

ASSAGGINI

“LITTLE TASTES” 4.50 EA

MAKE YOUR OWN BOARD TO SHARE SMALL CHOOSE THREE 12 | LARGE CHOOSE SIX 24

BRUSCHETTE

- tomato, garlic, ricotta salata
- sautéed mushrooms, goat cheese
- smoked salmon, capers, onion
- brie, sundried cherry, honey, pistachio

ASSAGGINI

- grilled sausage, aioli
- fried bocconcino with pesto
- prosciutto wrapped figs
- veal meatball (spicy tomato sauce)

ANTIPASTI

MUSSELS

fresh PEI mussels, spicy tomato or white wine sauce 16

BAKED BOCCONCINO

tomato, prosciutto, mustard vinaigrette 14

ARANCINI

cheese stuffed risotto balls, meat sauce or tomato sauce 15

CALAMARI

lightly floured baby squid, spicy tomato dipping sauce 16

SMOKED SALMON CARPACCIO

lemon dill, mascarpone, capers, cucumber, red onion salad 17

BRUSCHETTA FLATBREAD

great to share, tomato, basil, garlic, goat cheese 15

GAMBERI SORRENTINO

prawns, spicy butter sauce 16

CHEF'S CHOICE

CARNE E FORMAGGIO

a board to share, cured italian meats, select gourmet cheeses, crostini, olives, pickles, flatbread

small 24

(2-4 people)

large 32

(4-6 people)

INSALATE

with chicken, shrimp or salmon add 10

SORRENTINO

mixed greens, cherry tomato, cucumber, olives, mozzarella, red wine vinaigrette 11 | 14

POMODORO CAPRESE

artisanal tomatoes, olives, fior di latte, fresh basil, pesto, EVOO 17

CESARE

croutons, our house-made dressing 11 | 14.5

ROASTED VEGETABLE SALAD

roasted root vegetables, brown sugar balsamic vinaigrette, arugula, goat cheese 13 | 16

INSALATA MILANESE

mixed greens, fig, tomato, gorgonzola, pine nuts, honey vinaigrette 12 | 15

MAINS

Main courses come with pasta of the day
OR potato and vegetable

POLLO ALLA GRIGLIA

grilled chicken breast, fresh lemon juice, fresh herbs, evoo 26

POLLO PARMIGIANA

breaded chicken breast, mozzarella, prosciutto cotto, tomato sauce 27

ALBERTA NEW YORK STEAK SANDWICH

6oz, grilled, charred onion demi-glace, roasted grape tomato 27

VEAL MUSHROOM MARSALA

scaloppine, mushrooms, marsala cream jus 29

PESCE DAILY FEATURE MARKET PRICE

ZUPPE

ZUPPA DEL GIORNO from 8

MINISTRONE 8.5

PASTA

gluten-free pasta available, please add \$4

LINGUINE PESCATORE

assorted seafood, spicy tomato or white wine sauce 28

SPAGHETTINI CARBONARA

egg, parmigiano, pancetta bacon, onion, white wine 22

GNOCCHI BAVA

fontina, sage, prosciutto cotto, cream sauce 24

CAPELLINI FAVOLOSI

angel hair, prawns, oyster mushrooms, tomato, house-made chicken broth 25

FETTUCCINE BOLOGNESE

meat sauce, parmigiano-reggiano 16 | 23

PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage 17 | 24

PENNE MEDITERRANEAN

chicken, feta, sundried tomato, mushroom, white wine, garlic 18 | 25

LASAGNA

house-made, meat sauce, béchamel, mozzarella, parmigiano-reggiano 24

VEAL CANNELLONI

house-made, tomato or mushroom cream sauce 17 | 24

RAVIOLI BRAISED SHORT RIB

brown butter, fresh sage, red wine butter sauce, parmigiano-reggiano 19 | 24

PANINI

served with mista salad or zuppa del giorno

PANINO POLLO

grilled chicken breast, romaine, pancetta bacon, pesto mayonnaise, tomato 17

SALMONE SICILIANO

smoked salmon, spinach, sundried tomato spread 17

THE LATE BREAKFAST

egg, spinach, feta, arugula 17

PARMA FORMAGGIO

the italian version ham and cheese 16

PIZZE E CALZONI

Any pizza can be made as a calzone, please add \$4. Calzoni are served with Insalata Cesare or Sorrentino Salad. Gluten-friendly pizza available, please add \$4.

MARGHERITA

tomato sauce, fresh basil, fior di latte 17

FIVE MUSHROOM

arugula, truffle oil, parmigiano, fontina 22

POLLO AÏOLI

aioli, grilled chicken, green onion, fresh roma tomato, mozzarella 21

PEPERONATA

peppers, olive, onion, sausage, fior di latte 20

PINEAPPLE

tomato sauce, pineapple, prosciutto cotto, fior di latte 20

CARNE

tomato sauce, shortrib, italian sausage, pepperoni, bacon, smoked caciocavallo, fior di latte 22

PEPPERONI FUNGHI

tomato sauce, pepperoni, mushrooms, mozzarella 20



SORRENTINO'S
C U C I N A + B A R

SORRENTINOS.COM

LUNCH MENU

Please let your server know of any special dietary requirements and we will take care of you.

ASSAGGINI

“LITTLE TASTES” 4.50 EA **MAKE YOUR OWN BOARD TO SHARE** SMALL CHOOSE THREE 12 | LARGE CHOOSE SIX 24

BRUSCHETTE

- tomato, garlic, ricotta salata
- sautéed mushrooms, goat cheese
- smoked salmon, capers, onion
- brie, sundried cherry, honey, pistachio

ASSAGGINI

- grilled sausage, aioli
- fried bocconcino, with pesto
- prosciutto wrapped figs
- veal meatball (spicy tomato sauce)

ANTIPASTI

MUSSELS

fresh PEI mussels, spicy tomato or white wine sauce 16

BAKED BOCCONCINO

tomato, prosciutto, mustard vinaigrette 14

ARANCINI

cheese stuffed risotto balls, meat sauce or tomato sauce 15

CALAMARI

lightly floured baby squid, spicy tomato dipping sauce 16

SMOKED SALMON CARPACCIO

lemon dill, mascarpone, capers, cucumber, red onion salad 17

GAMBERI SORRENTINO

prawns, spicy butter sauce 16

BRUSCHETTA FLATBREAD

great to share, tomato, basil, garlic, goat cheese 15

SPICY ROASTED

GARLIC CAULIFLOWER

fontina, lemon, cream, chile 12

CHEF’S CHOICE CARNE E FORMAGGIO

a board to share, cured italian meats, select gourmet cheeses, olives, pickles, flatbread

small 24 (2-4 people)

large 32 (4-6 people)

INSALATE

with chicken, shrimp or salmon **add 10**

SORRENTINO

mixed greens, cherry tomato, cucumber, olives, mozzarella, red wine vinaigrette 11 | 14

POMODORO CAPRESE

artisanal tomatoes, olives, fior di latte, fresh basil, pesto, EVOO 17

CESARE

croutons, our house-made dressing 11 | 14.5

ROASTED VEGETABLE SALAD

roasted root vegetables, brown sugar balsamic vinaigrette, arugula, goat cheese 13 | 16

INSALATA MILANESE

mixed greens, fig, tomato, gorgonzola, pine nuts, honey vinaigrette 12 | 15



ZUPPE

ZUPPA DEL GIORNO from 8
MINISTRONE 8.5

PASTA

Gluten-free pasta available, please add \$4

RISOTTO DAILY FEATURE

LINGUINE PESCATORE

assorted seafood, spicy tomato or white wine sauce 28

SPAGHETTINI CARBONARA

egg, parmigiano, pancetta bacon, onion, white wine 22

CAPELLINI FAVOLOSI

angel hair, prawns, oyster mushroom, tomato, house-made chicken broth 25

GNOCCHI BAVA

fontina, sage, prosciutto cotto, cream sauce 24

FETTUCCINE BOLOGNESE

meat sauce, parmigiano-reggiano 16 | 23

PENNE ARRABBIATE

spicy rosemary tomato sauce, italian sausage 17 | 24

PENNE MEDITERRANEAN

chicken, feta, sundried and fresh tomato, mushroom, white wine, garlic 18 | 25

LASAGNA

house-made, meat sauce, béchamel, mozzarella, parmigiano-reggiano 24

VEAL CANNELLONI

house-made, tomato or mushroom cream sauce 17 | 24

RAVIOLI BRAISED SHORT RIB

brown butter, fresh sage, red wine butter sauce, parmigiano-reggiano 19 | 24

TORTELLONI FOUR-CHEESE

pesto cream sauce 16 | 23

MAINS

main courses come with pasta of the day
OR potato and vegetable

POLLO PORTOFINO

stuffed chicken breast, prosciutto, mozzarella, prawn, mustard thyme sauce 32

POLLO PARMIGIANA

breaded chicken breast, mozzarella, prosciutto cotto, tomato sauce 30

ALBERTA BEEF TENDERLOIN

7oz, grilled, mushroom red wine sauce 36

ALBERTA NEW YORK

10oz, grilled, charred onion demi-glace, roasted grape tomato 37

BRAISED BEEF SHORT RIBS

red wine, beef stock, garlic, rosemary 36

VEAL MUSHROOM MARSALA

scaloppine, mushrooms, marsala cream jus 35

PESCE DAILY FEATURE MARKET PRICE

SALMON FILET

green lentils, lemon, white wine sauce 32

PIZZE E CALZONI

Any pizza can be made as a calzone, please **add 4**. Calzoni are served with your choice of Insalata Cesare or Sorrentino Salad.
Gluten-friendly pizza available, please **add 4**

MARGHERITA

tomato sauce, fresh basil, fior di latte 17

FIVE MUSHROOM

arugula, truffle oil, parmigiano, fontina 22

THE SORRENTINO

tomato sauce, fior di latte, prosciutto, arugula, parmigiano-reggiano 23

VOLCANO (SPICY)

tomato sauce, crumbled sausage, red onion, black olive, hot pepper, fior di latte 20

POLLO AÏOLI

aïoli, grilled chicken, green onion, fresh roma tomato, mozzarella 21

VEGETARIANA

tomato sauce, eggplant, artichoke, olive. fresh tomato, roasted red pepper, spinach, goat cheese, mozzarella 21

PEPERONATA

peppers, olive, onion, sausage, fior di latte 20

CALABRESE (SPICY)

tomato sauce, spicy salame, hot peppers, fior di latte 20

PINEAPPLE

tomato sauce, pineapple, prosciutto cotto, fior di latte 20

CARNE

tomato sauce, shortrib, italian sausage, pepperoni, bacon, smoked caciocavallo, fior di latte 22

SMOKED SALMON

aïoli, onion, capers, parsley 22

SCARPARIELLO

tomato sauce, spicy chicken, red onion, smoked gouda 20

PEPPERONI FUNGHI

tomato sauce, pepperoni, mushrooms, mozzarella 20



Please let your server know of any special dietary requirements and we will take care of you.

WINE • BEER • COCKTAILS

FRIZZANTE

SPARKLING	6oz	BTL
PROSECCO Giusti Rosalia Veneto	13	52

WHITE

	6oz	9oz	BTL
LIGHT • FRESH • SIMPLE			
ORVIETO Antinori 'Casasole' Umbria	11	16	44
PINOT GRIGIO Zenato Veneto	11	16	44
PINOT GRIGIO Casa Petrone Fonte Duole Bianco Molise		48	

ZESTY • FRUITY • CRISP

SAUVIGNON BLANC Starborough Marlborough, New Zealand	12	17	48
CHARDONNAY Maison Louis Latour Ardèche, France	12	17	48
SAUVIGNON BLANC Greywacke Marlborough, New Zealand		65	

OPULENT • RIPE • OAKED

CHABLIS DE VAUDON Joseph Drouhin France		69	
---	--	----	--

AROMATIC • LUSCIOUS • HONEYED

MOSCATO Christobel's Yalumba Australia	11	16	44
RIESLING Fielding, Niagara Peninsula Ontario		53	
GEWÜRZTRAMINER Cedar Creek Okanagan, British Columbia		53	

BLUSH

ROSÉ	6oz	9oz	BTL
ROSÉ Giusti Rosé Veneto	13	18	52

RED

	6oz	9oz	BTL
HERBAL • VIBRANT			
SANGIOVESE Santa Cristina, Antinori Toscana	12	17	48
CORVINA Tenuta Sant'Antonio Scaia Veneto	12	17	48
CHIANTI RISERVA Ricasoli Brollo Toscana		62	
CHIANTI CLASSICO RISERVA Volpaia Toscana		89	
CHIANTI Rufina 'Nipozzano' Frescobaldi Toscana		69	
CHIANTI CLASSICO Pèppoli, Antinori Toscana		69	
CABERNET SAUVIGNON/FRANC/MERLOT/RECAINTINA Giusti Antonio Veneto		78	

SILKY • LUSH • SAVORY

MERLOT Giusti Veneto	13	18	52
SHIRAZ Rosemount Estate S. Australia	13	18	52
MALBEC Finca La Linda Mendoza Argentina	13	18	52
MERLOT / CORVINA Sartori L'Appassione Veneto	13	18	52
VALPOLICELLA Sergio Zenato Veneto	14	19	56
VALPOLICELLA 'RIPASSA' Zenato Veneto		67	
SHIRAZ/MOURVEDRE/VIIGNIER Spier Creative Block 3 S. Africa		65	

EXCLUSIVE

FROM TUSCANY	6oz	9oz	BTL		BTL
BABY SUPER TUSCAN Santa Cristina, Le Maestrelle	15	20	60	BABY SASSICAIA Tenuta San Guido, Le Difese	95

WARMING • SPICY • PLUMP

CABERNET SAUVIGNON/FRANC Evaluna Garda		69	
MALBEC Luigi Bosca D.O.C Mendoza, Argentina		69	
BABY TUSCAN Il Bruciato, Antinori Toscana		71	

BOLD • RIPE • OAK

CABERNET SAUVIGNON Bridlewood Estate California	14	19	56
ZINFANDEL Rodney Strong Sonoma, California		65	
SANGIOVESE / CABERNET Villa Antinori Toscana		65	
BRUNELLO DI MONTALCINO 'Pian delle Vigne' Toscana		159	

STRUCTURED • POWERFUL

AMARONE DELLA VALPOLICELLA Zenato Veneto Italia		125	
AMARONE DELLA VALPOLICELLA Giusti Veneto		185	
MERLOT/CABERNET SAUVIGNON Giusti Umberto Veneto		189	
BAROLO Batasiolo Piemonte		72	

FRUITY • JUICY • FINESSE

PINOT NOIR Mirassou California	11	16	44
PINOT NOIR Elouan Oregon		69	

BEER

DRAUGHT

ROTATIONAL TAP — CHANGES SEASONALLY

Ask your server for details.

PERONI • ITALY crisp, refreshing, citrus, spicy notes	8.95
STELLA ARTOIS • BELGIUM lager, full flavour, rich aroma	8.95
GOOSE ISLAND IPA • USA classic pale ale, spicy hop aroma,	8.95
MILL STREET • ONTARIO organic amber lager, pale, amber malts	8.95
KEITHS • NOVA SCOTIA mildly bitter, notes of black licorice	8.95
SHOCK TOP • USA orange, lemon, lime peels, coriander spice	8.95
BUD LIGHT • USA beechwood aged, crisp, clean flavour	7.25

BOTTLES

LEFFE BLONDE • BELGIUM	9
HOEGAARDEN • BELGIUM	9
STIEGL RADLER • AUSTRIA	8
HEINEKEN • HOLLAND	7
BIG ROCK TRADITIONAL • ALBERTA	6
BIG ROCK GRASSHOPPER • ALBERTA	6
CORONA • MEXICO	7
BUD LIGHT LIME • USA	7
BUDWEISER • USA	6
COORS LIGHT • USA	6
CANADIAN • QUÉBEC	6

STONY PLAIN

COCKTAILS & MARTINIS

2oz 11 | PREMIUM add 2

GREEN APPLETONI
smirnoff green apple vodka,
sour puss green apple, sour mix

BELLINI AMERICANO
granita ice slush, peach schnapps,
peach purée, red wine

MARGARITA
lime - strawberry - mango, triple sec,
josé cuervo, fruit purée

LIMONFRESCO
refreshing limoncello, cranberry juice, soda

BELLINI ITALIANO
prosecco (4oz), peach purée

MANGO BLEND
smirnoff watermelon vodka,
triple sec, mango purée

NEGRONI
gordon's gin, martini red vermouth,
campari over ice

TUSCAN STRAWBERRY KISS
prosecco, strawberry purée,
smirnoff strawberry vodka

INGLESE
gordon's gin, dry vermouth,
shaken or stirred with olive

MELONTINI
smirnoff watermelon vodka,
cranberry juice, sour mix

STRAWBERRY REDHEAD
smirnoff strawberry vodka,
cranberry juice, sour mix

SWEET VERMOUTH
martini red vermouth, amaro,
lemon juice

CHOCOLATINI
smirnoff vodka, godiva chocolate
liqueur, stirred

WEEKLY LINEUP

MONDAY PINT
+ PIZZA
Any pizza +
feature pint (16oz)
\$20
Margaritas
\$2 OFF (1oz)

TUESDAY
PASTA + WINE
Any pasta +
feature wine (6oz)
\$20
Well Highballs
\$2 OFF (1oz)

WEDNESDAY
BYOW
Bring Your Own Wine
and toast to
free corkage!

THURSDAY
WINE
25% OFF
All Bottles of Wine
Mojitos
\$2 OFF (2oz)

FRIDAY
MARTINIS
\$2 OFF (2oz)

SATURDAY
CAESARS
\$2 OFF (2oz)

SUNDAY
MIMOSAS
**+
BELLINIS**
\$2 OFF (2oz)

DOLCI

TIRAMISÙ 9
Sorrentino's own original, traditional, house-made tiramisù

ESPRESSO PANNA COTTA 9
house-made, espresso and Frangelico infused panna cotta, salted caramel, seasonal berries, candied hazelnuts

CHOCOLATE, CHOCOLATE, CHOCOLATE! 9
house-made, light creamy chocolate mousse in a dark chocolate coated tart topped with toasted pine nuts, Sambuca infused figs, whipped cream, chocolate sauce

SEASONAL DELIGHTS 9
your server will be happy to tell you today's feature cake

GELATO E SORBETTO TRIO 9
refreshing all-natural sorbetto or gelato – 3 seasonal selections – your server will be happy to tell you today's feature



SPECIALTY HOT DRINKS 10z

Serving Italy's Favorite Coffee LAVAZZA

CARMELO'S COFFEE 7
Espresso, Sambuca, Amaretto, Galliano, whipped cream

CAFFÈ SUISSE 7
Irish Cream, Swiss Chocolate Almond

MONTE CRISTO COFFEE 7
Grand Marnier, Kahlúa

SPANISH COFFEE 7
Cognac, Kahlúa

IRISH COFFEE 7
Irish Whiskey, Irish Mist

ESPRESSO CORRETTO 6
with Sambuca splash

CAPPUCCINO CORRETTO 7
with Sambuca splash

BAILEYS COFFEE 8
Add Baileys to our dark roast drip

BLUEBERRY TEA 7
Grand Marnier, Amaretto

Dark Roast Drip	3.95
Espresso	3.50
Doppio (double espresso)	4.95
Americano	3.95
Cappuccino	5.75
Latte	5.95
Mocaccino	6.50
Hot Cioccolata	5.50

WHITTINGTON TEAS 3.75

Whittington was founded in 1968 in Milan and forms part of the LAVAZZA GROUP.

English Breakfast Imperial	Pure Green Tea
Darejeeling Black Tea	Earl Gray Supreme
Camomile Mix (Caffeine-Free)	Verbena & Mint (Caffeine-Free)

AFTER DINNER SPECIALTIES

PORT

Taylor Fladgate Tawny

2oz

10 year 8
20 year 12

COGNAC

Hennessey V.S.

Hennessey V.S.O.P.

Hennessey X.O.

1oz

8
10
22

SCOTCH & WHISKY

Dalwhinnie

Talisker

Cragganmore

Oban

Glenkinchie

Chivas Regal

Johnnie Walker

1oz

15 year 12
10 year 11
12 year 9
14 year 13
12 year 11
8
Red 8

GRAPPA

Poli Sarpa

Poli Miele (Honey Grappa)

Peach Grappa

1oz

8
8
6

TEQUILA

Don Julio Reposado

1oz

12

LIQUEURS & DIGESTIVI

Amaro Montenegro

Jägermeister

Limoncello (Chilled)

Grand Marnier Cordon Rouge

1oz

8
6
6
7



SORRENTINOS.COM



SORRENTINO'S

HAPPY HOUR

EVERYDAY

2PM - 6PM
9PM - CLOSE

DINE-IN
ONLY

25% OFF Regular Menu
(Appetizers, Pasta, Pizza)

SEA SCALLOP 16

pan-seared, beech mushroom dill cream reduction

HONEY GARLIC CHICKEN NACHOS 18

cheddar, monterey jack, manzanilla olives,
pico de gallo, spicy valentina hot sauce, sour cream

CHEF'S HOUSE SALAD 20

bacon, tomato, avacado, hardboiled egg, cajun prawn,
ricotta, blue cheese dressing

HONEY GARLIC DRY RIBS 14

HALIBUT + CHIPS 19

tempura battered, fries, house-made tartar sauce

STEAK SANDWICH 20

7oz sirloin, mushroom red wine sauce

THE USUAL 15

handmade 8oz alberta beef burger, cheddar,
tomato, onion, garlic aioli

ADD-ONS \$2 EA bacon, smoked gouda, caramelized onion, mushrooms

WINGS 14

salt & pepper, thai chili, hot, maple hoisin

PINTS 16oz

5

HIGHBALLS 10oz

5

FEATURED WINES 6oz | 9oz

7 | 10.5

BYOW
BRING YOUR
OWN WINE

WEDNESDAY

€40
WINGS

THURSDAY

½ OFF
ALL WINES

Daily Specials Start at 6PM ONLY



Drinks

SUMMER SANGRIAS 10Z
8.75

RASPBERRY LEMONADE
raspberry vodka, Giusti rosé, lemonade

WATERMELON MANGO
juice, watermelon liqueur, Prosecco

PEAR ELDERFLOWER
Pinot Grigio, St Germain, pear

ROSÉ ALL DAY
FEATURE ROSÉ 6OZ **10**

FISHBOWLS 2OZ
11.95

**PEACH, MANGO,
STRAWBERRY OR LIME**

CIAO BELLA MARGARITA
with Baby Prosecco

BULLDOG MARGARITA
with Coronita

PATIO COCKTAILS 10Z
7.95

COCONUT MINT MARGARITA
1800 Coconut tequila, Triple sec, coconut, lime

BLOOD ORANGE MOJITO
mango rum, juice, mint

SUMMERBERRY MULE
raspberry vodka, ginger beer, red berry juice

Ciao!
SUMMER
PATIOS NOW OPEN