

SALADS

Garden Salad (Lg) \$60
Mix greens, tomatoes, red onions, cucumbers, olives, and carrots

Caesar Salad (Lg) \$60
Romaine lettuce, croutons, shredded cheese, and Caesar dressing

Greek Salad \$90
Mix greens, feta cheese, Kalamata olives, cucumbers, banana peppers, red onions, and tomatoes

Chef Salad \$100
Large house salad topped with shredded mozzarella, boiled eggs, turkey, and ham

Grilled Chicken Salad \$120
Large house salad topped with shredded mozzarella, boiled eggs, and marinated grilled chicken breast

Available Dressings: Ranch, Italian, Bleu Cheese, Caesar, Balsamic Vinaigrette, Oil and Vinegar, Honey Mustard, and Honey White Balsamic Vinaigrette

CLASSIC SAUCES AND PASTAS

Select your preferred pasta from list below. Served with our homemade bread.

Tomato or Marinara Sauce \$120

Bolognese \$140
Classic meat sauce with a touch of asiago cream

Meat Sauce \$130
Classic slow cooked meat sauce

Spaghetti with Meatballs \$140
Choice of marinara or tomato sauce
with meat sauce \$160

Carbonara \$140
Sautéed onions, sweet peas, and bacon in a cream sauce
with Chicken \$160
with Grilled Shrimp \$180

Sausage and Peppers \$160
Sweet Italian sausage sautéed with green peppers, tomato and marinara sauce

Alla Vodka \$140
Sautéed shallots, prosciutto, in a pink vodka cream sauce

Antica \$160
Slices of chicken breast sautéed with sundried tomates and Portobello mushrooms in a garlic parmesan cream sauce

Three P's \$140
Sautéed onions, prosciutto, peas, and mushrooms in a parmesan pink cream sauce
Primavera \$140

PASTAS

Spaghetti	Penne	Fettuccine
Angel Hair	Linguini	Mezzi Rigatoni

Grilled Chicken Caesar \$120
Romaine lettuce, croutons, shredded cheese, Caesar dressing, and marinated grilled chicken breast

Fresca Salad \$110
Mixed greens, fresh julienne pears, candied walnuts, and golden raisins, in a honey white balsamic vinaigrette, topped with goat cheese or gorgonzola crumbles and strawberries

Italian Antipasto \$120
House salad topped with pinwheels of ham, salami, provolone, artichokes, roasted red peppers, and black olives

Mediterranean Salad \$120
Roma tomatoes, kalamata olives, onions, roasted red peppers, and fresh mozzarella or feta cheese on a bed of mixed greens, finished with olive oil and balsamic glaze

Sautéed fresh broccoli, spinach, tomato and mushrooms in a parmesean cream sauce.

Carmela \$160
Portabella mushrooms, caramelized onions, sliced grilled chicken in a Marsala cream

Puttanesca \$140
Sautéed garlic olive oil with kalamata olives and capers in our pomodoro sauce
with Chicken \$160
with Grilled Shrimp \$180
with Salmon Chunks \$180

Florentine \$160
Slices of grilled chicken, spinach, mushrooms, diced tomatoes, and pink cream sauce

Alfredo \$140
Parm/Romano and cream sauce
with Chicken \$160
with Grilled Shrimp \$180

Sorrento \$150
Slices of grilled chicken and broccoli florets sautéed with garlic and olive oil in alfredo sauce

Gorgonzola Cream \$160
Sautéed with garlic, Portobello mushrooms, and sliced grilled chicken in a gorgonzola cream

White or Red Clam Sauce \$160
Sautéed with fresh garlic and olive oil, in white wine sauce or marinara (Also available fradiavola)

ITALIAN CLASSICS

served with choice of pasta and our homemade bread

Parmesan
All of our parmesan is baked to perfection, topped with tomato sauce, parmesan and mozzarella cheese

Chicken Parmesan \$180

Eggplant Parmesan \$160

Veal Parmesan \$220

Shrimp Parmesan \$220

Chicken Capriccioso \$200
Grilled chicken breast sautéed with prosciutto, portobello mushrooms, sundried tomatoes, artichokes, and spicy cherry peppers in white wine sauce

Chicken Piccata \$180
Pan seared chicken breast sautéed with capers in a lemon butter sauce

Stuffed Chicken Marsala \$200
Chicken breast stuffed with spinach, ham, and Italian cheeses in our mushroom marsala sauce

Pollo Maximo \$200
Breast of chicken, pan seared and sautéed with portobello fresh tomatoes and asparagus, topped with mozzarella in sherry wine sauce

Chicken Bruschetta \$190
Grilled chicken breast sautéed with fresh tomatoes, garlic, and basil topped with mozzarella and finished with a light garlic asiago cream

Chicken Marsala \$180
Breast of Chicken, pan fried with mushrooms in our Lombardo Marsala wine sauce

Chicken Monti \$180
Tender chicken breast sautéed with ham, onions, and mushrooms in a parmesan cream sauce

Veal Piccata \$220
Tender veal sautéed with garlic, olive oil, and capers in white wine lemon sauce

Veal Pizzaiola \$220
Tender veal sautéed with kalamata capers in our marinara sauce

Veal Romana \$220
Veal sautéed with portobello mushrooms in white wine sauce topped with spinach andmozzarella cheese

Fresh Salmon \$220
8 ounces of fresh Atlantic Salmon available in piccata sauce, scampi sauce, shrimp and crab bisque cream sauce, or puttanesca sauce (described below)

Piccata Sauce: pan seared with capers in a lemon butter sauce

Scampi Sauce: sautéed in garlic, fresh tomato, olive oil, and lemon butter sauce

Shrimp and Crab Bisque Cream Sauce: sautéed with shrimp, crab meat, and cherry tomatoes in a sherry cream sauce

Puttanesca Sauce: kalamata olives and capers sautéed with fresh garlic, olive oil, and fresh tomato in our marinara sauce

Lobster Ravioli \$200
Lobster stuffed ravioli sautéed with shrimp, crab meat, and cherry tomatoes in a cream sauce

Shrimp Fra Diavola \$200
Fresh clams and shrimp sautéed with garlic, olive oil, and spicy marinara sauce

Shrimp and Scallops Primavera \$240
Jumbo shrimp and u10 scallops sautéed in garlic and evoo with asparagus, broccoli, zucchini and cherry tomatoes in a light garlic cream

Genovese \$200
Shrimp and clams sautéed with garlic, oil, and fresh spinach; finished with a touch of pesto and tossed with your choice of pasta and romano cheese

Pescatore \$240
Shrimp, scallops, clams, and calamari sautéed with garlic and evoo in our marinara sauce. Available also in spicy fra diavola sauce

Zuppa a la Vodka \$240
Jumbo shrimp, u10 scallops and lump crab meat in our vodka bisque sauce

Shrimp Toscano \$200
Tossed with stuffed rigatoni or your favorite pasta and garlic, sun dried tomatoes with shrimp and spinach in a parmesan cream sauce.

Shrimp Scampi \$180
Sautéed in garlic, fresh tomato, olive oil, and lemon butter sauce

OVEN BAKED

Served with our homemade bread

Baked Spaghetti \$140

Your choice of meat, marinara or tomato sauce

Baked Ziti \$140

Penne pasta, meat sauce, ricotta, cheese, Parm-Romano, and mozzarella

Cheese or Meat Ravioli \$140

Meat sauce, marinara or tomato sauce and melted mozzarella with alfredo sauce add \$2.00 extra

Chicken Lasagna \$140

Chicken and spinach with ricotta and mozzarella topped with sautéed zucchini, sun-dried tomato and portobello mushrooms in a pesto cream sauce and melted mozzarella

Manicotti \$140

Three large manicotti, stuffed and rolled with ricotta, mozzarella cheese and smothered in tomato sauce

Stuffed Shells Primavera \$140

Shells stuffed with fresh zucchini, broccoli, and spinach with ricotta and mozzarella baked with tomato topped in alfredo sauce

Classic Lasagna \$140

Fresh pasta sheets between layers of ricotta, meat sauce, mozzarella, Parm-Romano, and topped with tomato sauce and mozzarella

DESSERTS

NY Style Vanilla Cheesecake \$80

Cream cheese, sugar, whole eggs, and pure vanilla. This cheesecake is our specialty!

Available Toppings: Strawberry, Chocolate

Tiramisu \$70

A layer of creamy custard set atop espresso soaked lady fingers.

Cannoli \$50

Cannoli shell filled with sweet ricotta cheese and chocolate chips.

Chocolate Cake \$80

BEVERAGES

Iced Tea \$5 per gallon

Sweetened Tea and Unsweetened Tea Available



SORRENTO'S

ITALIAN RESTAURANT AND PIZZERIA

CATERING MENU

ALL DISHES SERVE 10-12 PEOPLE



FOR EVENTS BIG OR SMALL,
FORMAL OR CASUAL,
BUSINESS OR FUN FAMILY GATHERINGS

704.878.0550

1004 CROSSROADS DR.
STATESVILLE, NC 28625

(WAL MART SHOPPING CENTER BESIDE BIG LOTS)

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