

Villa Sorrento

LUNCH MENU

ANTIPASTI

Filet Mignon Spring Roll

Wild mushroom, gorgonzola cheese, port wine dipping sauce 13

Maryland Crab Cake

Lump Crabmeat, cucumber relish, Meyer lemon aioli 15

Veal Meatballs Parmigiana

Filetto Pomodoro sauce, fresh mozzarella cheese, parmesan cheese 13

Fried Calamari Arrabbiata

Sliced cherry hot peppers, marinara sauce 14

Risotto Rice Balls

Sweet peas, mozzarella cheese, parmesan cheese, pomodoro sauce 13

Little Neck Clams Oreganata

Baked, oreganata crumbs, white wine, lemon, parsley 12

Cold Seafood Salad

Calamari, shrimp, scungilli, garlic, celery, lemon & e.v.o.o. 15

INSALATA

Arugula, Fennel & Orange Salad *naval orange, shaved parmesan, citrus vinaigrette 10*

Beets & Goat Cheese *Baby greens, hazelnuts, French beans, sherry vinaigrette 10*

Romaine Wedge *Bacon, tomato, red onion, crumbled bleu cheese, bleu cheese dressing 10*

Tri Color Gorgonzola *Arugula, endive, radicchio, raisin, walnuts, oranges, balsamic 10*

Grilled Chicken Breast 6

Grilled Jumbo Shrimp 8

**Sesame Seared Yellow Fin Tuna 10*

**Marinated Sliced Steak 10*

SANDWICHES

Gourmet Salad or Sweet Potato Fries

Braised Short Rib & Mozzarella Hero

Braised short rib, basil, home-style tomato sauce, Tuscan bread 13

**Grilled Marinated Sliced Steak*

Caramelized onions & pepper jack cheese, ciabatta bread 14

Villa Sorrento

Maryland Crab Cake

Pan seared, baby greens, lemon aioli, ciabatta bread 14

Breaded Chicken & Broccoli Rabe

Fresh mozzarella, roasted peppers, balsamic drizzle, ciabatta bread 13

Turkey Breast & Avocado, Bacon

Pepper jack cheese, bacon, tomato, jalapeño aioli, Tuscan bread 13

Grilled Chicken & Fresh Mozzarella

Roasted peppers, baby spinach, balsamic reduction, ciabatta bread 13

PASTA

Lobster Ravioli

Asparagus, sun-dried tomato, sherry lobster cream sauce 20

Pappardelle Pasta & Boneless Short Ribs

Braised short rib, Italian meatball, fresh basil, home-style tomato sauce 18

Rigatoni, Broccoli Rabe & Italian Sausage

Tuscan beans, sun-dried tomatoes, pignoli nuts, garlic & basil oil 18

Cavatelli Chicken & Sausage

Baby spinach, spicy plum tomato, basil oil, pecorino romano 18

Penne Alla Vodka

Pancetta, creamy vodka sauce 16 Shrimp 6. Chicken 4.

ENTREE

Pan Seared Breaded Chicken Breast or Breaded Veal

Tomato, arugula, red onion, fresh mozzarella, Pecorino Romano, balsamic Ch - 17 V- 24

Chicken Breast or Veal Scarpariello

Sausage, red peppers, roasted fingerling potatoes, rosemary pan sauce Ch - 17 V- 24

*** Prime Marinated Skirt Steak**

Chef's house marinate, caramelized onion 24

Villa Sorrento

**Double Cut Boneless Pork Chop*

Sweet cherry peppers, crispy sliced Idaho potatoes 18

Eggplant Rollatini

Stuffed, three cheeses, marinara sauce, mozzarella, penne pasta 16

SEAFOOD

**Sesame Seared Tuna*

Pan seared, soba noodles, candy cashews, Asian reduction 20

Shrimp & Cannellini Beans

San Marzano tomatoes, basil, garlic white wine sauce, angel hair pasta 20

Seafood Fra Diavolo

Shrimp, calamari, clams, mussels, plum tomato, linguini pasta 24

Complete Lunch Special Add \$ 7.00 to your Entree

Chef's Homemade Soup or Fresh Gourmet Salad

Choice of Any Entrée, American Coffee & Dessert Special

For your convenience, a gratuity of 20% will be added to parties of six or more

Suffolk County Board of Health: This menu item can be cooked to your liking

** Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness*