

Little Sorrento[®]
EST. 1989

CHRISTMAS EVE DINNER

Starters

choice of one

FRIED CALAMARI

marinara sauce

SHRIMP RISOTTO (gf)

sautéed shrimp, roasted red peppers,
zucchini risotto with butter & cream

EGGPLANT ROLLATINI

ricotta, spinach & herbs, mozzarella &
marinara sauce

COLD ANTIPASTO

Prosciutto, sopressata, roasted red peppers,
olives, fresh mozzarella

BURRATA (gf) (v)

with roasted tomatoes,
served over fresh arugula,
olive oil, & balsamic glaze

BAKED CLAMS

chopped fresh clams, breadcrumbs,
lemon, butter, garlic & wine

Soup or Salad

choice of one

CLASSIC CAESAR

with house made croutons & shaved parmesan

HOUSE SALAD

choice of: Italian, Balsamic, Balsamic Gorgonzola,
Ranch, Thousand Island, Honey Mustard or Caesar Dressing

LOBSTER BISQUE

Traditional favorite - sherry & cream

CHILDREN'S MENU

Starter

Mozzarella Sticks Or Chicken Soup Or Salad

Entrée

See Children's Menu

Dessert

Ice Cream

Please inform your server or manager of any food allergies. Menu items may change without notice.

Entrée

choice of one

PENNE ALLA VODKA (gfa)

sautéed with prosciutto, pancetta, red onions, vodka, tomato cream sauce choice of chicken, shrimp, sausage

BURRATA RAVIOLI

burrata filled pockets of pasta, tomato cream sauce with sweet peas, and burrata cheese

STEAK SORRENTO (gf)

NY strip steak topped with sauteed mushrooms, onions, butter, garlic, & white wine served with ricotta whipped potatoes

CHICKEN OR VEAL

PARMIGIANA

breaded cutlet, mozzarella, tomato sauce with spaghetti pasta

SPICY SCAMPI

breaded cutlet, with mushrooms, butter, garlic wine, & spicy hot cherry peppers served with roasted potatoes

BURRATA

breaded veal or sauteed chicken breast, in a light cream sauce with diced tomato & spinach topped with creamy burrata, over penne pasta

MILANESE

breaded veal or chicken

CHICKEN

FRANCESE OR MARSALA

served over pasta

SEAFOOD POT (gfa)

Feast of the Seven Fishes

scampi, marinara, or fra diavolo

shrimp, scallops, calamari, mussels, clams, tilapia, and 3 oz. lobster tail, over linguini

FRITTO MISTO

lightly floured & fried, shrimp, scallops, calamari, tilapia, 3 oz. lobster tail served with penne pasta

PAPPARDELLE SAUTÉ (gfa)

3oz. lobster tail, shrimp, scallops, asparagus, tomato-cream sauce, grated parmesan

SHRIMP FRANCESE

shrimp dipped in flour & egg pan sautéed with lemon, butter & wine, served over creamy risotto

STUFFED SALMON

breadcrumbs, snow-crab, lemon, butter, garlic & wine served over fresh spinach

SHRIMP & SCALLOPS (gfa)

lemon, butter, garlic, parsley & chardonnay wine served over linguini

MUSSELS & CLAMS (gfa)

fresh little neck clams & mussels simmered in white wine, butter, garlic & parsley with chopped clams over linguini pasta

EGGPLANT PARMIGIANA (v)

layered with mozzarella, marinara sauce & parmesan cheese served with penne pasta

STARCH AS SIDE MAY BE SUBSTITUTED WITH SAUTEED BROCCOLI

ADULTS \$59.95

CHILDREN \$20.95

*From our family to yours, we wish you
a healthy Christmas and Holiday Season!*