

tapas / starters

organic beet hummus (veg) 7
 organic beets, chickpeas, tahini, basil, mint, feta cheese, pepitas

patatas bravas* 7
 potatoes, garlic-chili allioli, spanish paprika

empanadas * 7
 choice of: organic greens, potato, mushrooms (veg) / chicken / beef

crispy cauliflower* (veg) 7
 pan-crisped cauliflower, 3 sauces: tomato vodka cream, spicy roasted red pepper allioli, tzatziki

heirloom caprese platter (veg) 13
 heirloom tomatoes, fresh buffalo mozzarella, fresh basil, balsamic reduction, basil olive oil

crispy calamari 13
 spicy roasted red pepper allioli, red onions, cucumbers, daikon sprouts

crab cakes 13
 housemade crab cakes, lobster cream sauce, mango pico de gallo

garlic-roasted mussels 15
 served sizzling in a skillet, garlic, lemon, white wine

shrimp cocktail 16
 fresh jumbo shrimp, housemade cocktail sauce, parmesan toast

antipasto sorriso 18
 spanish & italian cured meats, caprese, goat cheese, pickled vegetables, grilled bread

seasonal fresh oysters* market price
 (half or full dozen) fresh seasonal oysters, assorted sauces

soups (cup / bowl)
minestrone 5 / 9

market vegetables, cannellini beans, garbanzo beans, red beans, fava beans, penne pasta

heirloom roasted tomato & red pepper (v) 7 / 12
 slow roasted tomatoes & red bell peppers, wild rice, zhoug

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) 12
 farro, grilled market vegetables, heirloom tomatoes, pickled onions, tzatziki

mediterranean bowl (veg) 13
 quinoa & brown rice, lentils, chickpeas, zucchini, heirloom tomatoes, avocado, feta cheese, olives

salads

(add chicken 4 / shrimp 6)

mista salad (veg) half 7 / full 10
 organic baby greens, parmesan cheese, carrot, garlic croutons, housemade vinaigrette

sorriso caesar salad* half 8 / full 12
 baby romaine, parmesan crisps, housemade croutons, housemade caesar dressing

organic roasted beet & goat cheese salad (veg) 13
 organic roasted red & golden beets, sautéed organic beet greens, onions, garlic-herbed goat cheese crostini

grilled rosemary chicken salad 15
 grilled rosemary chicken breast, heirloom tomatoes, applewood smoked bacon, avocado, pickled red onions, organic baby greens, watercress, rosemary vinaigrette

italian chopped salad 15
 assorted greens, red cabbage, grilled chicken, salami, cucumber, fontina cheese, tomatoes, avocado, green onions, champagne vinaigrette

grilled king salmon salad* 17
 marinated grilled king salmon, organic baby greens, organic arugula, heirloom tomatoes, pearl couscous, pickled cucumbers, red onion, herbed apple cider vinaigrette

mediterranean steak salad 17
 grilled marinated flank steak, organic baby greens, organic arugula, grilled asparagus, red onions, avocado, heirloom tomatoes, chimichurri dressing

paninis

choice of: mista salad / french fries / garlic fries (\$1)

choice of bread: sourdough / whole grain / baguette

grilled vegetable panini (veg) 12

grilled marinated vegetables, provolone cheese, organic arugula, heirloom tomatoes, sun-dried tomato pesto

italian blt panini* 13

applewood smoked bacon, organic baby greens, heirloom tomatoes, avocado, garlic allioli, basil pesto

turkey panini* 13

turkey breast, provolone cheese, heirloom tomatoes, organic baby greens, garlic allioli

jamon serrano panini 13

jamon serrano, manchego cheese, heirloom tomatoes, spanish olive oil

italian meatball panini 13

housemade beef & pork meatballs, housemade marinara sauce, mozzarella cheese

herbed grilled chicken panini 14

grilled chicken breast, fontina cheese, organic arugula, red onions, heirloom tomatoes, roasted red peppers, basil pesto

spanish short rib panini 15

braised short rib, provolone cheese, grilled peppers, grilled onions, garlic allioli

grilled king salmon panini* 15.50

king salmon, organic arugula, cucumber, balsamic glaze

soup & half panini 15

choose any half panini + cup of soup

flatbread / pizzas

basil-mint pesto flatbread (veg) 12.50

basil, mint pesto, mahon cheese, grapes

margherita pizza (veg) 13

fresh mozzarella, heirloom tomatoes, fresh basil, housemade marinara sauce

grilled eggplant & basil pizza (veg) 14

grilled eggplant, housemade marinara sauce, mozzarella cheese, fresh basil

pepperoni & wild mushroom pizza 14

pepperoni, wild mushrooms, fresh mozzarella, housemade marinara sauce

brussel sprouts, prosciutto & burrata pizza 15

brussel sprouts, wild mushrooms, prosciutto, burrata, provolone cheese

grilled chicken pizza 15

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

pastas

gluten free pasta: butternut squash noodles /

brown rice pasta (add grilled chicken 4 / grilled shrimp 6 / italian sausage 4 // spanish chorizo 4)

vegan butternut squash pasta (v) 13

butternut squash spirals, vegan brown butter-sage sauce, mushrooms

penne alla vodka (*a sorriso favorite*) (veg) 14

housemade tomato-vodka cream sauce, roasted garlic, parmesan cheese

burst heirloom tomato spaghetti (veg) 14

heirloom tomatoes, fresh herbs, manchego cheese, burrata cheese, garlic

lasagna sorriso 14

housemade bolognese sauce, ricotta & mozzarella cheeses

wild mushroom risotto (veg) 15

wild mushrooms, asparagus, garlic, shallots, grana padana cheese, truffle oil

grilled vegetable pesto fettuccini (veg) 15

sun-dried tomatoes, mushrooms, grilled market vegetables, basil pesto cream sauce, pine nuts

linguini vongole 17

fresh manilla clams, garlic, shallots, red pepper flakes, basil, white wine, butter

from the sea 19

linguini, clams, mussels, shrimp, calamari, scallops, housemade spicy marinara sauce (or white wine garlic sauce)

mains

sorrison burger (*add avocado 2 / bacon 3 / egg 3*) 15

angus choice burger, cheddar cheese, heirloom tomatoes, red onions, organic baby greens, garlic allioli, brioche roll

chicken marsala 16.50

seared breast of chicken, wild mushrooms, marsala wine, herb fettuccini, sautéed vegetables

chicken piccata 16.50

seared breast of chicken, lemon juice, capers, sage, white wine, butter, grilled market vegetables, garlic-kale faro

grilled king salmon* 19.50

marinated grilled king salmon, garlic-parmesan smashed potatoes, grilled asparagus

paellas

saffron rice, choice of: meat / seafood / market vegetables

saffron rice, market vegetables 15

beef, pork, chicken, spanish chorizo 17

clams, mussels, shrimp, calamari 17

have it all (surf & turf) 19