

Villa Sorrento

Dinner

Antipasti

Risotto Rice Balls

Sweet peas, mozzarella, parmesan cheese, pomodoro sauce 10.

Scallops and Risotto

Peas, wild mushroom risotto, goat cheese sauce 13.

Filet Mignon Spring Roll

Wild mushroom, gorgonzola cheese, port wine dipping sauce 13.

Maryland Crab Cake

Jumbo lump crabmeat, red pepper aioli 13.

Seafood Salad

Calamari, shrimp, lobster meat, red onion, garlic, celery, lemon, olive oil 13.

Calamari Arrabbiata

Sliced cherry hot peppers, marinara sauce 10.

Fresh Mozzarella & Vine Ripe Tomato

Marinated roasted peppers, drizzled with basil oil 10.

Prince Edward Island Mussels

Smoked bacon, grape tomato, oreganata crumbs, tomato seafood broth 10.

Classic Clams Oreganata

Little neck clams, oreganata crumbs, white wine, lemon, parsley 8.

Insalata

Steak House Salad

Iceberg wedge, bacon, tomato, bermuda onions, gorgonzola, bleu cheese dressing 10.

Tri Color Gorgonzola Salad

Arugula, endive, and radicchio, golden raisins, walnuts, mandarin oranges, gorgonzola cheese, balsamic vinaigrette 10.

Gourmet Baby Greens Salad

Roasted peppers, artichoke hearts, olives, onions, champagne vinaigrette 8.

Caesar Salad

Golden croutons, shaved parmesan cheese, traditional dressing 8.

Villa Sorrento

Pasta

Capellini & Shrimp

Sautéed chicken, mushrooms, fresh basil, filetto Pomodoro sauce 24.

Six Cheese Tortoloni

Shrimp, lobster meat, wild mushrooms, sweet peas, chardonnay cream sauce 24.

*** Fettuccine & Filet Mignon**

Wild mushroom, fresh spinach, roasted garlic sherry cream sauce 24.

Cavatelli, Chicken & Sausage

Baby spinach, spicy plum tomato sauce, touch of basil oil 18.

Rigatoni, Sausage, Chicken & Broccoli Rabe

Sun-dried tomatoes, pignoli nuts sautéed, garlic and basil oil 18.

Penne alla Vodka

Creamy vodka sauce, baby spinach, grilled chicken breast 17.

Whole Wheat Pasta also available

Entrees

*** Filet Mignon and Lobster Tail**

Lobster tail oreganata and filet mignon, shitake mushroom cabernet demi-glace 45.

*** 22oz Rib Eye Steak**

Grilled, chef's marinated rib eye, crispy tobacco onions 34.

***16oz New York Shell Steak**

Roasted garlic encrusted, port wine demi-glace 32.

*** Filet Mignon**

Porcini rubbed, cognac flambé, peppercorn sauce 33.

*** Veal Chop**

Prosciutto, fontina cheese, wild mushroom demi-glace 34.

***Double Cut Pork Chop**

On the bone, sweet cherry peppers, crispy sliced potatoes 24.

*** Grilled Lamb Chops**

Rosemary marinated cippolini onion demi-glace. 33.

Ossobuco

Braised pork shank, fresh sage, sweet potato gnocchi 24.

Villa Sorrento

Chicken Sorrentino

Eggplant, prosciutto, mozzarella, madeira wine sauce, touch of tomato 19.

Chicken Breast Scarpiello

Sausage, sweet red peppers, roasted potatoes, rosemary demi-glaze 19.

Veal and Wild Mushroom

Sun-dried tomatoes, barolo wine bordelaise sauce 20.

Veal Scaloppini

Prosciutto, artichoke hearts, fontina cheese, veal reduction 20.

Eggplant Rollatini

Stuffed with three cheeses, marinara sauce, mozzarella cheese 17.

Seafood

Lobster and Risotto

Roasted lobster tail, asparagus, wild mushroom risotto 30.

Pistachio Encrusted Salmon

Pan seared, chardonnay dill burre blanc, sautéed spinach 27.

*** Yellow Fin Tuna**

Black and white sesame encrusted tuna, ginger sauce, wasabi drizzle 25.

Seafood Fra Diavolo

Shrimps, scallops, calamari, clams and mussels, over linguini 25.

Lobster Ravioli

Asparagus tips, sun-dried tomatoes, lobster cream sauce 24.

Shrimp Scampi

Grape tomatoes, garlic white wine sauce, capellini pasta 25.

Parties of six or more- a gratuity of 20% will be added.

Sharing Charge \$7.00

**This menu item can be cooked to your liking By Orders of the Suffolk County Board of Health:*

**Consuming raw or undercooked meats, shellfish, or fresh shell eggs may increase your risk of food-borne illness*