

tapas/starters

organic beet hummus (veg) organic beets, chickpeas, tahini, basil, mint, feta cheese, pepitas	7
patatas bravas (veg) potatoes, garlic-chili allioli, spanish paprika	7
empanadas * choice of: potato, organic greens, mushrooms (veg) / chicken / beef	7
crispy cauliflower (veg) pan-crisped cauliflower, 3 sauces: tomato vodka cream, spicy roasted red pepper allioli, tzatziki	8
heirloom tomatoes with buffalo mozzarella platter (veg) heirloom tomatoes, fresh buffalo mozzarella, fresh basil, balsamic reduction, basil olive oil	17
crispy calamari / calamari martini (double-size)* spicy roasted red pepper allioli, red onions, cucumbers, daikon sprouts	15 / 24
crab cakes housemade crab cakes, lobster cream sauce, mango pico de gallo	17
garlic-roasted mussels served sizzling in a skillet, garlic, lemon, white wine	17
shrimp cocktail fresh jumbo shrimp, housemade cocktail sauce, parmesan toast	18
antipasto sorriso spanish & italian cured meats, caprese, goat cheese, pickled vegetables, grilled bread	18
seasonal fresh oysters (half / full dozen) * fresh seasonal oysters, assorted sauces	market price

soups

(cup / bowl)

minestrone soup market vegetables, cannellini beans, garbanzo beans, red beans, fava beans, penne pasta	6 / 10
heirloom roasted tomato & red pepper soup (v) slow-roasted tomatoes & red bell peppers, wild rice, zhoug	7 / 12

salads

(add chicken 4 / shrimp 6)

mista salad (veg) organic baby greens, parmesan cheese, carrots, garlic croutons, housemade vinaigrette	half 7 / full 10
sorriso caesar salad* baby romaine, parmesan crisps, housemade croutons, housemade caesar dressing	half 8 / full 13
roasted beet salad & goat cheese salad (veg) organic roasted red & golden beets, sautéed organic beet greens, onions, garlic-herbed goat cheese crostini	14
grilled king salmon salad marinated grilled king salmon, organic baby greens, organic arugula, heirloom tomatoes, pearl couscous, pickled cucumbers, red onions, herbed apple cider vinaigrette	20
mediterranean steak salad grilled marinated flank steak, organic baby greens, organic arugula, grilled asparagus, red onions, avocado, heirloom tomatoes, chimichurri dressing	20
naked seafood salad shrimp, calamari, scallops, black mussels, manila clams, fennel, fresh basil, belgium endive, heirloom tomatoes, organic baby greens, citrus vinaigrette	21

grain bowls

(add: spicy pork ribs 6 / marinated grilled salmon 8 / grilled chimichurri flank steak 7 /
marinated portobello mushroom 4 / put an egg on it 3)

italian bowl (veg) farro, grilled market vegetables, heirloom tomatoes, pickled onions, tzatziki	13
mediterranean bowl (veg) quinoa & brown rice, lentils, chickpeas, zucchini, heirloom tomatoes, avocado, feta cheese, olives	15

18% gratuity added for parties of 6 or more – veg=vegetarian, v=vegan

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

pasta

*(gluten-free pasta choices: butternut squash noodles / brown rice pasta
add: grilled chicken 4 / grilled shrimp 6 / italian sausage 4 / spanish chorizo 4)*

vegan butternut squash pasta (v)	15
roasted butternut squash spirals, vegan brown butter-sage sauce, mushrooms	
penne alla vodka (veg)	16
housemade tomato-vodka cream sauce, roasted garlic, parmesan cheese	
grilled vegetable pesto fettuccini (veg)	17
sun-dried tomatoes, mushrooms, grilled market vegetables, basil pesto cream sauce, pine nuts	
lasagna sorriso	17
housemade bolognese sauce, ricotta & mozzarella cheeses	
spaghetti & meatballs	17
housemade beef & pork meatballs, housemade marinara sauce, mozzarella cheese	
burst heirloom tomato spaghetti (veg)	18
heirloom tomatoes, fresh herbs, white wine, manchego cheese, burrata cheese, garlic	
linguini vongole	18
fresh manilla clams, garlic, shallots, red pepper flakes, basil, white wine, butter	
wild mushroom risotto (veg)	18
wild mushrooms, asparagus, garlic, shallots, grana padana cheese, truffle oil	
from the sea	25
linguini, clams, mussels, shrimp, calamari, scallops, housemade spicy marinara sauce (or white wine garlic sauce)	

mains

sorriso burger* <i>(add avocado 2 / bacon 3 / egg 3)</i>	25		
angus choice burger, cheddar cheese, heirloom tomatoes, red onion, organic baby greens, garlic allioli, brioche roll			
chicken marsala	19		
seared chicken breast, wild mushrooms, marsala wine, herbed fettuccini, sautéed market vegetables			
chicken piccata	19		
seared chicken breast, lemon juice, capers, sage, white wine, butter, grilled market vegetables, garlic-kale farro			
market fish of the day	market price		
roasted red & purple potatoes, mediterranean olives, pearl onions, dijon white wine herb sauce			
spicy pork ribs	20		
housemade smokey dry rub grilled baby back ribs, garlic-parmesan smashed potatoes, grilled market vegetables			
braised spanish short ribs	24		
garlic-parmesan smashed potatoes, brussels sprouts, spanish chorizo			
grilled king salmon	29		
marinated grilled king salmon, garlic-parmesan smashed potatoes, grilled asparagus			
cioppino	39		
black mussels, clams, scallops, shrimp, prawns, seasonal fish, calamari, spicy herbed tomato broth, garlic chili toast			
paella			
saffron rice, choice of: meat / seafood / market vegetables			
market vegetables (veg)	19	clams, mussels, shrimp, calamari	28
beef, pork, chicken, spanish chorizo	24	surf & turf	28

flatbread / pizzas

basil-mint pesto flatbread (veg)	13
fresh basil, mint, mahon cheese, roasted grapes	
margherita pizza (veg)	15
fresh mozzarella cheese, heirloom tomatoes, fresh basil, housemade marinara sauce	
grilled eggplant & basil pizza (veg)	15
grilled eggplant, mozzarella cheese, housemade marinara sauce, fresh basil	
pepperoni & wild mushroom	15
pepperoni, wild mushrooms, mozzarella cheese, housemade marinara sauce	
brussel sprouts, prosciutto & burrata pizza	17
brussel sprouts, wild mushrooms, prosciutto, burrata & provolone cheeses, sage	
grilled chicken pizza	17
wild mushrooms, red onions, fontina cheese, housemade marinara sauce	