



The image shows the exterior of the Sorriso restaurant at night. The building has a curved glass facade that reflects the city lights and the interior of the restaurant. The interior is illuminated with warm lights, and a spiral staircase is visible. The word "SORRISO" is written in large, glowing orange letters across the middle of the glass facade. Below it, the text "MODERN ITALIAN KITCHEN" is written in smaller, white letters. At the bottom of the glass facade, the words "PRIVATE EVENTS" are written in large, white letters. The entrance is a set of red double doors with vertical handles. The ground in front of the building is paved with a checkered pattern.

SORRISO

MODERN ITALIAN KITCHEN

PRIVATE EVENTS

SORRISO



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.

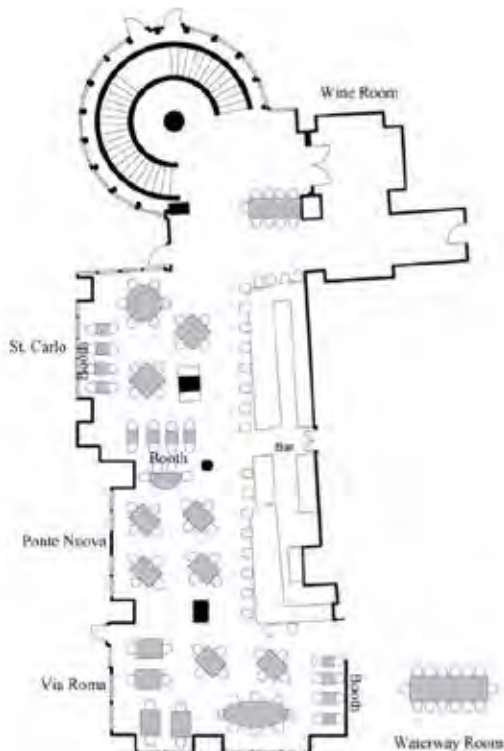


PONTE NUOVA

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 —

SORRISO



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**

Contadi Castaldi Brut

WHITE WINESAbazia di Novacella Kerner
Groth Sauvignon Blanc**RED WINES**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

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

St. Pauli Girl

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
20 EACH

Chopin Vodka
Monkey 47 Gin
Diplomatico Rum
Clase Azul Plata Tequila
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 - **45 pp**
Two hour - **60 pp**
Three hour - **68 pp**
Four hour - **75 pp**
Additional hour - **22 pp**

Opzione Pranzo 1

1ST COURSE

CAESAR SALAD

romaine hearts, parmesan shaves, sliced croutons, anchovies

2ND COURSE

ROAST SUCKLING PIG

fennel seeds, black pepper, garlic, broccolini, arugula salad

or

TAGLIATELLE POMODORO

crushed San Marzano tomatoes, fresh basil, extra virgin

3RD COURSE

Dessert

VANILLA/CITRUS PANNACOTTA

sunny-side up with virtual bacon

PRICE PER PERSON: \$35

Opzione Pranzo 2

1ST COURSE

ROASTED PEPPERS

bagna cauda sauce, anchovy, garlic, olive oil, black olives, capers, frisée

or

CAESAR SALAD

romaine hearts, parmesan shaves, sliced croutons, anchovies

2ND COURSE

GRAGNANO SPAGHETTI BOLOGNESE

beef-pork Bolognese ragù, tomato, reggiano

or

ROASTED CHICKEN MARSALA

mashed potatoes, chanterelles, pancetta, marsala glaze

3RD COURSE

Dessert

GELATO OR SORBET

PRICE PER PERSON: \$40

Opzione Pranzo 3

1ST COURSE

SMOKED TROUT & CHICKPEA SPREADS

(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

ROASTED WHOLE CHICKEN

spinach mashed potatoes, mushrooms, pancetta, truffles, marsala glaze

or

GRILLED BRANZINO FILET

mashed potatoes, mushroom ragù, stone mustard sauce

or

GRAGNANO SPAGHETTI BOLOGNESE

beef-pork Bolognese ragù, tomato, reggiano

4TH COURSE

Dessert

MILK CHOCOLATE MOUSSE

poached peeled pears in prosecco, hazelnut tulip

PRICE PER PERSON: \$48

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

ROASTED WHOLE CHICKEN

spinach mashed potatoes, mushrooms, pancetta, truffles, marsala glaze

3RD COURSE

Dessert

GELATO OR SORBET TRAY

house-made selection of the day

PRICE PER PERSON: \$39

MENU WINE PAIRING

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

Opzione Cena 2

1ST COURSE

RISOTTO ARANCINI

taleggio cheese, mushroom, red pepper fondue
or

CHARCUTERIE BRUSCHETTA

assorted shaved Italian cold cuts, grilled sweet onions confit, saba mosto, giardiniera spread

2ND COURSE

ROAST PORK TENDERLOIN

gratin portobello mushroom cap, Brussel sprouts, port wine sauce

or

GRAGNANO LINGUINE

jumbo lump crab meat, green olives, capers, Calabrian chilies, pancetta, bread crumb

or

ROASTED WHOLE CHICKEN

spinach mashed potatoes, mushrooms, pancetta, truffles, marsala glaze

3RD COURSE

Dessert

TIRAMISU

PRICE PER PERSON: \$49

MENU WINE PAIRING

William Fevré Chabis - **80** / Le Cadeaux Diversite Pn - **115** / Cerro Vin Santo - **175**

Opzione Cena 3

1ST COURSE

RISOTTO ARANCINI

(SERVED FAMILY-STYLE)

taleggio cheese, mushrooms, red pepper fondue

2ND COURSE

ROASTED PEPPERS

bagna cauda sauce, anchovy, garlic, olive oil, black olives, capers, frisée

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

ROASTED WHOLE CHICKEN

spinach mashed potatoes, mushrooms, pancetta, truffles, marsala glaze

or

GRILLED BRANZINO

broccoli emulsion, roasted cherry tomatoes, fingerling potatoes, Tuscan beans

or

ROAST PORK TENDERLOIN

gratin portobello mushroom cap, Brussel sprouts, port wine sauce

4TH COURSE

Dessert

TIRAMISU OR GRAND BABA

PRICE PER PERSON: \$69

MENU WINE PAIRING

Deutz Brut Champagne - 100 / Hofstatter Gewurztraminer - 60 / Gaja Sito Moresco - 120 / 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

10

RISOTTO ARANCINI

talleggio cheese, mushrooms, red pepper fondue

11

OVEN ROASTED MIX OLIVES

garlic, rosemary, citrus, Marcona almonds

8

MIX CHARCUTERIE BOARD

Italian mix cured sliced meat and cheese assortment, house condiments

24

SIDES

mashed potatoes

brussel sprouts

roasted mushrooms ragù

fingerling potatoes

grilled asparagus

tomato braised giant meatball

house-made grilled Italian sausage

9 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

8

RISOTTO ARANCINI

Taleggio cheese, mushrooms, red pepper fondue

11

MIX CHARCUTERIE BOARD

Mix cured sliced meats, Italian cheese assortment, house condiments

24

DUCK LIVER PATÉ

black truffles, green peppercorns, candied beets, sour cream, toasted brioche

24

BRICK OVEN WHITE FOCACCIA

Pecorino Romano, extra virgin, rosemary, garlic

10

GLUTEN-FREE BREAD BASKET 5

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

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