



The image shows the exterior of the Sorriso restaurant at night. The building has a curved glass facade that reflects the surrounding city lights. Inside, a spiral staircase is visible, and the ceiling is lit with blue circular patterns. The entrance features a dark awning with the restaurant's name and a set of red double doors. The overall atmosphere is modern and sophisticated.

SORRISO

MODERN ITALIAN KITCHEN

PRIVATE EVENTS

SORRISO



CIAO BELLA!

The inspiration for Sorriso Modern Italian Kitchen centers around three Italian passions: great food, the exuberance for life, and the joy of sharing good times with those who matter most. At Sorriso, Executive Chef Enzo Fargione dazzles diners with his playful take on authentic Italian regional cuisine with a modern flare.

Sorriso Modern Italian Kitchen offers service for small private and semi-private (multiple groups) or larger private events. Daily restaurant operating hours are at 6:30am for breakfast, 11:30am for Lunch, 2pm for Happy Hour (bar), and 5:30pm for Dinner.

SORRISO MODERN ITALIAN KITCHEN

2 WATERWAY SQUARE PLACE
THE WOODLANDS, TX 77380

(832) 839-5436
SorrisoItalianKitchen.com

SORRISO



WATERWAY ROOM

FULLY-PRIVATE SPACE

This exquisite, private dining room has a beautiful view of the Waterway, and is outfitted with a TV monitor and separate sound system. This upscale space is ideal for small lunch meetings for a maximum of **14 people**.

SORRISO

ST. CARLO

SEMI-PRIVATE SPACE

Mixed seating concept with warm Italian décor
This area is the closest section to the front entrance and directly across from the bar.

The St. Carlo can seat approximately 30 people with existing seating.

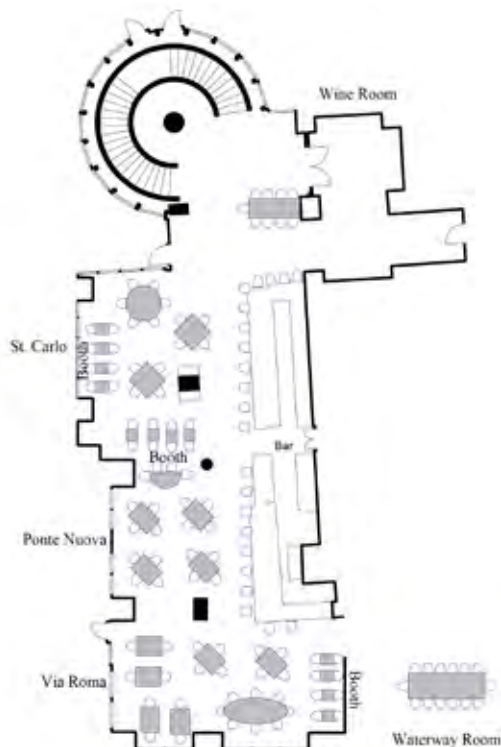


PONTE NUOVA

SEMI-PRIVATE SPACE

Nestled in the center of the restaurant. This space offers an exciting view of our culinary staff in action creating Neapolitan-style pizzas.

The Ponte Nuova can seat 20 people with existing seating.



VIA ROMA

SEMI-PRIVATE SPACE

This section is surrounded by windows overlooking the Waterway and the fountains at Waterway Square.
The Via Roma can seat 32 people with existing seating.

TOTAL BUYOUT OF THE RESTAURANT CAN HOLD UP TO 160 PEOPLE WITH ADJUSTED SEATING.

SORRISO



— ROTUNDA —



— BAR —



CHEF ENZO FARGIONE **Executive Chef**

For more than 30 years, Chef Enzo Fargione has been dazzling diners and earning national acclaim with his playful take on modern Italian cooking. As the Executive Chef at Sorriso Modern Italian Kitchen, Enzo Fargione has developed a menu that brings his unique personal vision for an unforgettable dining experience to life.

Born and raised in Turin, the capital of the Piedmont region in northern Italy, Chef Enzo developed a love of cooking from his mother at an early age. His talents took him to The Culinary Institute of Turin at the age of 14, where he finished at the top of his class. Following school, he worked in famous local restaurants before alighting to become Chef de Cuisine for Chef Roberto Donna's flagship restaurant Galileo in Washington D.C. in 1986.

Five years later he began earning local and national recognition as Chef/operating partner of various Italian restaurants in the Nation's Capital including Barolo, Teatro Goldoni, and ELISIR and Osteria Elisir Restaurants.

Throughout his career Chef Enzo was honored as "One of four Chefs to watch in the USA in 2008" by Esquire Magazine, recipient of several local and national awards, he earned multiple-star ratings from local and national publications, catapulting him to the top of the Italian fine-dining scene across America.

"I am humbled to have been entrusted with the wonderful opportunity to transform the dining scene of The Woodlands by opening the eyes and palates of hotel guests, passing travelers, and area residents with authentic Italian regional cuisine," Chef Fargione said. "I'm happy to be part of a great family, and look forward to growing Sorriso Restaurant into a true food Mecca destination."

HOUSE WINES BY THE GLASS**10 EACH****SPARKLING**

Mumm Napa Brut Prestige

WHITE WINESSonoma Cutrer Chardonnay, Russian River Valley
Lageder Pinot Grigio, Alto Adige**RED WINES**Castello di Farnetella Chianti
Marchese Leopoldo Pinot Nero, Piemonte**PREMIUM WINES BY THE GLASS****15 EACH****SPARKLING**

Champenoise Contadi Castaldi Brut

WHITE WINESWhite Abazia di Novacella Kerner, White Blend
Groth Sauvignon Blanc**RED WINES**White Viticcio Ferraio Super Tuscan
Acumen Cabernet Sauvignon**COCKTAILS****LIMONCELLO MULE - 12 EACH**

Tito's Handmade Vodka, Limoncello, Lemon Oleo, Ginger Beer

CLASSIC SPRITZ - 10 EACH

Aperol, Prosecco, Club Soda, Orange Slice

WHISTLE PIG OLD FASHIONED - 18 EACHWhistle Pig 10yr Rye, Angostura Bitters, Orange Bitters,
Sugar Cube, Luxardo Cherry

DRAFT**7 EACH**

Yellow Rose, Ipa

St. Arnold Fancy Lawnmower, Kolsch

Blonde Bombshell, Ale

Karbach Hopadillo, Ipa

BOTTLE DOMESTIC SELECTIONS**5 EACH**

Blue Moon

Coors Light

Michelob Ultra

Miller Lite

Sam Adams, Boston Lager

Shiner Bock

BOTTLE IMPORT & CRAFT**6 EACH**

Modelo Especial

Corona

Dos Equis

Guinness

Heineken

Anchor Porter

Saint Arnold Art Car Ipa

Fat Tire, New Belgium

Sierra Neveda, Pale Ale

CIDER**7 EACH**

Austin East

Angry Orchard

Sidro del Bosco

NON-ALCOHOLIC**6 EACH**

All pricing is per person unless otherwise specified
24% service charge and applicable sales tax

LIQUOR SELECTION TIER 1
12 EACH

Tito's Vodka
Martin Miller Gin
Bacardi Superior Rum
Sauza Blue Tequila
Jack Daniel's Tennessee Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch Blend

LIQUOR SELECTION TIER 2
14 EACH

Grey Goose Vodka
Hendricks Gin
Diplomatico 12 year
Patron Tequila
Makers Mark Bourbon
Crown Royal Whisky
Johnnie Walker Black
Jack Daniel's Tennessee Whiskey

LIQUOR SELECTION TIER 3
19 EACH

Chopin Vodka
Monkey Gin
Diplomatico Rum
Clase Azul Plata Tequila
Yamazaki 12 International Whisky
Angel's Envy Bourbon
Macallan 12 Scotch

BEVERAGE PACKAGE TIER 1

*To include Beer, House Wine,
Soft Drinks, and Bottled Water and Tier 1 Liquor Selections.*

One hour - **25 pp**
Two hour - **35 pp**
Three hour - **40 pp**
Four hour - **45 pp**
Additional hour - **13 pp**

BEVERAGE PACKAGE TIER 2

*To include Beer, Premium Wine,
Soft Drinks, and Bottled Water and Tier 2 Liquor Selections.*

One hour - **33 pp**
Two hour - **45 pp**
Three hour - **51 pp**
Four hour - **54 pp**
Additional hour - **15 pp**

BEVERAGE PACKAGE TIER 3

*To include Beer, Premium Wine,
Soft Drinks, and Bottled Water and Tier 3 Liquor Selections.*

One hour - **40 pp**
Two hour - **52 pp**
Three hour - **58 pp**
Four hour - **61 pp**
Additional hour - **18 pp**

Opzione Pranzo 1

1ST COURSE

TUSCAN TOMATO AND BREAD SOUP

Fresh basil, extra virgin olive oil, roasted garlic, black pepper

2ND COURSE

CHICKEN MILANESE

Fontina cheese, balsamic dressing, arugula salad, served warm

or

PENNE TALEGGIO CHEESE

Cream sauce, crispy onions, lemon zest

3RD COURSE

Dessert

HAZELNUT ESPRESSO CAKE

PRICE PER PERSON: \$30

Opzione Pranzo 2

1ST COURSE

TUSCAN TOMATO AND BREAD SOUP

Fresh basil, extra virgin olive oil, roasted garlic, black pepper

or

CAESAR SALAD

Romaine hearts, Parmesan shaves, sliced croutons, anchovies

2ND COURSE

BRICK OVEN LASAGNA

Bolognese ragù, béchamel, mozzarella, Reggiano

or

GRILLED BRANZINO FILET

Mashed potatoes, mushrooms ragù, stone mustard sauce

3RD COURSE

Dessert

GELATO AND SORBET

PRICE PER PERSON: \$37

Opzione Pranzo 3

1ST COURSE

CHICKPEAS AND SICILIAN CAPONATA (SERVED FAMILY-STYLE)

with assorted bread basket

2ND COURSE

FIELD MIX GREENS

Mesculin, cherry tomatoes, arugula, endive, balsamic dressing

or

CAESAR SALAD

Romaine hearts, Parmesan shaves, sliced croutons, anchovies

3RD COURSE

BRICK OVEN ROASTED CHICKEN

Charred lemons, stewed fennel, Applewood smoked bacon

or

GRILLED BRANZINO FILET

Mashed potatoes, mushroom ragù, stone mustard sauce

or

PACCHERI SAUSAGE RAGÙ

Tomatoes, cannellini beans, pecorino cheese

4TH COURSE

Dessert

TIRAMISU

PRICE PER PERSON: \$42

Opzione Cena 1

1ST COURSE

CAESAR SALAD

Romaine hearts, Parmesan shaves, sliced croutons, anchovies

2ND COURSE

TAGLIATELLE POMODORO

Crushed San Marzano tomatoes, fresh basil, extra virgin
or

BRICK OVEN ROASTED CHICKEN

Charred lemons, stewed fennel, Applewood smoked bacon

3RD COURSE

Dessert

GELATO AND SORBET TRAY

House made selection of the day

PRICE PER PERSON: \$35

MENU WINE PAIRING

Cascina Chicco Arneis - 40 / Monsanto CCR Chianti - 60 / Hauner Malvasia delle Lipari - 80

Opzione Cena 2

1ST COURSE

RISOTTO ARANCINI

Taleggio cheese, mushrooms, red pepper fondue
or

ROASTED BEETS SALAD

Goat cheese, oranges, citrus, mache salad, crispy sweet onions

2ND COURSE

GRILLED SIRLOIN STEAK

Salsa Verde, Tuscan baked beans, grilled asparagus, red wine caramel
or

LINGUINE CLAMS

Neapolitan style, little neck clams, basil, touch of San Marzano tomato
or

BRICK OVEN ROASTED CHICKEN

Charred lemons, stewed fennel, Applewood smoked bacon

3RD COURSE

Dessert

TIRAMISU

PRICE PER PERSON: \$40

MENU WINE PAIRING

Domaine Chabis - 80 / Le Cadeaux Diversite Pn - 115 / Sannino Sin Santo - 175

Opzione Cena 3

1ST COURSE

RISOTTO ARANCINI

(SERVED FAMILY-STYLE)

Taleggio cheese, mushrooms. red pepper fondue

2ND COURSE

BUFFALO BURRATA

Parma prosciutto, pesto, roasted Portobello mushrooms, cherry tomatoes

or

CAESAR SALAD

Romaine hearts, Parmesan shaves, sliced croutons, anchovies

or

TAGLIATELLE POMODORO

Crushed San Marzano tomatoes, fresh basil, extra virgin olive oil

3RD COURSE

BRICK OVEN ROASTED CHICKEN

Charred lemons, stewed fennel, Applewood smoked bacon

or

RED FISH MILANESE

Swiss chard, butter lemon caper sauce, mashed potatoes

or

BRAISED VEAL OSSOBUCO

Gremolata tomato, red wine, turned vegetables, fingerling potatoes

4TH COURSE

Dessert

TIRAMISU OR GRAND BABÁ

PRICE PER PERSON: \$60

MENU WINE PAIRING

Deutz Brut Champagne - 100 / Hofstatter Gewurztraminer - 60 / Gaja Sito Moresco - 110 / Hauner Malvasia Lipari - 80

All pricing is per person unless otherwise specified
24% service charge and applicable sales tax

Enhancements

BRICK OVEN WHITE FOCACCIA

Pecorino Romano, extra virgin, rosemary, garlic

8

RISOTTO ARANCINI

Taleggio cheese, mushrooms, red pepper fondue

9

OVEN ROASTED MIX OLIVES

Garlic, rosemary, citrus, Marcona almonds

6

MIX CHARCUTERIE BOARD

Italian mix cured sliced meat and cheese assortment, house condiments

22

SIDES

Mashed Potatoes

Braised Swiss Chard

Tuscan Baked Beans

Roasted Mushrooms Ragù

Fingerling Potatoes

Grilled Asparagus

Tomato Braised Giant Meatball

House Made Grilled Italian Sausage

8 EACH



THE LIBRARY

The Library is a luxurious intimate space with sophisticated furnishings and decor and can accommodate up to 30 people for handcrafted cocktails and lite bites.



— RESERVE FOR A PRIVATE EVENT —





THE LIBRARY

Small Plates

OVEN ROASTED MIX OLIVE BOWL

Garlic, rosemary, citrus, Marcona almonds

6

TUSCAN CHICKEN LIVER PATÉ

Toasted almonds, chives, green tomato jam

9

RISOTTO ARANCINI

Taleggio cheese, mushrooms, red pepper fondue

9

MIX CHARCUTERIE BOARD

Mix cured sliced meats, Italian cheese assortment, house condiments

22

BRUSCHETTA GORGONZOLA CHEESE

Speck prosciutto, candied celery, balsamic, roasted pear

12

TEMPURA SQUASH BLOSSOMS

Ricotta, black truffle, fava beans, mushrooms smoked bacon

15

BRICK OVEN WHITE FOCACCIA

Pecorino Romano, extra virgin, rosemary, garlic

8

ROASTED ARTICHOKE HEART

Marinated roasted bell peppers, Ligurian black olives

14

GLUTEN-FREE BREAD BASKET 4

All pricing is per person unless otherwise specified
24% service charge and applicable sales tax



THE LIBRARY

Handcrafted Cocktails

WHISTLE PIG OLD FASHIONED

Whistlepig Rye whiskey, sugar cube, Angostura bitters, orange peel

18

NEGRONI

Nolets gin, Campari, Martini Rosso sweet vermouth, orange peel

14

BUILD YOUR OWN GIN + TONIC

Hendricks, Tanqueray, or Nolets

Lemon Peels, Peppercorns, Cucumbers, or Herbs

Indian, Elderflower, or Mediterranean Tonic

12

FRENCH SIDECAR

Pierre Ferrand cognac, Pierre Ferrand dry curacao, lemon juice

14

CLASSIC MARTINI

12