

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

LUNCH MENU

ANTIPASTI

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

VEAL MEATBALLS PARMIGIANA
pomodoro sauce, mozzarella, parmesan
\$14

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

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

SALAD

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

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

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

GREEK SALAD
tomato, red onion, crumbled feta cheese, red wine dressing
\$13

ADD CHICKEN +8 + ADD SHRIMP +12
ADD STEAK +18 + ADD SALMON +18

COMPLETE LUNCH SPECIAL

ADD \$10 TO YOUR ENTREE

CHEF'S HOMEMADE SOUP

OR FRESH GOURMET SALAD

CHOICE OF ANY ENTREE, COFFEE
& DESSERT SPECIAL

PASTA

FRESH FETTUCCHINI & JUMBO SHRIMP
maryland crab meat, oven roasted tomatoes, asparagus, chardonnay cream sauce
\$24

PAPPARDELLE PASTA & BONELESS SHORT RIBS
italian meatball, fresh basil, home-style tomato sauce
\$24

ORECCHIETTE, BROCCOLI RABE & SAUSAGE
tuscan beans, sun-dried tomatoes, garlic & basil oil
\$22

PENNE ALLA VODKA
pancetta, creamy vodka sauce
ADD CHICKEN +4 + ADD SHRIMP +8
\$20

ENTREES

PAN SEARED CHICKEN BREAST
tomato, arugula, red onion, fresh mozzarella, grana padano, balsamic
\$22

CHICKEN BREAST & RISOTTO
wild mushroom, asparagus, sage demi-glaze
\$22

*MARINATED SKIRT STEAK
chef's house marinade, caramelized onions
\$32

*DOUBLE-CUT BONELESS PORK CHOP
caramelized onions, sliced cherry peppers, roasted potato
\$28

SEAFOOD

SHRIMP & CANNELLINI BEANS
san marzano tomatoes, basil, garlic white wine sauce, angel hair pasta
\$26

ROASTED SHRIMP RISOTTO
corn, sweet peas, asparagus, pancetta, lemon confit, shrimp essence
\$28

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

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SANDWICHES

SERVED WITH SWEET POTATO FRIES

BRAISED SHORT RIB & PARMIGIANA HERO
braised short rib, basil, home-style tomato sauce, semolina hero
\$14

BREADED CHICKEN & BROCCOLI RABE
fresh mozzarella, roasted peppers, balsamic, ciabatta bread
\$14

GRILLED CHICKEN & FRESH MOZZARELLA
roasted red peppers, baby spinach, balsamic, ciabatta bread
\$14

CHICKEN PARMIGIANA HERO
tomato sauce, mozzarella cheese
\$14

TURKEY BREAST & SWISS CHEESE
avocado, bacon, tomato, sriracha mayo
\$14

SOPRANO ITALIAN HERO
soppersatta, ham, prosciutto, fresh mozzarella, lettuce, tomato, balsamic
\$14

***MARINATED STEAK & MOZZARELLA CHEESE**
caramelized onion, ciabatta bread
\$20

CRISPY BLACKENED SHRIMP
caramelized onions, avocado, tomato, baby greens, sriracha mayo, toasted ciabatta
\$20

*THIS MENU ITEM CAN BE COOKED TO YOUR LIKING BY ORDERS OF THE SUFFOLK COUNTY BOARD OF HEALTH

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS