



## OUR HISTORY

Sortino's Italian Kitchen is all about good food, rich tradition, and a healthy splash of sauce. This authentic, old-school Italian restaurant continues the Sortino family's legacy of culinary excellence, bringing their Sicilian roots and recipes to the heart of Kalahari Resorts & Conventions.

Established over 60 years ago by Giorgio and Giacomo (Jimmy) Sortino in Sandusky, Ohio, Sortino's began as a family-owned business. Brothers George and Jimmy Sortino carried the torch, sharing their father Michele's authentic Sicilian recipes with the community since 1974. Today, Kalahari proudly partners with the Sortino family to continue their story.

"Our family has shared our love of Sicilian cuisine for generations, and it's a blessing to see Sortino's thrive within Kalahari Resorts," said George Sortino. "This partnership allows us to bring our cherished recipes to new guests while staying connected to our roots."

First introduced at Kalahari's Pocono Mountains location in 2017, Sortino's has since become a guest favorite. With its continued presence at Kalahari in Sandusky, Ohio, Round Rock, Texas, and now Wisconsin Dells, Wisconsin, guests can enjoy the flavors of Sicily alongside the resort's many amenities and attractions.

Whether gathering for a meal with friends, hosting a business dinner, or simply feeding the kids, Sortino's Italian Kitchen satisfies the appetite and soothes the soul with the flavors of Italy and the warmth of family – making every meal a celebration.


 *Gluten Friendly*

 *Vegetarian*






# SIGNATURE COCKTAILS

<b>CHERRY SMOKED OLD FASHIONED</b>	25
<i>House barrel-aged buffalo Trace bourbon, house-made smoked, vanilla bean demerara syrup, Pooter smoky sea salt bitters, bourbon soaked Luxardo cherries, served table side in a craft-house smoker</i>	
<b>BASIL LIMONCELLO MARTINI</b>	15
<i>Housemade Limoncello, muddled with fresh basil, served with a basil ice cube</i>	
<b>BLUEBERRY GINGER LEMON DROP</b>	15
<i>Smirnoff Blueberry vodka, Domaine de Canton Ginger liqueur, fresh muddled blueberries, fresh lemon juice, cane sugar</i>	
<b>ESPRESSO MARTINI</b>	15
<i>Smirnoff Vanilla vodka, Kahlua, Frangelico, a shot of espresso Fresh Disaronno Amaretto whipped cream available upon request</i>	
<b>ORANGE MINT SORBETTO MARTINI</b>	17
<i>Housemade Orangetello, muddled mint, fresh lime juice, cane sugar syrup, topped with La Marca Prosecco, scoop of housemade orange sorbet</i>	
<b>SICILIAN SOUR</b>	14
<i>Disaronno Amaretto, housemade Limoncello, fresh lemon juice, cane sugar syrup, egg whites</i>	
<b>VENICE BELLINI</b>	13
<i>White Peach puree, La Marca Prosecco</i>	
<b>FULL MONTY</b>	16
<i>Bulleit bourbon, Amaro Montenegro, Luxardo Maraschino Cherry liqueur, Cherry Vanilla Bark bitters</i>	
<b>MANGO DRAGON MOJITO MARTINI</b>	14
<i>Bacardi Dragonberry rum, fresh mango puree, fresh mint, fresh lime juice</i>	
<b>PYRATE'S GOLD</b>	16
<i>SelvaRey White rum, peach, brown sugar, fresh lemon juice, topped with gold flakes</i>	
<b>ROSEMARY LEMON DROP</b>	18
<i>Ketel One Citroen vodka, Cointreau, rosemary, fresh lemon juice</i>	
<b>APEROL SPRITZ</b>	12
<i>Aperol, La Marca Prosecco, club soda</i>	
<b>CUCUMBER VESPA</b>	15
<i>Bombay Sapphire gin, San Pellegrino Limonata, muddled fresh cucumber</i>	
<b>MARGARITA ITALIANO</b>	15
<i>Sauza Tres Generaciones tequila, Disaronno Amaretto, fresh lime juice, cane sugar syrup</i>	
<b>NAPOLITANO OLD FASHIONED</b>	15
<i>Redemption bourbon, Nino Amaro, Luxardo cherry syrup, Peychaud bitters</i>	
<b>HIBISCUS BLOSSOM</b>	18
<i>Ketel One Botanical Peach &amp; Orange Blossom vodka, Cointreau, Monin Hibiscus syrup, fresh squeezed lime juice</i>	

## FOR THE WHOLE TABLE

<b>ITALIAN TRIO</b>	<b>20</b>
<i>Housemade meatballs, tomato bruschetta, sausage, peppers</i>	
<b>MEAT &amp; CHEESE BOARD</b>	<b>21</b>
<i>Salami, cured meats, Italian cheeses, olives, pickled vegetables</i>	
<b>SORTINO'S "CRISPY" PLATTER</b>	<b>17</b>
<i>Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli</i>	
<b>LOVE DIP</b> 	<b>6</b>
<i>Parmigiano-Reggiano, extra virgin olive oil, basil, garlic, capers, red chile, balsamic reduction, fresh bread</i>	

## APPETIZERS

<b>CRISPY CALAMARI</b>	<b>16</b>
<i>Served with housemade marinara &amp; lemon aioli</i>	
<b>HOUSEMADE MEATBALLS</b>	<b>15</b>
<i>Beef, veal, &amp; pork meatballs topped with ricotta, served with grilled bread</i>	
<b>TOMATO BRUSCHETTA</b> 	<b>11</b>
<i>Toasted baguette topped with fresh tomato, garlic, basil, shaved Parmesean</i>	
<b>SAUSAGE &amp; PEPPERS</b> 	<b>13</b>
<i>Kalamata olives, peppers, onions with red wine &amp; housemade marinara-caper sauce</i>	
<b>BREADED MOZZARELLA</b> 	<b>14</b>
<i>Crispy mozzarella, housemade marinara</i>	
<b>SIGNATURE MOZZARELLA GARLIC BREAD</b> 	<b>12</b>
<i>Toasted Italian bread, mozzarella, housemade marinara</i>	
<b>GARLIC BREAD</b> 	<b>10</b>
<i>Toasted Italian bread with garlic-herb butter</i>	

## SOUP

### ITALIAN WEDDING SOUP

Chicken broth, meatballs, spinach, pearled cous cous

9

### TUSCAN SAUSAGE & WHITE BEAN GF

Seasonal vegetables, kale, crushed red pepper, olive oil

8

## SALAD

### \*TRADITIONAL CAESAR

Parmesan, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing

7 / 13

### ANTIPASTO VG

Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, red wine vinaigrette

7 / 13

### ITALIAN CHOPPED VG GF

Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinaigrette

8 / 15

### TOMATO & MOZZARELLA CAPRESE VG

Ripe tomatoes, fresh mozzarella, basil leaves, extra virgin olive oil

13

## ADD TO ANY SALAD

### GRILLED CHICKEN VG

7



### SAUTÉED SHRIMP VG

10

### SEARED SALMON FILLET VG

15

## HAND-TOSSED PIZZA

<b>FOUR CHEESE</b> 	16
<i>Mozzarella, Parmesan, Romano, &amp; ricotta cheeses</i>	
<b>MARGHERITA</b> 	17
<i>Fresh mozzarella, tomatoes, basil</i>	
<b>ITALIAN MEATS</b>	17
<i>Sausage, pepperoni, capicola, mozzarella</i>	
<b>MEDITERRANEAN</b>	17
<i>Kalamata olives, sausage, feta cheese, red onion, tomato, herb &amp; lemon pesto, mozzarella</i>	
<b>CREAMY CHICKEN PESTO</b>	17
<i>Parmesan &amp; mozzarella cheeses, herb &amp; lemon pesto, grilled chicken</i>	
<b>SHRIMP SCAMPI</b>	18
<i>Parmesan &amp; mozzarella cheeses, diced shrimp, garlic-herb butter</i>	
<b>MEATBALL</b>	17
<i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	
<b>CHICKEN PENNE ALLA VODKA</b>	17
<i>Vodka sauce, grilled chicken, penne pasta, burrata, basil oil</i>	
<b>SEAFOOD FRA DIAVOLO</b>	20
<i>Garlic cream, spicy tomato sauce, clams, mussels, shrimp, mozzarella</i>	

## BUILD-YOUR-OWN PIZZA

<b>10" HAND-TOSSED PIZZA</b>	15
<i>San Marzano Pizza Sauce &amp; Mozzarella</i>	
<i>GF Crust available upon request</i>	
<b>TOPPINGS</b>	2
<i>Pepperoni • Sausage • Meatballs • Chicken • Garlic Spinach • Banana Peppers • Roasted Red Peppers</i>	
<i>Mushrooms • Artichokes • Onions • Fried Egg • Green Olives • Black Olives • Anchovies</i>	
<i>Roma Tomatoes • Fresh Mozzarella</i>	

# PASTA CLASSICO

<b>SPAGHETTI &amp; MEATBALLS</b>	<b>23</b>
<i>Beef, veal, &amp; pork meatballs, housemade marinara, grated Parmesan</i>	
<b>THREE CHEESE RAVIOLI</b> <span>VG</span>	<b>25</b>
<i>Parmesan, ricotta, &amp; mozzarella cheeses, housemade marinara</i>	
<b>THREE CHEESE TORTELLINI</b> <span>VG</span>	<b>25</b>
<i>Baby spinach, mushrooms, garlic alfredo sauce, basil pesto drizzle, Parmesan, tomato relish</i>	
<b>FETTUCCINE ALFREDO</b> <span>VG</span>	<b>22</b>
<i>Housemade Parmesan cheese sauce</i>	
<b>BUCATINI CARBONARA</b>	<b>24</b>
<i>Pancetta, onion, egg, garden peas, Parmesan</i>	
<b>SHRIMP SCAMPI</b>	<b>30</b>
<i>Sautéed shrimp with garlic &amp; lemon, capellini</i>	
<b>PENNE ALLA VODKA SAUCE</b> <span>VG</span>	<b>23</b>
<i>Pasta, fresh herbs &amp; cream, grated Parmesan</i>	
<b>SEAFOOD FRA DIAVOLO</b>	<b>36</b>
<i>Spicy vodka sauce, clams, mussels, shrimp, capellini</i>	
<b>"100 LAYER" LASAGNA BOLOGNESE</b>	<b>28</b>
<i>Layered with housemade meat sauce, ricotta &amp; mozzarella cheeses, grated Parmesan, finished with vodka sauce</i>	
<b>STUFFED SHELLS</b>	<b>24</b>
<i>Italian sausage, spinach, ricotta &amp; mozzarella cheeses, vodka sauce, grated Parmesan</i>	
<b>FETTUCINE BOLOGNESE</b>	<b>24</b>
<i>Housemade meat sauce, grated Parmesan</i>	
<b>BAKED ZITI</b> <span>VG</span>	<b>22</b>
<i>Ziti baked in rosa sauce with mozzarella, ricotta, Parmesan</i>	


## ADD TO ANY PASTA CLASSICO

<b>FRESH BROCCOLI</b> <span>VG</span>	<b>3</b>
<b>SAUTÉED CHICKEN</b> <span>GF</span>	<b>7</b>
<b>SAUTÉED SHRIMP</b> <span>GF</span>	<b>10</b>
<b>SEARED SALMON FILLET</b> <span>GF</span>	<b>15</b>
<b>MEATBALL OR SAUSAGE LINK</b>	<b>7</b>



## GEORGE'S FAVORITES

<b>PASTA MAFIA</b> "A DISH YOU CAN'T REFUSE" 6 ounce filet mignon, olive oil, garlic, scallions, broccoli, Parmesan cream sauce, Calabrian chile, fettuccini pasta	<b>39</b>
<b>CHICK-A CHICK-A BOOM</b> "DINE-O-MITE!" Cheese stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara	<b>29</b>
<b>FRUTTI DI MARE</b> "A FISHERMAN'S FAVORITE" Baby clams, mussels, shrimp, calamari, spicy garlic white-wine sauce, marinated tomatos, capellini pasta	<b>35</b>
<b>CHICKEN BAMBINO</b> Sautéed chicken breast, shrimp, lemon-caper butter sauce, garlic spinach, artichokes, capellini pasta	<b>34</b>

## ENTRÉES

<b>CHICKEN MARSALA</b> Sautéed chicken cutlet, Marsala mushroom sauce, garlic butter, capellini pasta	<b>31</b>
<b>CHICKEN PARMIGIANA</b> Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	<b>28</b>
<b>EGGPLANT PARMIGIANA</b>  Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	<b>24</b>
<b>SEARED SALMON</b> Italian salsa verde, citrus fennel salad	<b>29</b>
<b>CHICKEN MILANESE</b> Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, jewel box tomato, toasted pine nuts	<b>24</b>
<b>STEAK PIZZIOLA</b> Sinatra's way - char broiled beef tenderloin medallions, San Marzano tomato caper sauce, fresh mozzarella	<b>39</b>
<b>STEAK MEDITERRANEAN</b> Tenderloin medallions cooked in sweet butter, garlic, olive oil, garlic butter capellini	<b>39</b>

## SIDES

<b>ROASTED BROCCOLI</b>  Lemon, pine nuts, shaved Parmesan	<b>5</b>
<b>PARMESAN GARLIC GREEN BEANS</b> 	<b>5</b>
<b>PASTA</b> Penne • Ziti • Capellini • Fettucine • Spaghetti Housemade Marinara • Alfredo Sauce	<b>8</b>

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 8 people or more. We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. OH 050225

## DESSERTS

<b>CLASSIC NEW YORK CHEESECAKE</b> <i>Raspberry coulis</i>	8
<b>TIRAMISU</b> <i>Classic Italian-style tiramisu</i>	8
<b>ITALIAN GELATO</b> <i>Dark Chocolate • Vanilla • Pistachio</i>	6
<b>MINI CANNOLI TRIO</b> <i>Fried pastry dough, sweet creamy filling, chocolate chips</i>	6

## BEVERAGES

<b>PEPSI PRODUCTS</b> <i>Pepsi • Pepsi Zero • Diet Pepsi • Wild Cherry Pepsi • Mountain Dew • Starry • Dr. Pepper Tropicana Lemonade • Unsweet Brisk Iced Tea • Sweet Brisk iced Tea • Tropicana Fruit Punch</i>	4
<b>STARBUCKS® COFFEE</b> <i>Served with mini biscotti</i>	4
<b>ESPRESSO</b> <i>Served with mini biscotti Regular • Decaf</i>	5
<b>RED BULL</b> <i>Regular • Sugar Free • Yellow • Red</i>	5
<b>HOT TEA</b>	4
<b>TÖST</b> <i>Non-alcoholic sparkling white tea, ginger, white cranberry</i>	8
<b>TÖST ROSÉ</b> <i>Non-alcoholic sparkling white tea, ginger, elderberry</i>	8
<b>SAN PELLEGRINO SODAS</b> <i>Limonata • Pompelmo • Aranciata Rossa</i>	6
<b>ITALIAN SODAS</b> <i>Limoncello • Passion Fruit • Strawberry Lemonade • Rootbeer</i>	5
<b>BOTTLED WATER 500 ML / 1 L</b> <i>San Pellegrino Sparkling • Acqua Panna Natural Spring</i>	5 / 8

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