



*Little Sorrento*<sup>®</sup>  
EST. 1989

# CHRISTMAS EVE DINNER

## Starters

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choice of one

### FRIED CALAMARI

marinara sauce

### SHRIMP COCKTAIL

cocktail sauce

### BURRATA (gf) (v)

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

### SHRIMP RISOTTO (gf)

roasted red pepper & zucchini risotto  
with baby shrimp

### EGGPLANT ROLLATINI

ricotta, spinach & herbs, mozzarella &  
marinara sauce

### BAKED CLAMS

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

## Soup or Salad

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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 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  
add chicken, shrimp or sausage

### **CAVATELLI & BROCCOLI RABE**

Broccoli rabe, crumbled sausage, bell peppers  
sauteed in garlic & olive oil

### **BURRATA RAVIOLI**

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

### **STEAK SORRENTO** (gf) +\$8

NY strip steak topped with sauteed  
mushrooms, onions, butter, garlic, & white  
wine served sauteed green beans

### **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  
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

#### **CHICKEN**

#### **FRANCESE OR MARSALA**

served over penne 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 sauteed green beans

### **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 & white wine  
over roasted red pepper & zucchini 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!*

For your convenience 20% service will be added to each check

2024