

# SORRENTO

## R I S T O R A N T E



*\$135 Per Person*

### *Antipasti*

*Seared Diver Sea Scallop with Arugula and Crab Meat Risotto-Saffron Sauce*

*Beef Tenderloin Carpaccio with Arugula and Shaved Parmesan*

*Creminis Ripieni: Baby Portobello Mushroom Stuffed with Crab Meat and Lobster Sauce*

*Classic Shrimp Cocktail with House Made Cocktail Sauce*

*Wild Mushroom and Sage Raviolo with Creminis and White Truffle Oil*

*Fresh Main Lobster Bisque*

*Caprese Salad with Buffalo Mozzarella, Roma Tomato, and Basil*

*Red Beet and Orange Salad with Seared Goat Cheese Medallion*

*Traditional Caesar Salad*

### *Secondi Piatti*

*Lobster and Crab Tortellini with Lemon Cream and Caviar*

*Butternut Squash Ravioli, Julienne Zucchini, Sage Brown Butter and Lemon Zest*

*Linguini Butter Sage and Truffle*

*Braised Beef Short Rib with Truffled Mashed Potatoes*

*Filet Mignon with Truffle Mashed Potatoes, Wild Mushroom, Broccolini and Peppercorn Sauce*

*Grilled Chilean Sea Bass, Sautéed Spinach, Baby Artichokes, Capers, and Citrus Sauce*

*Double Lamp Chops Stuffed with Goat Cheese and Herbs with Grilled Fennel and Trevisio*

*Veal Osso Bucco with Stoned Ground Herbed Polenta*

*Pan Seared Wild Salmon with Scampi Risotto and Fine Herbs in Pomodoro Sauce*

*Fire-Frilled Petite Chicken Breast, Grilled Root Vegetables in Red Wine Reduction*

### *Dolce*

*Panna Cotta with Fresh Vanilla Bean and Raspberry Sauce*

*Sorbet or Gelato with Fresh Berries*

*House Made Tiramisu with a Chocolate Truffle*

*Double Chocolate Cake with Praline Sauce and Vanilla Ice Cream*

*Cheesecake with Drizzled Strawberry Sauce and Cherry*

*Cannoli Stuffed with Ricotta and Chocolate, Drizzled in Chocolate Sauce*