

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 14

Veal Meatballs Parmigiana

Filetto Pomodoro sauce, fresh mozzarella cheese, parmesan cheese 12

Fried Calamari Arrabbiata

Sliced cherry hot peppers, marinara sauce 12

Risotto Rice Balls

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

Little Neck Clams Oreganata

Baked, oreganata crumbs, white wine, lemon, parsley 9

Cold Seafood Salad

Calamari, shrimp, scungilli, garlic, celery, lemon & e.v.o.o. 13

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 4

Grilled or Blackened Shrimp 8

**Sesame Seared Yellow Fin Tuna 10*

**Marinated Prime Sliced Steak 10*

SANDWICHES

Maryland Crab Cake

Pan seared, baby greens, lemon aioli, ciabatta bread 13

Breaded Chicken & Broccoli Rabe

Fresh mozzarella, roasted peppers, balsamic drizzle, ciabatta bread 12

**Grilled Marinated Sliced Steak*

Caramelized onions, pepper jack cheese, pan fried potatoes, ciabatta bread 13

Turkey Breast & Avocado, Bacon

Pepper jack cheese, bacon, tomato, jalapeño aioli, grain bread 12

Grilled Chicken & Fresh Mozzarella

Roasted peppers, baby spinach, balsamic reduction, ciabatta bread 12

Gourmet Salad or Sweet Potato Fries

Villa Sorrento

PASTA

Pappardelle Pasta & Boneless Short Ribs

Braised short rib, Italian meatball, fresh basil, home-style tomato sauce 17

Rigatoni, Broccoli Rabe & Italian Sausage

Chicken breast, Tuscan beans, sun-dried tomatoes, pignoli nuts, garlic & basil oil 16

Fusilli Pasta & Jumbo Shrimp

Asparagus, sweet peas, Portobello mushroom, shrimp essence cream sauce 17

Cavatelli Chicken & Sausage

Baby spinach, spicy plum tomato, basil oil, pecorino romano 16

***Fettuccini & Filet Mignon**

Wild mushroom, spinach, roasted garlic sherry cream sauce 20

ENTREE

Pan Seared Breaded Chicken Breast

Tomato, arugula, red onion, fresh mozzarella, Pecorino Romano, balsamic 14

Chicken Breast Scarpariello

Sausage, sweet red peppers, roasted fingerling potatoes, rosemary pan sauce 14

*** Prime Marinated Skirt Steak**

Grilled, Chef's house marinate, caramelized onion 20

***Double Cut Boneless Pork Chop**

Grilled, sweet cherry peppers, crispy sliced Idaho potatoes 16

Eggplant Rollatini

Stuffed, three cheeses, marinara sauce, mozzarella, penne pasta 15

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 18

Seafood Fra Diavolo

Shrimp, calamari, clams, mussels, plum tomato, linguini pasta 20

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*