



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.



SIGNATURE COCKTAILS

CHERRY SMOKED OLD FASHIONED

25

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

BASIL LIMONCELLO MARTINI

15

Housemade Limoncello, muddled with fresh basil, served with a basil ice cube

BLUEBERRY GINGER LEMON DROP

15

Smirnoff Blueberry vodka, Domaine de Canton Ginger liqueur, fresh muddled blueberries, fresh lemon juice, cane sugar

ESPRESSO MARTINI

15

Smirnoff Vanilla vodka, Kahlua, Frangelico, a shot of espresso
Fresh Disaronno Amaretto whipped cream available upon request

ORANGE MINT SORBETTO MARTINI

17

Housemade Orangecello, muddled mint, fresh lime juice, cane sugar syrup, topped with La Marca Prosecco, scoop of housemade orange sorbet

SICILIAN SOUR

14

Disaronno Amaretto, housemade Limoncello, fresh lemon juice, cane sugar syrup, egg whites

VENICE BELLINI

13

White Peach puree, La Marca Prosecco

FULL MONTY

16

Bulleit bourbon, Amaro Montenegro, Luxardo Maraschino Cherry liqueur, Cherry Vanilla Bark bitters

MANGO DRAGON MOJITO MARTINI

14

Bacardi Dragonberry rum, fresh mango puree, fresh mint, fresh lime juice

PYRATE'S GOLD

16

SelvaRey White rum, peach, brown sugar, fresh lemon juice, topped with gold flakes

ROSEMARY LEMON DROP

18

Ketel One Citroen vodka, Cointreau, rosemary, fresh lemon juice

APEROL SPRITZ

12

Aperol, La Marca Prosecco, club soda

CUCUMBER VESPA

15

Bombay Sapphire gin, San Pellegrino Limonata, muddled fresh cucumber

MARGARITA ITALIANO

15

Sauza Tres Generaciones tequila, Disaronno Amaretto, fresh lime juice, cane sugar syrup

NAPOLITANO OLD FASHIONED

15

Redemption bourbon, Nino Amaro, Luxardo cherry syrup, Peychaud bitters

HIBISCUS BLOSSOM

18

Ketel One Botanical Peach & Orange Blossom vodka, Cointreau, Monin Hibiscus syrup, fresh squeezed lime juice

FOR THE WHOLE TABLE

ITALIAN TRIO

Housemade meatballs, tomato bruschetta, sausage, peppers

20

MEAT & CHEESE BOARD

Salami, cured meats, Italian cheeses, olives, pickled vegetables

21

SORTINO'S PLATTER

Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli

17

LOVE DIP

Parmigiano-Reggiano, extra virgin olive oil, basil, garlic, capers, red chile, balsamic reduction, fresh bread

6

APPETIZERS

CRISPY CALAMARI

Served with housemade marinara & lemon aioli

16

HOUSEMADE MEATBALLS

Beef, veal, & pork meatballs topped with ricotta, served with grilled bread

15

TOMATO BRUSCHETTA

Toasted baguette topped with fresh tomato, garlic, basil, shaved Parmesean

11

SAUSAGE & PEPPERS

Kalamata olives, peppers, onions with red wine & housemade marinara-caper sauce

13

FRIED MOZZARELLA

Crispy mozzarella, housemade marinara

14

SIGNATURE MOZZARELLA GARLIC BREAD

Toasted Italian bread, mozzarella, housemade marinara

12

GARLIC BREAD

Toasted Italian bread with garlic-herb butter

10

SOUP

TUSCAN SAUSAGE & WHITE BEAN

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

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

8 / 15

ITALIAN CHOPPED

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

8 / 15

TOMATO & MOZZARELLA CAPRESE

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

13

ADD TO ANY SALAD

GRILLED CHICKEN

8



SAUTÉED SHRIMP

12

SEARED SALMON FILLET

15

HAND-TOSSED PIZZA






FOUR CHEESE 	17
<i>Mozzarella, Parmesan, Romano, & ricotta cheeses</i>	
MARGHERITA 	17
<i>Fresh mozzarella, tomatoes, basil</i>	
ITALIAN MEATS	18
<i>Sausage, pepperoni, capicola, mozzarella</i>	
MEDITERRANEAN	18
<i>Kalamata olives, sausage, feta cheese, red onion, tomato, herb & lemon pesto, mozzarella</i>	
CREAMY CHICKEN PESTO	18
<i>Parmesan & mozzarella cheeses, herb & lemon pesto, grilled chicken</i>	
SHRIMP SCAMPI	20
<i>Parmesan & mozzarella cheeses, diced shrimp, garlic-herb butter</i>	
MEATBALL	18
<i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	
CHICKEN PENNE ALLA VODKA	18
<i>Vodka sauce, grilled chicken, penne pasta, burrata, basil oil</i>	
SEAFOOD FRA DIAVOLO	24
<i>Garlic cream, spicy tomato sauce, clams, mussels, shrimp, mozzarella</i>	

BUILD-YOUR-OWN PIZZA

10" HAND-TOSSED PIZZA	15
<i>San Marzano Pizza Sauce & Mozzarella</i>	
<i>GF Crust available upon request</i>	
TOPPINGS	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>	

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 060225

PASTA CLASSICO

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

ADD TO ANY PASTA CLASSICO


FRESH BROCCOLI 	3
GRILLED CHICKEN 	8
SAUTÉED SHRIMP 	12
SEARED SALMON FILLET 	15
MEATBALL OR SAUSAGE LINK	7

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 060225



GEORGE'S FAVORITES

PASTA MAFIA "A DISH YOU CAN'T REFUSE"	39
6 ounce filet mignon, olive oil, garlic, scallions, broccoli, Parmesan cream sauce, Calabrian chile, fettuccini pasta	
CHICK-A CHICK-A BOOM "DINE-O-MITE!"	30
Cheese stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara	
FRUTTI DI MARE "A FISHERMAN'S FAVORITE"	36
Baby clams, mussels, shrimp, calamari, spicy garlic white-wine sauce, marinated tomatos, capellini pasta	
CHICKEN BAMBINO	34
Sautéed chicken breast, shrimp, lemon-caper butter sauce, garlic spinach, artichokes, capellini pasta	

ENTRÉES

CHICKEN MARSALA	31
Sautéed chicken cutlet, Marsala mushroom sauce, garlic butter, capellini pasta	
CHICKEN PARMIGIANA	28
Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	
EGGPLANT PARMIGIANA 	24
Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	
SEARED SALMON	32
Italian salsa verde, citrus fennel salad	
CHICKEN MILANESE	26
Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, jewel box tomato, toasted pine nuts	
STEAK PIZZIOLO	39
Sinatra's way - char broiled beef tenderloin medallions, San Marzano tomato caper sauce, fresh mozzarella	
STEAK MEDITERRANEAN	39
Tenderloin medallions cooked in sweet butter, garlic, olive oil, garlic butter capellini	

SIDES

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

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 060225

DESSERTS

CLASSIC NEW YORK CHEESECAKE

Raspberry coulis

8

TIRAMISU

Classic Italian-style tiramisu

8

ITALIAN GELATO

Dark Chocolate • Vanilla • Pistachio

6

MINI CANNOLI TRIO

Fried pastry dough, sweet creamy filling, chocolate chips

6

BEVERAGES

PEPSI PRODUCTS

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

4

STARBUCKS® COFFEE

Served with mini biscotti

4

ESPRESSO

Served with mini biscotti
Regular • Decaf

5

RED BULL

Regular • Sugar Free • Yellow • Red

6

HOT TEA

4

TÖST

Non-alcoholic sparkling white tea, ginger, white cranberry

8

TÖST ROSÉ

Non-alcoholic sparkling white tea, ginger, elderberry

8

SAN PELLEGRINO SODAS

Limonata • Pompelmo • Aranciata Rossa

6

ITALIAN SODAS

Limoncello • Passion Fruit • Strawberry Lemonade • Rootbeer

5

BOTTLED WATER 500 ML / 1 L

San Pellegrino Sparkling • Acqua Panna Natural Spring

5 / 8

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 060225