

# VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

## DINNER MENU

### ANTIPASTI

FILET MIGNON SPRING ROLL + \$16  
*wild mushroom, gorgonzola cheese, port wine*

BURRATA CHEESE & ROASTED BEETS + \$16  
*crispy prosciutto, basil, baby arugula, white balsamic*

RISOTTO RICE BALLS + \$16  
*sweet peas, mozzarella, parmesan, pomodoro*

CALAMARI ARRABBIATA + \$18  
*sliced cherry hot peppers, marinara sauce*

VEAL MEATBALLS PARMIGIANA + \$14  
*tomodoro sauce, mozzarella, parmesan*

BAKED CLAMS OREGANATA + \$16  
*lemon, oreganata bread crumbs, garlic*

### INSALATA

ROASTED BEETS & GOAT CHEESE + \$13  
*organic greens, candied hazelnuts, french beans, pomegranate vinaigrette*

ARUGULA, FENNEL & ORANGE SALAD + \$13  
*arugula, fennel, mandarin orange, shaved manchego, red wine vinaigrette*

TRI COLOR GORGONZOLA SALAD + \$13  
*arugula, baby greens, raisins, walnuts, mandarin oranges, gorgonzola, balsamic*

### PASTA

FRESH FETTUCCINI & FILET MIGNON + \$36  
*wild mushroom, spinach, roasted garlic sherry cream*

PAPPARDELLE PASTA & BONELESS SHORT RIBS + \$28  
*italian meatball, fresh basil, home-style tomato sauce*

ORECCHIETTE, BROCCOLI RABE & SAUSAGE + \$28  
*tuscan beans, sun-dried tomatoes, garlic & basil oil*

FRESH FETTUCCINI & JUMBO SHRIMP + \$30  
*maryland crab meat, oven roasted tomatoes, asparagus, chardonnay cream sauce*

RIGATONI VODKA + \$22  
*rigatoni pasta, pancetta, creamy vodka sauce*  
ADD CHICKEN +6 + ADD SHRIMP +8

### ENTREES

PAN SEARED VEAL CHOP + \$45  
*choice of parmigiana, capricciosa or valdostana*

MARINATED COWBOY RIB EYE STEAK + \$54  
*char grilled marinated rib eye, crispy onion*

MARINATED SKIRT STEAK + \$42  
*char grilled black marinated, caramelized onions*

PAN SEARED FILET MIGNON + \$49  
*porcini rubbed, cognac flambé, green peppercorn sauce*

BRAISED BONELESS SHORT RIB + \$40  
*six hour slow roasted, caramelized onions, port wine*

PORK OSSO BUCCO + \$32  
*braised pork shank, fresh sage, orecchiette pasta*

DOUBLE-CUT PORK CHOP + \$34  
*caramelized onions, sliced cherry peppers, roasted potato*

CHICKEN BREAST & RISOTTO + \$28  
*wild mushroom, asparagus, sage demi-glace*

PAN SAUTÉED CHICKEN BREAST + \$28  
*lightly breaded, fresh mozzarella, arugula, tomato, onion*

MACADAMIA NUTS ENCRUSTED CHILEAN SEABASS + \$41  
*oven roasted fresh mango, coconut rice*

ROASTED SHRIMP RISOTTO + \$32  
*corn, sweet peas, asparagus, pancetta, lemon confit, shrimp essence*

SHRIMP & ANGEL HAIR PASTA + \$32  
*san marzano tomatoes, cannelloni beans, basil, spinach*

SEAFOOD FRA DIAVOLO + \$36  
*shrimp, calamari, clams, mussels, plum tomato, linguini*

### SIDES

GRILLED ASPARAGUS OREGANATA + \$12

SAUTÉED BROCCOLI RABE + \$10

ROASTED BRUSSELS SPROUTS, PANCETTA + \$10

ROASTED GARLIC MASHED POTATOES + \$10