

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*
Artichoke Hearts Oreganata - *Gorgonzola cheese, seasoned breadcrumbs, 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

Pan Roasted Chicken - *Sautéed broccoli rabe, roasted potatoes, rosemary, lemon*
Chicken Sorrentino - *Eggplant, prosciutto, mozzarella, Madeira wine, touch of tomato*
Eggplant Parmigiana - *Three cheese, marinara sauce, mozzarella cheese, penne pasta*
5 Hour Braised Short Rib - *Boneless, oven roasted, caramelized onions, braising jus*
Italian Sausage & Broccoli Rabe – *Roasted garlic, cherry peppers, E.V.O.O.*
Pork Chop Valdostana – *Prosciutto, piquant peppers, wild mushroom, pan sauce*
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 Cheesecake, Basset Ice Cream

Sunday thru Thursday Only, No Holidays or Holiday Eves, Maximum 8 people

\$ 33.95

Gift Certificates' not valid/ not good with any other offer or coupon

20 % Gratuity & Tax Additional / Please No Substitutions or Sharing
