

## **ANTIPASTI**

### **Bruschetta 5.95**

*Garlic bread topped with fresh roma tomatoes, garlic, basil and Mozzarella*

### **Calamari Fritti 8.95**

*Kentucky Colonel deep-fried. Served with our house Marinara or cocktail sauce*

### **Stuffed Mushroom Caps 7.95**

*Tender mushroom caps stuffed with crabmeat then baked in garlic butter*

### **Spinach and Artichoke Dip 7.95**

*Served with toasted garlic bread*

### **Italian Grilled Cheese 5.95**

*Mozzarella cheese, garlic and basil, grilled to perfection. Served with our house Marinara sauce*

### **Crab Cakes 8.95**

*Mini lump crab cakes. Served with basil mayonnaise and red pepper aioli*

### **Baked Clam Casino 7.95**

*Tender little neck clams stuffed with a mixture of pancetta, Parmesan, green and red peppers. Baked to perfection*

## **INSALATA**

### **Tomato Caprese 7.95**

*Beefsteak tomato and Buffalo Mozzarella cheese with fresh basil and extra virgin olive oil*

### **Adriatic 8.95**

*Crisp tossed greens with a mixture of crab meat, shrimp and Mozzarella. Served with our house Louis dressing*

### **Antipasto 8.95**

*Crisp greens with salami, Capicola ham, pepperoncinis, black olives, red onions and tomatoes tossed in our Italian vinaigrette*

### **Caesar 6.95**

*Hearts of Romaine, topped with our own Caesar dressing, seasoned croutons and Parmesan cheese. Half Caesar 3.50 Half Caesar with dinner 2.95*

### **Spinach and Bacon 7.95**

*Slightly wilted with red onions. Served with hot bacon dressing*

*Dressings: Louis, Bleu Cheese, French, Ranch, Italian or Strawberry Vinaigrette*

## **ZUPPA**

### **Baked Onion 4.95**

*Topped with toasted garlic bread and Provolone cheese then baked*

### **Minestrone 4.95**

*A hearty Italian vegetable soup*

## **POLLO**

*Served with Tossed Salad and Vegetable of the Day*

### **Chicken Siena 14.95**

*Sautéed in a sweet cream brandy sauce with red grapes, and toasted almonds*

### **Country Fried Chicken Piccata 14.95**

*Tender chicken scaloppini, sautéed in white wine, scallions, mushrooms. Deglazed in white wine and finished with lemon caper butter sauce*

### **Italian Chicken Au Gratin 15.95**

*Medallions of tender chicken sautéed with Italian herbs. Topped with Provolone cheese then baked in a sherried cream sauce*

### **Chicken Marsala 14.95**

*Chicken scaloppini, sautéed in a Marsala wine sauce with mushrooms*

## **PESCE**

*Served with Tossed Salad and Vegetable of the Day*

### **Shrimp Scampi 15.95**

*Sautéed with garlic, white wine, herbs and lemon butter. Tossed with fettuccini*

### **Salmon Sorrento 16.95**

*Grilled filet of salmon topped with sweet caramelized onions. Served on a bed of sautéed spinach*

### **Crab Cakes 17.95**

*Sweet lump crab cakes sautéed and served with basil mayonnaise and a red pepper aioli*

### **Chiléan Sea Bass 18.95**

*8 ounces topped with lemon butter sauce*

### **Seafood Risotto 18.95**

*Tender risotto tossed with sweet lump crab, scallops, shrimp and salmon in a creamy lobster sauce*

*Please note an 18% gratuity will be added to all parties of 6 or more*

## **PASTA**

*Served with Tossed Salad*

### **Spaghetti Marinara 9.95**

### **Spaghetti with Meat Sauce 10.95**

### **Spaghetti with Meatballs or Italian Sausage 11.95**

### **Italian Stallion 13.95**

*Linguini pasta and marinara with sauteed peppers and onions, sweet Italian sausage and meatballs*

### **Fettuccini Alfredo 11.95**

*Enriched durum semolina fettuccini tossed with heavy cream, butter and Parmesan cheese. Add chicken \$3.00 Add shrimp \$4.00*

### **Fettuccini Carbonara 12.95**

*Enriched durum semolina fettuccini tossed with bacon, scallions, parmesan cheese and heavy cream*

### **Five Cheese Ravioli 12.95**

*Pillows of pasta filled with an Italian five cheese blend, tossed in our house Marinara sauce*

### **Chicken Tetrazzini 12.95**

*Tender pieces of chicken, sautéed mushrooms and roasted red peppers tossed in creamy garlic sauce and Parmesan cheese*

### **Linguini and Clam Sauce 13.95**

*Baby clams in Marinara or white clam sauce. Tossed with linguini*

### **Lasagna al Forno 13.95**

*A house favorite. Mama would be proud!*

### **Cannelloni 13.95**

*Filled with ground veal and beef, spinach and fresh herbs. Baked in Marinara sauce and topped with Alfredo sauce*

### **Chicken Manicotti 13.95**

*Pasta tubes filled with chicken and spinach. Topped with a creamy Alfredo and Marinara sauce*

### **Lobster Ravioli 15.95**

*Pillows of pasta stuffed with lobster and tossed in a tomato cream sauce*

### **Potato Gnocchi 12.95**

*Potato dumplings served with any of our house sauces. Marinara, Alfredo, pesto, meat or tomato cream sauce*

### **Chicken Parmesan 14.95**

*Breaded boneless breast of chicken, topped with Marinara sauce, Mozzarella and Parmesan cheese then baked. Served on a bed of pasta*

## **CARNE**

*Served with Tossed Salad and Roasted Potatoes*

### **Veal Marsala 16.95**

*Veal scaloppini, sautéed in a Marsala wine sauce with mushrooms*

### **Veal Saltimbocca 17.95**

*Tender medallions of veal sautéed in a delicate white wine sauce with fresh sage, melted Provolone cheese and Prosciutto ham*

### **Veal Nadile 18.95**

*Veal scaloppini, sautéed with shrimp and scallops in a cajun Alfredo sauce*

### **Veal Chop Valdostana - Market Price**

*Veal chop stuffed with Fontina cheese, Prosciutto ham, wild mushrooms and herbs*

### **Tuscan Style Filet Mignon 23.95**

*8 ounce center-cut filet mignon grilled and topped with herb butter*

### **Grilled or Blackend Ribeye 19.95**

*Add shrimp scampi 23.95*

*A 12 ounce well marbled steak. Tender, juicy and flavorful*

## **CONTORNOS**

*A La Carte - 3.95*

**Brandied Carrots**

**Garlic Potatoes**

**Sautéed Mushrooms**

**Asparagus**

**Risotto**

**Spaghetti Marinara**

**Fettuccini Alfredo**

## **DOLCES**

### **Tiramisu 6.25**

*Lady fingers dipped in liqueur laced espresso, layered with sweetened Mascarpone, Myers's Rum and chocolate shavings*

### **White Chocolate Mousse Cake 5.95**

*Moist layers of white cake, raspberry, and white chocolate*

### **Chocolate Mousse Martini 5.50**

*A rich milk chocolate whipped to perfection. Served in a Martini glass*

### **Cheese Cake 5.95**

*Rich and creamy - made with an almond crust. Served with fresh strawberry sauce*

### **Baked Apple Torta 4.95**

*Baked in a flaky pie crust. Topped with crushed walnuts and caramel sauce*

### **Bread Pudding 5.25**

*With caramelized bananas in a sweet malted Amaretto sauce*

### **Spumoni Ice Cream 3.25**

*Cherry, pistachio and chocolate flavors*

## **BIBITAS**

### **Soft Drinks 1.95**

*(Coke, Diet Coke, Dr. Pepper, Sprite and Orange)*

**Ice Tea 1.95**

**Lemonade 1.95**

**Raspberry Lemonade 2.25**

**Raspberry Iced Tea 2.25**

**Milk 1.95**

*(White or Chocolate)*

**Coffee 1.95**



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*In Italy, each meal is a treasured time to relax. Enjoy a glass of wine and share a bounty of wonderful food with family and friends*