

# Lunch Menu

## SOUPS

### CONSOMMÉ STYLE CHICKEN SOUP

Made from certified Ontario chicken, and clarified with ground chicken, mirepoix (root vegetable) and egg white. Served clear with low sodium crackers.

### CHICKEN NOODLE SOUP

Made from certified Ontario chicken, root vegetables, egg noodles and served with low sodium crackers

## SALADS

### SORRENTO SIGNATURE GARDEN SALAD

Made from sliced lettuce, cut carrots, tomato and cucumber. Served with kalamata olives & your choice of dressing (please ask your server)

### CAESAR SALAD

Served with low sodium Canadian bacon, homemade croutons, fresh lettuce, and Parmesan cheese

### CAPRESE SALAD

Fresh bocconcini cheese, tomato, garlic, balsamic vinegar & extra virgin oil. Served with a freshly baked bun or baguette

### THREE CHEESE PLATTER

Old Cheddar, Swiss and blue cheese served on a bed of chopped lettuce with freshly cut vegetables crudité & low sodium crackers

## ON THE GO

### BAGEL WITH SMOKED SALMON & CREAM CHEESE

Served with fresh lettuce, freshly sliced tomato & cucumber

### OLD CHEDDAR CHEESE GRILLED SANDWICH

Made from old cheddar cheese, on your choice of white, rye or whole wheat bread. Served on a bed of fresh lettuce, sliced tomatoes & cucumber

### ITALIAN DELI SANDWICH

Salami, provolone cheese, tomato, and pesto-mayo served warm on a bed of fresh lettuce, freshly sliced tomatoes, and cucumber on a ciabatta bun

### ASSORTED SANDWICHES

Smoked Turkey, Ham, Tuna, or Egg salad. Served with fresh lettuce, sliced tomato & cucumber

## ENTREES

### REAL CANADIAN POUTINE WITH BACON

### GRILLED BEEF BURGER

### GRILLED CHICKEN BURGER

### HOT DOG

All served with fresh lettuce, sliced tomatoes & cucumber. Your choice of side: French fries, onion rings, sweet potato fries or baked potato

## DESSERTS

Assorted Ice cream  
With your choice of Fruit, Jell-O or Chocolate syrup,  
Fruit Compote, Assorted Cakes

# Dinner Menu

## APPETIZERS

### HOMEMADE SALMON & HALIBUT GRAVLAX DRIZZLED WITH RED CAVIAR SAUCE

Fresh Atlantic salmon & halibut served in thin strips topped with a delicious sauce made from red caviar, vodka, fresh lemon, spring onion, egg yolk & cold pressed extra virgin olive oil.

### SEAFOOD SALAD ALLA SORRENTINA

Grilled shrimp, scallop & squid. Accompanied by toasted baguettes with delicious Vesuvio style tomato sauce.

### "VIVA ITALIA!" CHARCUTERIE PLATTER

(serves two)

Genoa Salami, Prosciutto di Parma, IGP Mortadella Bologna & fresh Bocconcini Cheese. Served with toasted baguettes, freshly sliced tomatoes & DOP Modena Balsamic Vinegar Glaze.

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## ENTREES

### GRILLED BONELESS CHICKEN BREAST OR THIGH

Fresh certified Ontario chicken served with Sorrento's homemade tzatziki sauce.

### PAN-SEARED OR STEAMED ATLANTIC SALMON

Fresh filet of certified Canadian Atlantic Salmon.  
Served with lemon wedge & tartar sauce.

### GRILLED FILET MIGNON STEAK

Canadian Certified AAA or prime grade beef tenderloin. Served with delicious homemade creamy pepper sauce.

### PAN-BROILED LAMB LOIN CHOP

New Zealand grass-fed lamb loin chop served with a light mint reduction.

***All entrees served with your choice of vegetables and french fries, onion rings, sweet potato fries or baked potato***

## DESSERTS

### ***Our signature dessert.***

Traditional Sorrento & Amalfi Coastal area dessert made by our Executive Chef

### ASSORTED ICE CREAM FLAVOURS

**With your choice of  
Fruit, Jell-O, Chocolate syrup,  
Fruit Compote, Assorted Cakes**

## PIZZA MENU

Available  
Friday and Saturday  
4.30 to 8.30pm  
By Reservation only

### MARGHERITA

Roma Tomato, Fresh  
Mozzarella, Fresh Basil.

### MATTIA SPECIAL

Mozzarella, Pistachio,  
Mortadella  
Topped with Burrata.

### BIG GAMBINI

Mozzarella, Zucchini,  
Porcini Mushroom  
Bruschetta Ricotta

### VITTORIO NICOLINI

Tomato Sauce, Mozzarella,  
Capers, Black Olives  
Anchovies with Oregano

### VEGETARIANA

Tomato Sauce, Grilled  
Eggplant, Zucchini  
Roasted red pepper,  
Mushrooms  
Topped with goat Cheese.

### CONTADINA

Tomato Sauce,  
Porcini Mushroom,  
Mozzarella, Sausage

**Each Pizza serves two**

## BAR MENU

### SANDWICHES, BURGERS & WRAPS

Grilled Cheese  
Cream Cheese & Cucumber  
Egg or Tuna Salad  
Ham and Cheese  
Cream Cheese & Cucumber  
Sandwich  
Home Burger with Fries  
Grilled Chicken Wrap

**Served with your choice  
of bread**

### LIGHT FARE

Salad of the day  
Thai Mango Salad  
Hand Cut Fries  
Sweet Potato Fries  
Fish & Chip Sorrento Style

### BEVERAGE HOT & COLD

Tea  
Coffee  
Espresso  
Soft Drinks  
Assorted Juice



## WINE

### WHITE WINE

Pinot Grigio, Windrush, Ontario VQA  
Sauvignon Blanc, Yealand, Marlborough  
Dry Riesling, Windrush, Ontario VQA  
Chardonnay, Francis Copola, California  
Prosecco, Cabert, Friuli, Italy

### RED WINE

Pinot Noir, Windrush, Ontario VQA  
Merlot, Ironstone, Sierra Foothill, CALI  
Malbec, Estiba, Tubangato, Argentina  
Cabernet Sauvignon, L de Lyth, Cali  
Chianti, Poggio Civetta, Italy DOCC

## CRAFT COCKTAILS

### THE GODFATHER

Amaretto / Bourbon

### SORRENTO HUGO

Prosecco / St. Germain /  
Soda Water

### MOSCOW MULE

Vodka / Ginger Beer /  
Lime Juice

### ROYAL BERRY MOJITO

White Rum / Mint Leaves /  
Simple Syrup / Mixed Berries  
Top up with Soda

### BLUE LAGOON MARGARITA

Tequila / Blue Curacao /  
Fresh Lemon Juice

## COFFEE BAR

ESPRESSO

CAPPUCCINO

LATTE

AMERICANO

MACCHIATO

DOPPIO

## SPECIALITY COFFEE

### SPANISH COFFEE

Brandy, Cointreau,  
Coffee

### IRISH COFFEE

Irish Whiskey,  
Brown Sugar, Coffee

### BAILEYS AND COFFEE

### SAMBUCA AND COFFEE

