

## Gluten Free Dinner Menu

### Appetizers

#### *House Specialties*

#### **Bruschetta 15**

GF Crostini bread topped with fresh chopped tomato, basil, garlic, onions and extra virgin olive oil

#### **Garlic Shrimp 16**

Sautéed shrimp, onions, tomatoes, olive oil, white wine, garlic & fresh herbs served with GF crostini bread 15

#### **Baked Crab Dip - Market Price**

Lump crab, GF crostini bread and fresh herbs

#### **Prosciutto Mozzarella Crostini 15**

Toasted Italian GF bread topped with prosciutto and melted fresh mozzarella drizzled with sage butter 15

#### **Eggplant Involtini 12**

Thin sliced eggplant rolled in our Sicilian recipe seasoned ricotta cheese and a delicious marinara sauce

#### **Clams 13**

Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine

### Salads

*GF Dressings: House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Raspberry Vinaigrette,*

#### **Zuppa Del Giorno**

Soup of the day (Made in house) Cup 4 / Bowl 5

#### **Caesar Full 8 / Side 5**

Romaine and Parmesan cheese

#### **Caprese Full 12 / Side 7**

Tomato, fresh mozzarella, basil with balsamic glaze

#### **House Garden Full 8 / Side 3**

Mixed Greens, carrots, cucumbers, cherry tomatoes, red onion

#### **Spinach & Apple Salad 12**

Apples, grapes, toasted walnuts, and bleu cheese crumbles with spinach, romaine lettuce and Honey cider dressing

#### **Mediterranean Salad 12**

Romaine lettuce, roasted red pepper, pepperoncini, olives, feta cheese and tomato

#### **Arugula, Pear, Pecorino 12**

Pecorino cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing

*Add: Chicken - 5 Shrimp - 8 Steak - 10 Fresh North Atlantic Salmon - 12 or to any salad*

\*Oil plates for bread will be an additional 3.00 charge\*

\*Prices and menu items subject to change without notice.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Modified  
April 19, 2023*

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# Pizza

## Traditional 13

Pizza sauce, Mozzarella cheese, thin crust

Pairs with: #114 PINOT GRIGIO, Primsole - 9

## White 13

Garlic olive oil blend, parsley and Mozzarella

Pairs with: #127 CHARDONNAY, Tonnino - 11

## Vegetarian 16

Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella

Pairs with: #114 PINOT GRIGIO, Primsole - 9

## Arugula, Prosciutto, Pecorino 17

White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino cheese

Pairs with: #127 CHARDONNAY, Tonnino - 11

## Margherita 15

Sliced tomato, fresh Mozzarella, basil, olive oil

Pairs with: #120 MOSCATO, Chiarle - 9

## Mediterranean 17

Spinach, feta cheese, olives, roasted red peppers, olive oil and Mozzarella cheese

Pairs with: #112 SAUVIGNON BLANC, Brancott - 11

## *Sorrento Specialties*

### Old World 13

"Authentic" Family Style Recipe

Provolone cheese topped with pizza sauce and sprinkled with Romano cheese and oregano

Pairs with: #140 CHIANTI, Dorati - 9

### Woodsmen 17

Pizza sauce, sausage, prosciutto, pepperoni, olives, mushrooms, red peppers and mozzarella

Pairs with: #166 VALPOLICELLA, Corte De Sole - 12

### Buffalo Chicken 17

Grilled chicken, buffalo hot sauce, Mozzarella, with a choice of ranch or bleu cheese dressing

Pairs with: #121 RIESLING, Chateau Ste Michelle - 9

### Meat Lovers 17

Pepperoni, ham, sausage, ground beef, tomato sauce, and Mozzarella cheese

Pairs with: #148 NERO D'AVOLA, Tonnino - 9

### BBQ Chicken 17

Grilled chicken tossed in barbeque sauce, with mozzarella cheese, red onions, and bacon

Pairs with: #136 PINOT NOIR, Italo Cescon - 9

**Toppings:** Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - 1 each  
Fresh Mozzarella, Ricotta, Pepperoni - 1.5 each  
Bacon - 2 each  
Prosciutto, Ground Beef, Meatball, Chicken, Chopped Steak - 2.5 each

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# Pasta Entrees

## Five Cheese Ravioli 19

GF Ravioli stuffed with parmesan, fontina, ricotta, pecorino and romano cheeses topped with marinara sauce  
Substitute bolognese - 3

Pairs with: #148 NERO D'AVOLA, Tonnino - 9

## Anna Maria's Lasagna 23

GF lasagna with meat and ricotta cheese topped with Bolognese meat sauce

Pairs with: #136 PINOT NOIR, Italo Cescon - 9

## Penne Vodka 22

Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with GF Penne

Add: Sausage - 4 Chicken - 5 Shrimp - 8

Steak - 10 Crab - 10 Salmon - 12

Pairs with: #127 CHARDONNAY, Tonnino - 11

## Nonno Vincenzo Sausage and Peppers 25

Sweet Italian or hot sausage (or a combination), roasted peppers, onions, and marinara sauce served over penne pasta

Pairs with: #148 NERO D'AVOLA, Tonnino - 9

## Vince's Chicken Fettuccine Alfredo 25

Grilled chicken on fettuccine tossed in fresh Alfredo sauce

Pairs with: #112 SAUVIGNON BLANC, Brancott - 11

## Marsala, Chicken 25 / Veal 28

Rich Marsala wine sauce with mushrooms over risotto

Pairs with: #114 PINOT GRIGIO, Primsole - 9

## Piccata, Chicken 25 / Veal 28

Rich lemon white wine sauce with capers over risotto

Pairs with: #120 MOSCATO, Chiarle - 9

## Pete's Penne 25

Roasted chicken, mushrooms, onions, and a Marsala cream sauce tossed with GF penne

Pairs with: #114 PINOT GRIGIO, Primsole - 9

## *Pasta Favorites*

### \*Steak & Blue Cheese Alfredo 27

Grilled tenderloin steak and mushrooms served over fettuccini and tossed with creamy Alfredo sauce

Pairs with: #157 CABERNET SAUVIGNON, Federalist - 12

### Chicken and Penne 25

Grilled chicken, spinach, sun dried tomatoes, mushrooms, garlic and olive oil over GF penne

Pairs with: #114 PINOT GRIGIO, Primsole - 9

### \*Grilled Salmon & Spinach Risotto 26

Fresh grilled salmon with sun dried tomato butter on top of spinach risotto

Pairs with: #127 CHARDONNAY, Tonnino - 11

### Fettuccine and Clams 27

White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs over pasta

White sauce pairs with: #114 PINOT GRIGIO, Primsole - 9

Red sauce pairs with: #140 CHIANTI, Dorati - 9

### Garlic Shrimp Pasta 27

Jumbo shrimp, roasted garlic, onion, tomato, white wine, and basil, tossed in GF Fettuccine

Pairs with: #127 CHARDONNAY, Tonnino - 11

### Fettuccine with Spicy Crab - *Market Price*

Lump crab meat, spicy marinara and fresh herbs served over GF fettuccine

Pairs with: #120 MOSCATO, Chiarle - 8

### Crab Alfredo with Penne - *Market Price*

Lump crab and peas in a parmesan cream sauce over GF Penne Pasta

Pairs with: #121 RIESLING, Chateau Ste Michelle - 9

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## HOUSE WINE

CHARDONNAY, Albertoni, CA	8
PINOT GRIGIO, Albertoni, CA	8
MERLOT, Albertoni, CA	8
CABERNET SAUVIGNON, Albertoni, CA	8
WHITE ZINFANDEL, Albertoni, CA	8

## SPARKLING WINE

103 PROSECCO, Ca'Sisa, Treviso, Italy	10 / 38
104 PROSECCO, Italo Cescon Vintage, Veneto, Italy	42

## WHITE WINE

~ LIGHT-BODIED & SWEET ~

120 MOSCATO, Chiarle Piemonte, Italy	9 / 34
121 RIESLING, Chateau Ste Michelle Columbia Valley, WA	9 / 34

~ LIGHT-BODIED & DRY ~

110 SAUVIGNON BLANC, Ferrari Carano "Fume", Trentino, Italy	44
112 SAUVIGNON BLANC, Brancott, Marlborough, New Zealand	11 / 42
114 PINOT GRIGIO, Primosole, Italy	9 / 34
115 PINOT GRIGIO, Apostoli, Ormelle, Italy	38
125 PINOT NERO ROSÉ, Cantine Francesco Montagna, Lombardy, Italy	9 / 34
~ MEDIUM-BODIED & DRY ~	
126 CHARDONNAY, Rodney Strong, Sonoma County, CA	42
127 CHARDONNAY, Tonnino, Sicily, Italy	11 / 40

## RED WINE

~ LIGHT-BODIED & SWEET ~

156 RED BLEND, Tres Buhis "Nocturna", Spain	9 / 34
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~ LIGHT-BODIED & DRY ~

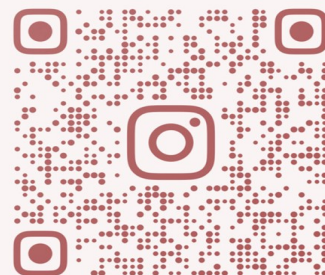
136 PINOT NOIR, Italo Cescon Piave, Italy	10 / 38
137 PINOT NOIR, Row 503, Willamette Valley, Oregon	14 / 52

~ MEDIUM-BODIED & DRY ~

162 BARBERA D'ALBA, Diego Pressenda Piedmont, Italy	55
155 CHIANTI CLASSICO, Terra di Seta Tuscany, Italy	56
140 CHIANTI, Dorati, Tuscany, Italy	9 / 34
203 MALBEC, Alamos, Mendoza, Argentina	9 / 34
148 NERO D'AVOLA, Tonnino, Sicily, Italy	9 / 34
154 MONTEPULCIANO, Terre Dei Nobili, Abruzzo, Italy	34

~ FULL-BODIED & DRY ~

141 SANGIOVESSE, Sentimento, Tuscany, Italy	12 / 44
150 AMARONE "PIANISSIMO", Ca Della Scala, Veneto, Italy	85
151 BAROLO "BARBADELCHI", Diego Pressenda Piedmont, Italy	85
152 BAROLO "RANEIRI", Diego Pressenda, Piedmont, Italy	94
153 BRUNELLO Di Montalcino, Serbolino DOCG, Tuscany, Italy	82
157 CABERNET SAUVIGNON, Federalist, Lodi, CA	12 / 44
158 CABERNET SAUVIGNON, Stemmari, Sicily, Italy	9 / 34
166 VALPOLICELLA, Corte de Sole, Ormelle, Italy	12 / 44



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