

## Dinner Menu

### starters

<b>organic beet hummus (veg)</b>	<b>13</b>
organic beets, chickpeas, tahini, basil, mint, feta cheese, pepitas	
<b>crispy cauliflower (veg)</b>	<b>14</b>
pan-crisped cauliflower, choose 1 of 3 sauces: tomato vodka cream, spicy roasted red pepper alloli, tzatziki	
<b>garlic shrimp</b>	<b>17</b>
garlic, olive oil	
<b>heirloom tomatoes with buffalo mozzarella platter (veg)</b>	<b>19</b>
heirloom tomatoes, fresh buffalo mozzarella, fresh basil, balsamic reduction, basil olive oil	
<b>crispy calamari / calamari martini (double-size)*</b>	<b>16 / 24</b>
spicy roasted red pepper alloli, red onions, cucumbers, daikon sprouts	
<b>crab cakes</b>	<b>19</b>
housemade crab cakes, lobster cream sauce, mango pico de gallo	
<b>garlic-roasted mussels</b>	<b>19</b>
served sizzling in a skillet, garlic, lemon, white wine	

### soups

(cup / bowl)

<b>minestrone</b>	<b>7 / 11</b>
market vegetables, cannellini beans, garbanzo beans, red beans, fava beans, penne pasta	
<b>heirloom roasted tomato &amp; red pepper (v)</b>	<b>7 / 12</b>
slow-roasted tomatoes & red bell peppers, wild rice, zhoug	

### salads

(add chicken 4 / shrimp 7)

<b>mista salad (veg)</b>	<b>half 8 / full 12</b>
organic baby greens, parmesan cheese, carrots, garlic croutons, housemade vinaigrette	
<b>sorrison caesar salad*</b>	<b>half 9 / full 14</b>
baby romaine, parmesan crisps, housemade croutons, housemade caesar dressing	
<b>organic roasted beet &amp; goat cheese salad (veg)</b>	<b>17</b>
organic roasted red & golden beets, organic baby mixed greens, onions, garlic-herbed goat cheese crostini	
<b>grilled king salmon salad</b>	<b>26</b>
marinated grilled king salmon, organic baby greens, organic arugula, heirloom tomatoes, pearl couscous, pickled cucumbers, red onions, herbed apple cider vinaigrette	
<b>mediterranean steak salad</b>	<b>26</b>
grilled marinated flank steak, organic baby greens, organic arugula, grilled asparagus, red onions, avocado, heirloom tomatoes, chimichurri dressing	
<b>naked seafood salad</b>	<b>26</b>
shrimp, calamari, scallops, black mussels, manila clams, fennel, fresh basil, belgium endive, heirloom tomatoes, organic baby greens, citrus vinaigrette	

### grain bowl

<b>mediterranean bowl (veg)</b>	<b>17</b>
quinoa & brown rice, lentils, chickpeas, zucchini, heirloom tomatoes, avocado, feta cheese, olives	

## **pasta**

*(gluten-free options: brown rice pasta 2 / butternut squash noodles 4)*

*(add: grilled chicken 4 / grilled shrimp 7/ italian sausage 4 / spanish chorizo 4 / meatballs (1) 4)*

**vegan butternut squash pasta (v)** 19  
roasted butternut squash spirals, vegan brown butter-sage sauce, mushrooms

**penne alla vodka (veg)** 20  
housemade tomato-vodka cream sauce, roasted garlic, parmesan cheese

**homemade fresh fettuccine Alfredo Add truffles \$12** 22  
"sorriso's" classic alfredo sauce

**grilled chicken or vegetable pesto fettuccini** 23  
grilled chicken breast, sun-dried tomatoes, mushrooms, basil pesto cream sauce, pine nuts, grilled chicken or grilled market vegetables

**lasagna sorriso** 22  
housemade bolognese sauce, ricotta & mozzarella cheeses

**spaghetti & meatballs** 24  
housemade beef & pork meatballs, housemade marinara sauce, mozzarella cheese

**wild mushroom risotto jumbo scallops** 34  
wild mushrooms, asparagus, garlic, shallots, grana padana cheese, truffle oil

**linguini vongole** 28  
fresh manilla clams, garlic, shallots, red pepper flakes, basil, white wine, butter

**spicy shrimp linguini** 26  
blackened shrimp, sundried tomato pesto, arugula

**from the sea** 29  
linguini, clams, mussels, shrimp, calamari, scallops, housemade spicy marinara sauce (or white wine garlic sauce)

**Ravioli** 24  
Lobster Ravioli lobster cream sauce

## **mains**

**sorriso burger\* (add avocado 2 / bacon 3 / egg 3)** 17  
angus choice burger, cheddar cheese, heirloom tomatoes, red onion, organic baby greens, garlic allioli, brioche roll

**grilled chicken thighs** 23  
marinated grilled chicken thighs, garlic-parmesan smashed potato, grilled market vegetables

**chicken piccata** 24  
seared chicken breast, lemon juice, capers, sage, white wine, grilled market vegetables, garlic-kale farro

**braised spanish short ribs** 29  
garlic-parmesan smashed potatoes, brussels sprouts, spanish chorizo

**rib eye steak** 48  
grilled dry -aged rib eye steak, cabernet sauce, mashed potatoes and grilled vegetables

**grilled king salmon** 34  
lobster brandy cream sauce, mango salsa, potato-crab pancake, garlic spinach

**cioppino** 42  
black mussels, clams, scallops, shrimp, prawns, seasonal fish, calamari, spicy herbed tomato broth, angel hair pasta, garlic chili toast

## **flatbread / pizzas**

*(add: eggplant 3 / anchovy 3 / italian sausage 4 / spanish chorizo 4)*

**margherita pizza (veg)** 17  
fresh mozzarella cheese, heirloom tomatoes, fresh basil, housemade marinara sauce

**pepperoni & wild mushroom pizza** 18  
pepperoni, wild mushrooms, mozzarella cheese, housemade marinara sauce

**basil-mint pesto flatbread (veg)** 19  
fresh basil, mint, arugula, mahon cheese, roasted grapes

**three sausage flatbread** 19  
3 spanish sausage, mahon cheese

**grilled chicken pizza** 18  
wild mushrooms, red onions, fontina cheese, housemade marinara sauce