



COFFEE & BEVERAGES

CAFFÈ (HOT)

With your favorite flavor adds vanilla, caramel, amaretto, hazelnut, arancia (orange)

REGULAR OR DECAF COFFEE

SINGLE ESPRESSO

DOPPIO

ESPRESSO MACCHIATO

espresso, touch of milk foam

ESPRESSO CON PANNA

double espresso, whipped cream

ESPRESSO AMERICANO

espresso, whipped cream

CAFFÈ LATTE

espresso, steamed milk

CAPPUCCINO

espresso, silky milk foam

MOCACCINO

espresso, chocolate, silky milk foam

CARAMELLO LATTE

espresso, vanilla, caramel, silky milk foam

BACINO

espresso, chocolate, hazelnut, silky milk foam

OTHER HOT BEVERAGES

TEA LATTE

tea, vanilla, steamed milk

SPECIALTY TEAS

ITALIAN HOT CHOCOLATE

WHITE HOT CHOCOLATE

FREDDI (COLD)

ESPRESSO FREDDO

double espresso, ice

LATTE FREDDO

espresso, cold milk, ice

MOCACCINO FREDDO

espresso, chocolate, milk, whipped cream, ice

GRANITE

(ice slushes with natural fruit purée)

GRANITA MANGO

GRANITA PEACH

GRANITA STRAWBERRY

FRULLATI

(gelato based drinks – the Italian milkshake!)

THE ITALIAN CREAMSICLE

vanilla bean gelato, orange, milk, whipped cream

CAPPUCCINO FRULLATO

vanilla bean gelato, espresso, milk, whipped cream

MOCACCINO FRULLATO

chocolate gelato, espresso, milk, whipped cream

VINO – BEER – SPIRITS

VINO (6 OZ. GLASS)

BEER

COCKTAILS



ITALIAN BREAKFAST FARE

GRILLED FRITTATA WRAP

Egg, pancetta, tomato, green onions, cheddar in tomato wrap

GRILLED SPINACH AND FETA

Egg, spinach, feta on multigrain panino bread

THE BUONGIORNO (GOOD MORNING!)

pancetta, fresh arugula, cheddar, pesto mayo on flatbread

FRESH FRUIT CUP

FRESH FRUIT YOGURT CUP

PIADINE

(Grilled Italian Flatbread)

TONNO

tuna, sun-dried tomato, green onions, arugula, aioli

PASTA

HOME STYLE CANNELLONI

Veal cannelloni, mozzarella, Parmigiano, tomato sauce

HOME STYLE LASAGNA

Pasta, meat and béchamel sauce, mozzarella, Parmigiano

LUMACONI

Large pasta shells, ricotta, spinach, mozzarella, Parmigiano, tomato sauce

GRILLED PANINI

With side soup or salad

DAILY SPECIAL

1/2 of any panino (excluding parma mozzarella) with side soup or salad

GENOVESE

chicken breast, tomato, pesto mayo

SORRENTINO

roast beef, mozzarella, red onions, Dijon-horseradish mayo

NAPOLI

roasted pepper, artichokes, grilled zucchini, mozzarella, sun-dried tomato spread

ITALIANO

prosciutto cotto, capicola, salame, mortadella, mozzarella, mild or spicy veggie olive spread

ITALIAN HAM & CHEESE

prosciutto cotto, mozzarella

INSALATE E ZUPPE

Grilled Chicken Breast can be added to any salad

MINESTRONE

FEATURE SOUP

INSALATA CESARE

Sorrentino's classic Caesar

INSALATA SORRENTINO

mixed greens, tomato, olives, red onion, mozzarella, balsamic

CHICKPEA SPINACH SALAD

chickpeas, spinach, carrot, celery, red onion, red wine vinaigrette

SMALL SALADS ALSO AVAILABLE



GELATI

Our gelato keeps within Italian tradition by placing importance on quality ingredients. Our gelati (pronounced jel-AH-tee) and sorbetti (pronounced sor-BET-tee) are all-natural, and most are gluten-friendly.

The gelati are made with less fat than ice cream and have a more intense flavour. The sorbetti varieties are made with real fruit, and unlike gelato, they contain no milk or cream. Whether your preference is sweet, tart, creamy, or fruity, there's definitely something for everyone!

Here are some of the flavours we invite you to come and savour.

Not all flavours are carried at every location. Flavours will vary from location to location.

GELATI

Chocolate

Espresso Flake

Orange Creamsicle

Vanilla Bean

Banofe (Banana Caramel)

Amaretto

Banana Strawberry

Pink Bubble Gum

Coconut

Gianduia (Chocolate Hazelnut)

Green Tea

Mango Coconut Marble

Panna Cotta

Pistachio

Spumone

Stracciatella (Vanilla Chocolate Chip)

Tiramisu

SEASONAL FLAVOURS:

Pumpkin Pie

Italian Eggnog

SORBETTI

Lemon

Strawberry

Blood Orange

Chocolate

Green Apple

Limoncello

Mango

Peach

Pineapple

Sicilian Mandarin

SEASONAL

Watermelon

DOLCI

made locally or direct from Italy

**ASSORTED ITALIAN PASTRIES,
FRESH DAILY**

ASSORTED ITALIAN DESSERTS

**AFFOGATO – “THE DESSERT
DRINK”**

vanilla bean gelato “drowned”
with espresso