

pizza.

Margherita	tomato and cheese	11"	16
Napolitana	tomato, cheese, anchovies, olives and oregano		17
Capricciosa	tomato, cheese, ham, mushrooms, olives and anchovies		18
Americana	tomato, cheese and pepperoni		17
Aussie	tomato, cheese, bacon and egg		18
Mexicana	tomato, cheese, onion, pepperoni, capsicum and olives		18
Vegetarian	tomato, cheese mushroom, onion, capsicum, artichoke and olives		18
Supreme	tomato, cheese, ham, mushroom, cabanossi, capsicum, onion and olives		18
Vegetarian Nightmare	tomato, cheese, cabanossi, pepperoni and bacon		20
BBQ Chicken	tomato, cheese, chicken and BBQ sauce		20
Calzone (closed pizza)	tomato, cheese, ham, mushroom and cabanossi		20
Siciliana	tomato, cheese, capers, anchovies, oregano and olives		18
Salmon	tomato, cheese, smoked salmon, capers, onion		20
Hawaiian	tomato, cheese, ham, pineapple		18



sorrento
restaurant.

beverages.

	glass jug/btle	
Pepsi, Diet Pepsi, Squash, Lemonade, LLB, Sunkist	3.5	9
Sparkling or Natural Mineral Water		7
Juices orange, apple, pineapple, tomato, cranberry, pink grapefruit	4	12

**Please do not hesitate to ask your waitperson
for our daily specials**

*Please note a minimum charge of \$14 per person applies
A 10% surcharge applies on Sunday and public holidays*

BYO Monday - Thursday only \$15 per bottle



menu.

entree.

Bruschetta	<i>with tomatoes, basil, red onion, olive oil and cracked pepper</i>	4.5	
Insalata Caprese	<i>fresh tomato, mozzarella cheese with basil and olive oil</i>	10	
Grilled Italian Cacciatore	Salami	10	
Polpette	<i>meatballs in tomato sauce</i>	10	
Minestrone di verdure	<i>traditional Italian vegetable soup</i>	12	
Cozze all'arrabbiata	<i>chilli mussels with garlic and tomato sauce</i>	16	21
Oysters Natural	<i>served with lemon sorbet or cocktail sauce</i>	half doz	14 doz 26
Oysters Kilpatrick	<i>topped with crispy bacon and Worcestershire sauce</i>	half doz	16 doz 29
Caesar Salad	<i>Sorrento style</i>	14	20
	<i>with chicken or smoked salmon</i>	18	25
Insalata di pollo	<i>warm char-grilled chicken fillets, mixed salad greens, crisp bacon, hazelnuts, red onion and cucumber with a honey and mustard vinaigrette</i>		22
Salmon Carpaccio	<i>smoked salmon served with mixed lettuce, capers, lemon and dill oil</i>	16	
Calamari	<i>grilled squid served with mixed lettuce and red onion, dressed with sweet capsicum and chilli jam</i>	16	26
Gamberi Sorrento	<i>pan-fried prawns with pink garlic sauce and a touch of chilli</i>	16	36

pasta.

Spaghetti Marinara	<i>spaghetti with assorted seafood and a tomato based sauce</i>	18	28
Spaghetti A'Matriciana	<i>spaghetti with bacon and Napolitana sauce</i>	16	22
Spaghetti Carbonara	<i>spaghetti with bacon, egg and parmesan cheese</i>	17	23
Spaghetti Prawns	<i>spaghetti with prawns, garlic, olive oil and chilli</i>	na	28
Lasagne	<i>homemade hearty beef lasagne with béchamel sauce</i>	na	24
Penne con Salsiccia	<i>penne tossed with Italian sausage, olives, roast capsicum and grilled eggplant in a chilli Napolitana sauce</i>	16	23
Linguine Primavera	<i>linguine tossed with sun-dried tomato, artichoke, olives, grilled capsicum, basil and fresh tomato</i>	15	21
Fettuccine Pollo	<i>fettuccine tossed with chicken, bacon and spinach in a creamy basil sauce</i>	16	25
Penne con Polpette	<i>penne with pork meat balls in a garlic and chilli Napolitana sauce</i>	16	26
Tortellini	<i>filled with spinach and ricotta topped with creamy pink and pesto</i>	16	26
Risotto ai funghi	<i>arborio rice with porcini, button and field mushrooms tossed with basil and shaved parmesan</i>	17	27
Gnocchi	<i>potato dumplings served with Napolitana and pesto sauce</i>	18	27

Traditional pasta can be made on request

main.

Fish of the Day	<i>chef's creation. Don't hesitate to ask your waitperson</i>		mp
Chicken Parmigiana	<i>crumbed chicken breast topped with Napolitana sauce and melted mozzarella and parmesan</i>		32
Petto di pollo ai gamberi	<i>grilled chicken breast served with creamy garlic prawns on a bed of roasted rosemary potatoes and sautéed spinach</i>		36
Petto di pollo arrostito	<i>chicken supreme roasted with sage butter served on sautéed pancetta and potato finished with a sherry marsala jus</i>		32
Garetto di agnello	<i>lamb shanks braised with Grappa, Italian herbs, potato, tomato and seasonal vegetables</i>		32
Scaloppine alla zingara	<i>pan-fried medallions with rosemary, chilli, garlic and white wine sauce</i>		30
Scaloppine ai funghi	<i>pan-fried medallions with mushrooms and creamy white wine sauce</i>		32
Scaloppine marsala	<i>medallions pan-fried with marsala liqueur</i>		32
Scaloppine gamberi	<i>pan-fried medallions with prawns and creamy pink sauce</i>		36
Scaloppine campagnola	<i>medallions pan-fried with spinach and napolitana sauce, topped with mozzarella</i>		32
Veal Rib Eye	<i>400gm veal rib eye cooked to your liking served with creamy mash potato, green beans, roasted tomato and red wine jus</i>		35

sides.

Garlic Bread	<i>3 slices</i>		6
Pizza bread	<i>with herbs or garlic</i>		10
Basket of bread			4
Garden salad			7 10
Greek Salad			9 13
Steamed Vegetables			9
Side serve of pasta	<i>(Bolognese or Napolitana only)</i>		10
Creamy mashed potato			7
Oven baked creamy potatoes			7