

## TOGO MENU (TEMPORARY)

### APPETIZERS

- Fried Zucchini**  
 with marinara sauce \$7
- Arancini**  
 mozzarella stuffed risotto  
 dumplings in marinara \$11
- Mozzarella Sticks**  
 with marinara sauce \$7
- Garlic Bread** \$4 *w/ Cheese* \$6

### SIDES

- Meat Balls**  
 homemade \$3/each
- Roasted Vegetables**  
 seasonal \$7
- Potatoes** *roasted* \$5
- Focaccia** \$4
- Dipping Oil** \$2
- Meat Sauce** Pint \$11 Quart \$15
- Marinara** Pint \$9 Quart \$13

### SOUPS

**Minestrone** Pint \$8 Quart \$12

### SALADS

*add chicken or bay shrimp +\$3.00  
 (dressings: italian, bleu cheese,  
 thousand island, oil/vinegar)*

**House Salad** \$5

**Caesar** with house made caesar  
 dressing \$10

## PASTAS

### BUILD-YOUR-PASTA

~Pick A Pasta:

**Spaghetti**    **Fettuccine**  
**Rigatoni**     **Ravioli**  
**Angel Hair**   **Tortellini**  
**Linguine**     **\$14**  
**\$12**

**Gnocchi**  
**\$16**

~Pick A Sauce:

**Marinara**  
**Meat Ragu**  
**Classic Alfredo**  
**Pesto**  
**Creamy Tomato Basil**

**Lasagna** layered pasta with ricotta, beef, pork and veal, meat ragu baked with cheese **\$16**

**Cannelloni** stuffed crepes with a blend of ricotta, beef, pork and veal, baked with cheese  
*in "Red" or "White" sauce* **\$16**

**Chicken Rigatoni** rigatoni, broccoli and chicken in a creamy garlic sauce **\$14**

**Gnocchi della Casa** potato dumplings in a creamy tomato sauce with pancetta and garlic **\$16**

**Rigatoni al Forno** sautéed mushrooms in tomato sauce and baked in mozzarella cheese **\$14**

**Tortellini alla Panna** beef tortellini served in a cream sauce with prosciutto and peas **\$15**

**Puttanesca** angel hair in lemon cream sauce with chicken, artichoke hearts, tomatoes, feta, capers **\$16**

**Salvietto** rolled pasta with spinach and ricotta in marinara sauce, with a side of roasted vegetables **\$17**

**Linguine Teresa** shrimp, mushrooms in a sauté of garlic, spices, white wine, and cream **\$14**

**Scampi Provencal** angel hair with sautéed tiger prawns in a tomato, lemon cream sauce **\$17**

**Linguine and Clams** sautéed in garlic, green onions and white wine (*in "Red" or "White" sauce*) **\$15**

## ENTRÉES

**WITH 2 SIDES**

**Parmigiana** breaded and baked with marinara and cheese **Chicken \$23**

**Piccata** sautéed in white wine with capers, lemon, and cream **Veal \$25 / Chicken \$23**

**Scallopini** sautéed mushrooms in marsala wine and cream **Veal \$25 / Chicken \$23**

**Saltimbocca** wrapped in prosciutto and cheese sautéed with marsala **Chicken \$25**

**Petrale Sole** battered filets pan fried in olive oil **\$27**

**CHOOSE 2 SIDES:** ROASTED VEGETABLES, POTATOES, RIGATONI or SPAGHETTI MARINARA



## PIZZA

Our wood-infused oven gives a smoky aroma for a unique, full bodied flavor complemented by our house made tomato sauce

### BUILD-YOUR-OWN

#### Pick Your Size:

<p><b>SMALL</b> (12") Cheese \$12.50 <i>Gluten-Free Crust (small only) +\$5</i></p> <p><b>MEDIUM</b> (14") Cheese \$16</p> <p><b>LARGE</b> (16") Cheese \$19.50</p> <p>and...</p> <p><b>PERSONAL PIZZA</b> (10") With 2 Toppings \$11</p>
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#### Pick Your Toppings:

<p><b>Small</b> +\$1.25 / <b>Medium</b> +\$2 / <b>Large</b> +\$2.50</p> <p>mushrooms, black olives, tomato, white onion, red onion, green onion, green bell pepper, jalapeño, broccoli, pineapple, garlic, pesto, Italian sausage, pepperoni, salami, linguisa, ham.</p> <p><i>(White and Pesto sauces available)</i></p> <p><b><u>SPECIALTY TOPPING</u></b> <i>(\$ +double charge)</i></p> <p>chicken, shrimp, pancetta, artichoke hearts, clams, peperoncino peppers, meatball, anchovies, prosciutto, feta, capers</p>
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### PIZZA COMBINATIONS\*

**SMALL (12") / LARGE (16")**

- Joe's Combo** pepperoni, sausage, salami, linguisa, mushrooms, green bell pepper, onion \$21.25 / \$31.50
- Sorrento Special** pepperoni, salami, mushroom, linguisa, and black olives \$18.75 / \$29.50
- Vegetarian** tomato, mushroom, green bell pepper, onion and olive \$18.75 / \$29.50
- Carbonara** mozzarella, tomato, pesto, pancetta, oregano and garlic (no sauce) \$20 / \$31.50
- Margherita** thin crust, tomato, pesto, garlic \$17.50 *(small only)*

\* Half and Half options are NOT available. Modifications on Sorrento Combinations are subject to charge.

### SODA

**Coca-Cola, Diet Coke, Sprite** Can (\$1) Liter (\$3)

**San Pelligrino** Bottle (\$3)

**Apple Juice** (\$1)

**BEER** (12 oz.) \$2

**WINE** (750ml) \$8



## LUNCH SPECIALS

11:30-2:00

WEDNESDAY - SATURDAY

Buy 5 of the following and the  
6th is on the house!

**\*One credit per visit**

*Includes House Soup or Salad*

**Half Spaghetti or Rigatoni**

choice of marinara or  
meat ragu **\$9**

**Chicken Rigatoni**

rigatoni, broccoli and  
chicken breast in a creamy garlic sauce  
**\$11.50**

**Angel Hair Pasta**

in tomato basil cream sauce **\$11**

**Pasta Salvietto**

rolled fresh pasta with  
ricotta & spinach, topped with tomato  
sauce and a side of roasted  
vegetables **\$12**

**Meat Ball Sandwich \$11**

in our meat sauce and mozzarella cheese

**Personal Pizza \$11**

(with 2 toppings)

## CATERING

Recommended for **6+ Persons**

Leave the cooking to us for your next party!

Email [sarasorrento@gmail.com](mailto:sarasorrento@gmail.com) or call **925-330-2709**

	Per Person
<b>Chicken Marsala, Piccata, or Parmigiana</b> .....	\$12
<b>Meatballs</b> .....	\$3/Each
<b>Baked Lasagna</b> .....	\$8
<i>Homemade pasta layered with ricotta cheese, ground beef, pork and veal with meat sauce</i>	
<b>Pasta Salvietto</b> .....	\$8
<i>Homemade pasta rolled in spinach and ricotta topped with our marinara sauce</i>	
<b>Rigatoni, Linguine, Spaghetti, or Capellini</b>	
<i>Marinara or Meat sauce</i> .....	\$6
<i>Pesto, Alfredo, Creamy Tomato Basil</i> .....	\$7
<b>Ravioli</b> <i>Pasta pillows stuffed with ricotta, beef and pork topped with your choice of sauce</i>	
<i>Marinara or Meat sauce</i> .....	\$7
<i>Pesto, Alfredo, Creamy Tomato Basil</i> .....	\$8
<b>Gnocchi or Fettuccine</b>	
<i>Marinara or Meat sauce</i> .....	\$7
<i>Pesto, Alfredo, Creamy Tomato Basil</i> .....	\$8
<b>Tortellini (Beef)</b>	
<i>Marinara or Meat sauce</i> .....	\$7
<i>Pesto, Alfredo, Creamy Tomato Basil</i> .....	\$8
<b>Cannelloni</b> <i>Fresh crepes stuffed with ricotta, beef, pork and veal</i>	
<i>"Red" Style (baked in creamy marinara, and monterey jack cheese)</i> .....	\$9
<i>"White" Style (baked in cream sauce and monterey jack)</i> .....	\$10
<b>Vegetables</b> <i>(seasonal veggies roasted in garlic and olive oil)</i> .....	\$4
<b>House Salad</b> <i>(Choice of Italian, Bleu Cheese, Oil and Vinegar, Thousand Island)</i> .....	\$2
<i>organic mixed greens, with olives, fresh tomatoes, red onion, pepperoncini, and croutons</i>	
<b>Caesar Salad</b> <i>(romaine, parmesan, red onions, and croutons in our house dressing)</i> ....	\$3
<b>Focaccia Bread</b> .....	\$1
<b>Garlic Bread</b> .....	\$1