

Sorrento Ristorante Party Inquiry

Contact Information

First Name: _____

Last Name: _____

Email Address: _____

Phone Number: _____

How would you prefer to be contacted? (Please circle one) Phone or Email

Event Details

Nature of Event: (Birthday, Business Dinner, Retirement, Wedding Dinner, Etc.)

Event Date: _____

Start Time: _____ End Time: _____

Number of Guests: _____

Have you booked a party with us before? (Please circle one) Yes/No

If yes, what was the date? _____

Is there any additional information you would like to add?

*Any party of 20 guests or more must use a set menu.
Please choose from one of the following options below.*

*Our set menus, wine list, and regular dinner menu are
Also listed on our website sorrentoristorante.com*

Sorrento Ristorante



Antipasti

*Bruschetta with Fresh Basil and Mozzarella
Calamari Fritti with Spicy Marinara Sauce*

Insalata

*Mediterranean Salad with Feta Cheese,
Kalamata Olive and Mix Baby Greens*

Secondi

*Petite Filet Mignon with Truffle Mashed Potatoes,
Wild Mushrooms and Peppercorn Sauce
Pan Seared Wild Salmon with Scampi Risotto
Wild Mushroom Ravioli with Sage and White Truffle Oil
Grilled Petite Chicken Breast with
Root Vegetables and Red Wine Reduction
Lobster and Crab Tortelloni with
Lemon Cream and Caviar*

Dolce

Tiramisu with a Chocolate Truffle

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Primi Piatti

Wild Mushroom and Sage Ravioli with White Truffle Oil

Insalata

*Arugula, Mission Fig, Gorgonzola Dolce
And Candied Pecans with Balsamic Vinaigrette*

Secondi

*Veal Ossa Buco with Stone Ground Herbed Polenta
Grilled Sea Bass, Wilted Spinach,
Baby Artichokes, Capers and Citrus Sauce
Seared Diver Sea Scallops with Lemon and Crab Risotto*

*Filet Mignon, Truffle Mashed Potatoes,
Grilled Broccolini and Green Peppercorn Sauce*

*Butternut Squash Ravioli with Zucchini,
Cherry tomato, Sage and Brown Butter*

Dolce

*House-Made Trio Treat:
Crème Brûlée, Tiramisu and Panna Cotta
With a Chocolate Truffle and Fresh Berries*

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Primi Piatti

Lobster Tortelloni with Lemon Cream and Caviar

Insalata

*Burrata Di Bufala, Heirloom Tomatoes,
Arugula, Basil, Olive Oil and Balsamic
Traditional Caesar Salad*

Secondi

*Grilled Sea Bass, Wilted Spinach,
Baby Artichokes, Capers and Citrus Sauce
Filet Mignon- Wild Mushroom, Truffle Mashed Potatoes
and Green Peppercorn Sauce
Fire Grilled Herbed Chicken Breast and Market
Vegetables with a Red Wine Reduction
Double Lamb Chop Stuffed with Goat Cheese and Herbs
Butternut Squash Ravioli with Zucchini,
Cheesy Tomato, Sage and Brown Butter*

Dolce

*House-Made Trio Treat:
Crème Brûlée, Tiramisu and Panna Cotta
With a Chocolate Truffle and Fresh Berries*

\$75 Set Menu

\$85 Set Menu

\$95 Set Menu

**Please send this form back to sorrentoristorante@sbcglobal.net and our
event coordinator will contact you with information regarding your
inquiry and booking your reservation. Thank you!*