



Dinner

SAVORY SPREADS TO ACCOMPANY YOUR ARTISANAL BREAD BASKET

CHICKPEAS Extra virgin, cracked black peppercorns	5	SICILIAN CAPONATA Eggplant stew, olives, tomato, capers	6
BUFFALO RICOTTA Roasted garlic, lemon zest, extra virgin, rosemary	7	STEWED BORLOTTI BEANS Pecorino cheese, extra virgin, fennel pollen	5
GREEN OLIVE Basil, extra virgin, lemon juice	6	SHARING PLATTER OF FIVE	12
		GLUTEN-FREE BREAD BASKET	4

TABLE SNACKS

OVEN ROASTED MIX OLIVES Garlic, rosemary, citrus, Marcona almonds	6	BRICK OVEN WHITE FOCACCIA Pecorino Romano, extra virgin, rosemary, garlic	9
TUSCAN CHICKEN LIVER PATÉ Toasted almonds, chives, green tomato jam	9	RISOTTO ARANCINI Taleggio cheese, mushrooms, red pepper fondue	9

SHAREABLES

COLD		SALAD ADD ONS	
BRUSCHETTA GORGONZOLA CHEESE Speck prosciutto, candied celery, balsamic, roasted pear	13	Grilled Octopus	9
BURRATA Parma prosciutto, pesto, roasted Portobello, cherry tomatoes	18	Grilled Chicken Breast	9
ROASTED ARTICHOKE HEART Marinated roasted bell peppers, Ligurian black olives	14	Blackened Gulf Shrimp	14
INSALATA RUSSA Imported conserved tuna, boiled eggs, vegetables, Piquillo peppers, frisée	12	HOT	
MIX CHARCUTERIE BOARD Mix cured sliced meat and cheese assortment, house condiments	22	EGGPLANT PARMIGIANA Fior di latte mozzarella, baby eggplants, Reggiano basil foam	14
ROASTED BEETS SALAD Goat cheese, oranges, citrus, Mache salad, crispy sweet onions	14	CHARRED OCTOPUS Broccoli sauce, Italian bacon, leeks ragù, roasted cherry tomatoes	14
CAESAR SALAD Romaine hearts, Parmesan shaves, anchovies sliced croutons	12	ROASTED LAMB RAGÙ Rosemary, garlic white wine, creamy polenta, served tableside on a wooden board	16
FIELD MIX GREENS Mesculin, cherry tomatoes, arugula, endive, balsamic dressing	11	TEMPURA SQUASH BLOSSOMS Ricotta, black truffle, fava beans, mushrooms, smoked bacon	15
		YELLOW CORN SOUP Broccoli flan, jumbo lump crab meat	12

HOUSE MADE FRESH PASTA

SQUID INK CAVATELLI Cherry tomatoes, shrimp, mussels, calamari, scallops, basil	22
GARGANELLI House made sausage and leeks ragù, mascarpone, black truffles	16
SPINACH LASAGNETTE Rapini, chick peas, cherry tomatoes, roasted garlic, ricotta salata	15
PAPPARDELLE SHORT RIB RAGÙ Pancetta, Cremini mushrooms, red wine, Reggiano	16
LINGUINE CRAB MEAT Green olives, capers, Calabrian chilies, pancetta, bread crumbs	21
TAGLIATELLE POMODORO Crushed San Marzano tomatoes, fresh basil, extra virgin olive oil	14
PORCINI VEAL RAVIOLINI Creamy Taleggio cheese sauce speck, caramelized hazelnuts	16
ADD ON	
House Made Grilled Italian Sausage	8
Tomato Braised Giant Meatball	8
GLUTEN-FREE PASTA	4

FISH AND MEAT ENTRÉES

GRILLED BRANZINO Broccoli emulsion, roasted cherry tomatoes, black olives	23
RED FISH MILANESE Swiss chard, butter lemon caper sauce, fingerling potatoes	26
BRAISED VEAL OSSOBUCO Gremolata tomato, red wine, turned vegetables, fingerling potatoes	31
BRICK OVEN ROASTED CHICKEN Charred lemons, stewed fennel, Applewood smoked bacon	18
BERKSHIRE KUROBUTA PORK CHOP Black olive sauce, mushrooms ragù, cherry tomato confit, white cheddar polenta	32

SIDES 8 EACH

- Mashed Potatoes
- Braised Swiss Chard
- Tuscan Baked Beans
- Roasted Mushrooms Ragù
- Fingerling Potatoes
- Grilled Asparagus
- 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	GORGONZOLA Roasted pear, Buffalo mozzarella, red onions, aged balsamic, Parma prosciutto	16	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	16	Parma Prosciutto – Speck – Buffalo Mozzarella Burrata – Parmacotto Ham	6
ROMANA San Marzano tomato, smoked mozzarella, basil, black olives, broccoli rabe, Pecorino, anchovies	15	FUNGHI BURRATA San Marzano tomato, Burrata mozzarella, basil, mushrooms, Parmacotto ham	16	Spicy Salame Pepperoni – Fontina – Broccoli Rabe Gorgonzola - Smoked Mozzarella	5
				Portobello Mushrooms – Anchovies	4
				GLUTEN-FREE PIZZA DOUGH OPTION	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.

3.20.19

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