

ZUPPA

SIGNATURE WILD MUSHROOM SOUP

wild mushroom medley, crostino, goat cheese,
DOP evoo 14

ANTIPASTO

MORE MUSHROOMS PER FAVORE!

portobellini, oyster, button, cremini, chanterelle,
garlic crostini 18

TORTINO AI FUNGHI

wild mushroom medley cake served with corn &
tomato salsa, sour cream & green onion 18

MUSHROOM & PEAR SALAD

arugula, organic greens, champignon, fresh pear,
havarti, red onion dressing, walnuts 19

MUSHROOM ROLLS

crispy, ricotta, mushroom medley, mozzarella,
black garlic aioli 16

PASTA

LINGUINE

oven-roasted chicken breast, wild mushroom medley,
aglio e olio, parmigiano 28

GNOCCHI

ricotta gnocchi, portobello mushroom, shrimp,
fresh herbs, broccolini aglio e olio 32

VEAL TORTELLINI

pan-seared organic enoki mushroom, garlic rosemary,
asparagus, lemon beurre blanc 34

PAPPARDELLE

duck breast ragù, butternut squash purée,
shimeji mushroom, parmigiano-reggiano 37

SECONDO

VEAL CHEEKS

slow-cooked & oven-braised, shimeji &
oyster mushroom risotto, veal jus 44

POLLO RIPIENO

goat cheese, porcini mushroom & tarragon stuffed chicken
breast, fried chanterelle, mushroom ravioli, rosé sauce 42

FILETTO AL PEPE VERDE

AAA Alberta beef tenderloin medallion, green peppercorn,
crema di porcini, truffle fries, black garlic aioli dip 49

DOLCE

MUSHROOM CAKE

house-made, ricotta & apple mushroom cake
served with walnut maple syrup 14



mushroom harvest events

WINE DINNERS

Tuesday, September 8

Sorrentino's Century Park

Wednesday, September 9

Sorrentino's St. Albert

Tuesday, September 15

Sorrentino's West

Wednesday, September 16

Sorrentino's Stony Plain

Thursday, September 24

Sorrentino's Downtown

PRESENTED BY



MENU

ASSAGGIO MUSHROOM INVOLTINI

ANTIPASTO

CROCCHETTA

potato rosti & mushroom
cake, poached eggs, garlic
herb wild mushrooms,
truffle oil

PRIMO

RAVIOLI LOBSTER & CRAB

lobster bisque, garlic roasted
portobello mushroom,
lemon sour cream

SECONDO

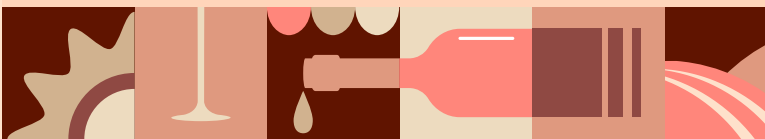
VEAL CHEEKS

slow-cooked & oven-braised,
pumpkin purée, porcini &
chanterelle, garlic asparagus,
veal jus

DOLCE

MUSHROOM APPLE TART

house-made mushroom
apple tart, walnut
maple syrup



VEG cooking CLASSES

BY SORRENTINO'S

MUSHROOM-THEMED COOKING CLASSES

Friday, September 11

Mushroom Harvest: Funghi & Friends

Friday, September 25

Mushroom Harvest: The Mushroom Experience

RIVER VALLEY MUSHROOM FORAGING

Chef Antonio & Martin Osis from the Alberta Mycological
Society guide you on an interactive walk through our
beautiful river valley.

Sunday, September 6

Mushroom Forage Walk

Sunday, September 13

Mushroom Forage Walk

Sunday, September 20

Mushroom Forage Walk

Sunday, September 27

Mushroom Forage Walk

feature wine

NERO D'AVOLA ITALIAN MALBEC

La Segreta Organic | Sicilia DOC

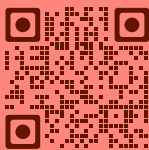
GRILLO

La Segreta Organic | Sicilia DOC

5oz 8oz Btl

13 17 55

13 17 55



SCAN TO VIEW ALL
MUSHROOM HARVEST EVENTS

