



MENU #1

PRIVATE DINING MENUS 2022-2023

ANTIPASTO

INSALATA CESARE

house-made croutons, Sorrentino's signature cesare dressing, parmigiano

or

ZUPPA DEL GIORNO

chef's daily creation

SECONDO

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables

or

DOUBLE BREAST OF CHICKEN

grilled, lemon, fresh herbs, chef's choice potato & vegetables

or

VEAL CANNELLONI

house-made, mozzarella, tomato sauce

or

MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

DOLCE

GELATO DUO

seasonal selections of all-natural gelato

\$56 PER PERSON

Prices do not include 18% Gratuity or GST

MENU #2

PRIVATE DINING MENUS 2022-2023

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA

bocconcino, garlic, basil
&

CALAMARI

fried, sriracha plum aioli

PRIMO

ZUPPA DEL GIORNO

chef's daily creation
or

INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

SECONDO

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, lemon beurre blanc, chef's choice potato & vegetables
or

SHORT RIBS

oven-braised Alberta beef short ribs, demi-glace, chef's choice potato & vegetables
or

VEAL CANNELLONI

house-made, mozzarella, tomato sauce

DOLCE

GELATO DUO

seasonal selections of all-natural gelato

\$62 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2022-2023

MENU #3

ANTIPASTO

(served family style)

TOMATO BRUSCHETTA

bocconcino, garlic, basil
&

CALAMARI

fried, sriracha plum aioli

PRIMO

PENNE POMODORO

tomato basil sauce, parmigiano

SECONDO

SALMON & PRAWNS

grilled, fresh salmon, sautéed prawns, butter sage beurre blanc, chef's choice potato & vegetables
or

SHORT RIBS

oven-braised Alberta beef short ribs, demi-glace, chef's choice potato & vegetables
or

CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables
or

MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

\$64 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2022-2023

MENU #4

ANTIPASTO

(served family style)

ASSORTED BRUSCHETTA

tomato | mushroom | brie

&

CALAMARI

fried, sriracha plum aioli

PRIMO

PENNE POMODORO

tomato basil sauce, parmigiano

SECONDO

ALBERTA BEEF TENDERLOIN

7oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

or

CATCH OF THE DAY

or

VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetables

or

CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetables

or

MUSHROOM RAVIOLI

wild mushroom, butter sage beurre blanc, parmigiano

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

\$69 PER PERSON

Prices do not include 18% Gratuity or GST

PRIVATE DINING MENUS 2022-2023

ANTIPASTO

(served family style)

ASSORTED BRUSCHETTA

tomato | mushroom | brie

&

CALAMARI

fried, sriracha plum aioli

INSALATA

INSALATA SORRENTINO

organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

PASTA

MUSHROOM RISOTTO

wild mushroom, garlic, truffle oil, parmigiano

SECONDO

ALBERTA BEEF TENDERLOIN

7oz Alberta premium AAA tenderloin, chef's choice potato & vegetables

or

CATCH OF THE DAY

or

VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper, chef's choice potato & vegetable

or

CHICKEN SCALOPPINE

pan-seared, wild mushroom, crema di porcini, chef's choice potato & vegetable

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

\$75 PER PERSON

PRIVATE DINING MENUS 2022-2023

MENU #6

FAMILY STYLE DINNER MENU

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

ANTIPASTO

CARNE + FORMAGGIO - fine italian "salumi" + cheese, condiments, crostini, olives

PRIMO

PENNE POMODORO - tomato basil sauce, parmigiano

&

RIGATONI - parmigiano cream sauce

&

INSALATA CESARE - house-made croutons, Sorrentino's signature cesare dressing, parmigiano

&

INSALATA SORRENTINO - organic greens, tomato, chickpea, olives, bocconcino, cucumber, chestnut, red wine vinaigrette

SECONDO

DOUBLE BREAST OF CHICKEN

grilled, lemon, fresh herbs

&

VEAL SCALOPPINE

pan-seared, lemon butter sauce, caper

&

ITALIAN ROASTED POTATOES

&

GRILLED SEASONAL VEGETABLES

DOLCE

TIRAMISÙ

house-made, mascarpone, lady fingers, espresso, spiced rum & Galliano Ristretto, whipped cream, cocoa powder

\$69 PER PERSON

Prices do not include 18% Gratuity or GST