPTIONS**

*If you would like to include a vegetarian option for*

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***Menus 1 to 4 please choose one dish from the options below for no additional cost:***

**GLUTEN-FRIENDLY CORN FUSILLI**

fresh garlic, pine nuts, arugula, roasted cherry tomato aglio olio, crumbled goat cheese

or

**RISOTTO**

pear, gorgonzola, zucchini

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**DID YOU KNOW?**

**We also customize menus to meet your group's needs.  
Price will be determined at the time of customization.**

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**ASSAGGINI**

**Let our team of talented Chefs create a selection of  
"assaggini" (ass-a-gee-nee) - Little Tastes  
to enjoy before your dinner selection.**

**\$32 per dozen**

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