

Villa Sorrento

Chef's Menu

ANTIPASTI

- Mamma's Veal Meatballs - *Filletto pomodoro sauce, fresh mozzarella, grana padana*
- Grilled Portobello Mushroom - *Gorgonzola cheese, roasted peppers, pignoli nuts, balsamic*
- Stuffed Artichoke Oreganata - *Gorgonzola cheese, seasoned bread crumbs, E.V.O.O.*
- Fresh Mozzarella & Roasted Peppers – *Imported prosciutto, red onion, basil, balsamic*
- Rocket Arugula & Gorgonzola Salad - *Asian pear, dates, almonds, champagne honey vinaigrette*
- Baby Spinach & Goat Cheese Salad - *Roasted beets, dried cranberry, yellow raisins, balsamic*
- Homemade Soup - *Chef's choice of day*

ENTREES

- 5 Hour Braised Short Rib - Boneless, oven roasted, caramelized onions, braising jus*
- 14 oz Pork Chop – Grilled, Washington cherries & apples, port wine reduction*
- Italian Sausage & Broccoli Rabe – Roasted garlic, cherry peppers, cannellini beans, E.V.O.O.*
- Eggplant Parmigiana - Three cheese, marinara sauce, mozzarella cheese, penne pasta*
- Pan Roasted Chicken Breast - Sautéed broccoli rabe, roasted potatoes, rosemary, lemon*
- Chicken Breast Sorrentino - Eggplant, prosciutto, mozzarella, Madeira wine, touch of tomato*
- Fusilli Pasta & Short Rib – Braised, boneless short rib ragu, wild mushroom & peas*
- Tuscan Chicken & Fettuccini Pasta - Portobello, spinach, caramelized onions, Marsala sauce*
- Little Neck Clams & Linguini Pasta - Little neck clams, white wine, fresh basil, garlic, E.V.O.O.*
- Shrimp & Calamari Marecchiare - Angel hair pasta, San Marzano tomato, garlic, basil*
- Pecan Encrusted Salmon Filet - Meyer's dark rum & Brer rabbit molasses glaze*

Dessert - American Coffee & Choice of Dessert:

Panna Cotta, Italian Cannoli, Ricotta Cheese Cake, Basset Ice Cream

Sunday thru Thursday Only, No Holidays or Holiday Eves, Maximum 8 people
Gift Certificates' not valid/ not good with any other offer or coupon
20 % Gratuity & Tax Additional / Please No Substitutions or Sharing

\$ 31.95