



Lunch

SAVORY SPREADS

CHICKPEAS Extra virgin, cracked black peppercorns	5	STEWED BORLOTTI BEANS Pecorino cheese, extra virgin, fennel pollen	5
GREEN OLIVE Basil, extra virgin, lemon juice	6	BRICK OVEN WHITE FOCACCIA Pecorino Romano, extra virgin, rosemary, garlic	8
SICILIAN CAPONATA Eggplant stew, olives, tomato, capers	6	GLUTEN-FREE BREAD BASKET	3

SHAREABLES

COLD		SALAD ADD ONS	
BRUSCHETTA GORGONZOLA CHEESE Speck Prosciutto, candied celery, balsamic, roasted pear	11	Grilled Octopus	7
FIOR DI LATTE MOZZARELLA Castelvetrano green olive foam, cherry tomatoes, balsamic	14	Grilled Chicken Breast	8
PIZZA SALAD Tomato pizza, greens, cherry tomatoes, Parma prosciutto, black olives, Reggiano	15	Blackened Gulf Shrimp	10
ROASTED BEETS SALAD Goat cheese, oranges, citrus, Mache salad, crispy sweet onions	12	HOT	
CAESAR SALAD Romaine hearts, Parmesan shaves, pulled croutons, anchovies, hardboiled egg	11	ROASTED PORTOBELLO MUSHROOM Cooked in grape leaves, fontina, Reggiano shaves	12
		ROASTED LAMB RAGÙ Rosemary, garlic white wine, creamy polenta, served tableside on a wooden board	15
		RISOTTO ARANCINI Taleggio cheese, mushrooms, red pepper fondue	9
		TUSCAN TOMATO AND BREAD SOUP Fresh basil, extra virgin olive oil, roast garlic, black pepper	9

HOUSE MADE PASTA

BRICK OVEN LASAGNE Bolognese ragù, béchamel, mozzarella, Reggiano	13
MEZZE MANICHE MUSSELS Neapolitan-style, white wine, basil, garlic, oregano, olive oil	15
PACCHERI SAUSAGE RAGÙ Tomato, cannellini beans, pecorino cheese	13
SPINACH FETTUCCINE Mushroom ragù, crushed tomato, herbs, truffle oil	15
PENNE TALEGGIO CHEESE Cream sauce, crispy onions, lemon zest	13
TAGLIOLINI Roasted suckling pig, extra virgin olive oil, smoked mozzarella, arugula	14
ADD ON	
House Made Grilled Italian Sausage	7
Tomato Braised Giant Meatball	7
GLUTEN-FREE PASTA	4

FISH AND MEAT ENTRÉES

GRILLED BRANZINO FILET Mashed potato, mushroom ragù, stone mustard sauce	18
BRICK OVEN ROASTED CHICKEN Charred lemons, stewed fennel, Applewood smoked bacon	15
ROAST SUCKLING PIG Fennel seeds, black pepper, garlic, broccolini, arugula salad	15
SIGNORE BURGER House blend, Portobello, red onion jam, Applewood smoked Pancetta, Fontina cheese, truffle balsamic, toasted brioche bun, stone mustard, arugula	16

ITALIAN STYLE PANINI

Brick oven cooked pizza dough panini

ITALIAN MUFFALETTA Olive tapenade, Sopressata, Mortadella, Coppa, Provolone	14
ROASTED PORTOBELLO Potato egg frittata, tomato, balsamic, served warm	13
CHICKEN MILANESE Fontina cheese, balsamic dressing, arugula salad, served warm	14

SIDES 7 EACH

Mashed Potatoes
Tuscan Baked Beans
Roasted Mushrooms Ragù
Fingerling Potatoes
Tomato Braised Giant Meatball
House Made Grilled Italian Sausage

OUR BRICK OVEN NEAPOLITAN-STYLE PIZZA

BIANCA AROMATICA Mozzarella, Fontina cheese, roasted Portobello mushrooms, Speck, caramelized shallots	15	PESTO San Marzano tomato, basil pesto, roasted eggplant, goat cheese, fingerling potatoes	14	ADD ON	
MARGHERITA NAPOLI San Marzano tomato, mozzarella, basil, extra virgin olive oil	14	SALAME PICCANTE PEPPERONI San Marzano tomato, mozzarella, basil, extra virgin olive oil, spicy salami pepperoni	15	Parma Prosciutto – Sausage – Speck – Sopressata Spicy Salami Pepperoni	6
SALUMERIA San Marzano tomato, mozzarella, sopressata, Coppa, Parma Prosciutto, fennel sausage	15			Buffalo Mozzarella – Fontina – Goat Cheese	5
				Artichokes – Portobello Mushrooms Roasted Eggplants	4
				GLUTEN-FREE PIZZA	4

*Consuming raw or uncooked meat, shellfish, poultry, fish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.
An 18% Service Charge will be added to parties of 6 or more.

1.05.19

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