



## 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

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

## FOR THE WHOLE TABLE

<b>ITALIAN TRIO</b>	<b>20</b>
<i>Housemade meatballs, tomato bruschetta, sausage, peppers</i>	
<b>SORTINO'S PLATTER</b>	<b>19</b>
<i>Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli</i>	
<b>LOVE DIP</b> 	<b>8</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>12</b>
<i>Toasted baguette topped with fresh tomato, garlic, basil, shaved Parmigiano-Reggiano</i>	
<b>SAUSAGE &amp; PEPPERS</b> 	<b>14</b>
<i>Kalamata olives, peppers, onions with red wine &amp; housemade marinara-caper sauce</i>	
<b>FRIED MOZZARELLA</b> 	<b>14</b>
<i>Crispy mozzarella, housemade marinara</i>	
<b>SIGNATURE MOZZARELLA GARLIC BREAD</b> 	<b>13</b>
<i>Toasted garlic asiago Italian bread, mozzarella, housemade marinara, vodka, and alfredo dipping sauces</i>	
<b>GARLIC BREAD</b> 	<b>11</b>
<i>Toasted garlic asiago Italian bread with garlic-herb butter and housemade marinara, vodka, and alfredo dipping sauces</i>	

## SOUP

- TUSCAN SAUSAGE & WHITE BEAN** GF 8 / 11  
*Seasonal vegetables, kale, crushed red pepper, olive oil*
- ITALIAN WEDDING SOUP** 8 / 11  
*Chicken broth, meatballs, spinach, pearled couscous*



## SALAD

- \*TRADITIONAL CAESAR** 8 / 14  
*Parmigiano-Reggiano, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing*
- ANTIPASTO** VG 8 / 15  
*Romaine, spinach, provolone, salami, artichokes, olives, red onion, peperoncini, red wine vinaigrette*
- ITALIAN CHOPPED** VG GF 8 / 15  
*Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinegarette*
- TOMATO & MOZZARELLA CAPRESE** VG 14  
*Vine ripe tomatoes, burrata cheese, basil leaves, balsamic reduction, pesto, extra virgin olive oil*

## ADD TO ANY SALAD

- GRILLED CHICKEN** GF 8
- SAUTÉED SHRIMP** GF 12
- SEARED SALMON FILLET** GF 15

## HAND-TOSSED PIZZA

<b>FOUR CHEESE</b> 	18
<i>Mozzarella, Parmigiano-Reggiano, Romano, &amp; ricotta cheeses</i>	
<b>MARGHERITA</b> 	18
<i>Fresh mozzarella, tomatoes, basil</i>	
<b>ITALIAN MEATS</b>	19
<i>Sausage, pepperoni, capicola, mozzarella</i>	
<b>MEDITERRANEAN</b>	18
<i>Kalamata olives, sausage, feta cheese, red onion, tomato, herb &amp; lemon pesto, mozzarella</i>	
<b>CREAMY CHICKEN PESTO</b>	19
<i>Parmigiano-Reggiano &amp; mozzarella cheeses, herb &amp; lemon pesto, grilled chicken</i>	
<b>SHRIMP SCAMPI</b>	21
<i>Parmesan &amp; mozzarella cheeses, diced shrimp, garlic-herb butter</i>	
<b>MEATBALL</b>	18
<i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	
<b>CHICKEN PENNE ALLA VODKA</b>	19
<i>Vodka sauce, grilled chicken, penne pasta, burrata, pesto drizzle</i>	
<b>SEAFOOD FRA DIAVOLO</b>	24
<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; MEATBALL</b>	24
<i>Beef, veal, &amp; pork meatball, housemade marinara, grated Parmigiano-Reggiano</i>	
<b>THREE CHEESE RAVIOLI</b> <span>VG</span>	25
<i>Parmesan, ricotta, &amp; mozzarella cheeses, housemade marinara</i>	
<b>THREE CHEESE TORTELLINI</b> <span>VG</span>	25
<i>Baby spinach, mushrooms, peas, garlic alfredo sauce, basil pesto drizzle, Parmigiano-Reggiano, tomato relish</i>	
<b>FETTUCCINE ALFREDO</b> <span>VG</span>	24
<i>Housemade Parmesan cheese sauce</i>	
<b>BUCATINI CARBONARA</b>	24
<i>Pancetta, onion, egg, garden peas, Parmigiano-Reggiano</i>	
<b>SHRIMP SCAMPI</b>	30
<i>Grilled shrimp with garlic &amp; lemon, capellini</i>	
<b>PENNE ALLA VODKA SAUCE</b> <span>VG</span>	24
<i>Pasta, fresh herbs &amp; cream, grated Parmigiano-Reggiano</i>	
<b>SEAFOOD FRA DIAVOLO</b>	36
<i>Spicy vodka sauce, clams, mussels, shrimp, capellini</i>	
<b>"100 LAYER" LASAGNA BOLOGNESE</b>	28
<i>Layered with housemade meat sauce, ricotta &amp; mozzarella cheeses, grated Parmigiano-Reggiano, finished with vodka sauce</i>	
<b>STUFFED SHELLS</b>	24
<i>Italian sausage, spinach, ricotta &amp; mozzarella cheeses, vodka sauce, grated Parmigiano-Reggiano</i>	
<b>FETTUCINE BOLOGNESE</b>	24
<i>Housemade meat sauce, grated Parmigiano-Reggiano</i>	
<b>BAKED ZITI</b> <span>VG</span>	24
<i>Ziti baked in rosa sauce with mozzarella, ricotta, Parmigiano-Reggiano</i>	


## ADD TO ANY PASTA CLASSICO

<b>FRESH BROCCOLI</b> <span>VG</span>	3
<b>GRILLED CHICKEN</b> <span>GF</span>	8
<b>GRILLED SHRIMP</b> <span>GF</span>	12
<b>SEARED SALMON FILLET</b> <span>GF</span>	15
<b>MEATBALL OR SAUSAGE LINK</b>	8



## GEORGE'S FAVORITES

<b>PASTA MAFIA</b> "A DISH YOU CAN'T REFUSE" 6 ounce filet mignon, olive oil, garlic, scallions, broccoli, bell peppers, Parmesan cream sauce, Calabrian chile, fettuccine pasta	40
<b>CHICK-A CHICK-A BOOM</b> "DINE-O-MITE!" Cheese stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara	30
<b>FRUTTI DI MARE</b> "A FISHERMAN'S FAVORITE" Baby clams, mussels, shrimp, calamari, spicy garlic white-wine sauce, marinated tomatos, capellini pasta	36
<b>CHICKEN BAMBINO</b> Grilled chicken breast, shrimp, lemon-caper butter sauce, garlic spinach, artichokes, capellini pasta	34

## ENTRÉES

<b>CHICKEN MARSALA</b> Sauteed chicken cutlet, Marsala mushroom sauce, butter, garlic mashed potatoes	31
<b>CHICKEN PARMIGIANA</b> Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	28
<b>EGGPLANT PARMIGIANA</b>  Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	25
<b>SEARED SALMON</b> Italian salsa verde, citrus fennel salad	32
<b>CHICKEN MILANESE</b> Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, jewel box tomato, toasted pine nuts	26
<b>STEAK PIZZIOLA</b> Sinatra's way - char broiled beef tenderloin medallions, San Marzano tomato caper sauce, fresh mozzarella	40
<b>STEAK MEDITERRANEAN</b> 6 ounce filet mignon cooked in sweet butter, garlic, olive oil, garlic butter capellini	40

## SIDES

<b>ROASTED BROCCOLI</b>  Lemon, pine nuts, shaved Parmesan	5
<b>PARMESAN GARLIC GREEN BEANS</b>  Garlic Mashed Potatoes	5
<b>GARLIC MASHED POTATOES</b>	8
<b>PASTA</b> Penne • Ziti • Capellini • Fettucine • Spaghetti Housemade Marinara • Alfredo Sauce	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 021126

## DESSERTS

<b>CLASSIC NEW YORK CHEESECAKE</b> <i>Raspberry coulis</i>	10
<b>TIRAMISU</b> <i>Classic Italian-style tiramisu</i>	10
<b>ITALIAN GELATO</b> <i>Dark Chocolate • Vanilla • Pistachio</i>	8
<b>MINI CANNOLI TRIO</b> <i>Fried pastry dough, sweet creamy filling, chocolate chips</i>	8

## 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>	6
<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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