

Villa Sorrento

Lunch

Antipasti

Risotto Rice Balls

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

Filet Mignon Spring Roll

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

Calamari Arrabbiata

Sliced cherry hot peppers, marinara sauce 10.

Classic Clams Oreganata

Baked, littleneck clams, oreganata bread crumbs 8.

Seafood Salad

Calamari, shrimp, lobster, red onion, garlic, celery, fresh lemon, extra virgin olive oil 13.

Fresh Mozzarella & Vine Ripe Tomato

Marinated roasted peppers, drizzled basil oil 10.

Sandwiches

Choice of: *Gourmet Salad, Sweet Potato Fries, French Fries*

Maryland Jumbo Lump Crab Cake

Pan seared, roasted pepper aioli, organic baby greens ciabatta bread 13.

Roasted Turkey Club & Avocado

Swiss cheese, bacon, baby green, tomato, russian dressing, 7 grain bread 10.

Chicken Breast & Gorgonzola

Roasted peppers, cucumber, tomato, red onions, focciaccia bread 10.

***Grilled Steak Sandwich**

Caramelized onions, mushrooms, mozzarella cheese, onion bread 12.

Grilled Chicken & Fresh Mozzarella

Roasted peppers, baby spinach, balsamic vinaigrette, focciaccia bread 10.

Breaded Chicken & Broccoli Rabe

Fresh mozzarella, roasted peppers, balsamic drizzle, ciabatta bread 12.

Villa Sorrento

Salads

Steak House Salad

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

Tri-color Gorgonzola Salad

*Arugula, radicchio, endive, cranberries, walnuts, mandarin oranges
gorgonzola cheese, balsamic vinaigrette 10.*

Baby Spinach Salad

Sun-dried cranberries, pecans, pears, goat cheese, raspberry vinaigrette 10.

Caesar Salad

Garlic croutons, shaved parmesan cheese, tradition caesar dressing 8.

Add your choice of:

Grilled Chicken Breast 4.

**Sesame Seared Yellow Fin Tuna 10.*

Grilled or Blackened Shrimp 6.

** Marinated Prime Skirt Steak 10.*

Pasta

Rigatoni, Sausage, Chicken and Broccoli Rabe

Sun-dried tomatoes, pignoli nuts, fresh garlic, basil oil 15.

Angel Hair Pasta

Sautéed shrimp, chicken, mushrooms, fresh basil, filetto Pomodoro sauce 16.

Cavatelli with Chicken and Sausage

Baby spinach, spicy plum tomato sauce, touch of basil oil 15.

Penne alla Vodka

Baby spinach, creamy vodka sauce, grilled chicken breast 14.

Entrees

*** New York Shell Steak**

Roasted garlic encrusted, port wine demi-glace 20.

Veal and Wild Mushroom

Scaloppini of veal, sun-dried tomatoes, Barolo wine demi-glace 15.

Chicken Breast Scarpiello

Italian sausage, sweet red peppers, roasted potatoes, rosemary demi-glace 14.

Villa Sorrento

Chicken Breast Sorrentino

Eggplant, prosciutto, mozzarella, Madeira wine sauce, touch of tomato 14.

Eggplant Rollatini

Baked, stuffed with three cheeses, marinara sauce, mozzarella cheese 14.

Seafood

Pistachio Encrusted Salmon

Pan seared, Chardonnay dill burre blanc 17.

Shrimp and Scallop Risotto

Peas & wild mushroom risotto, goat cheese cream sauce 18.

Shrimp Scampi

Grape tomato, garlic, lemon, white wine sauce, capellini pasta 18.

*** Yellow Fin Tuna**

Black and white sesame encrusted tuna, ginger sauce, wasabi drizzle 20.

Maryland Crab Cake

Pan Seared, capellini pasta, roasted garlic, wine sauce 16.

Complete Lunch Special

Add \$7.00 to Your Entrée

Homemade Soup of the Day & Fresh Gourmet Salad

Choice of Any Entrée

Coffee or Tea

Choice of:

Italian Cannoli, New York Cheesecake, Tortoni Ice Cream

For your convenience, a gratuity of 20% will be added to parties of six or more.

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.