

# SIGNATURE COCKTAILS

## NAPOLITANO OLD FASHIONED

*Redemption bourbon, Nonino Amaro, Luxardo cherry syrup, Peychaud Bitters*

18

## BLUEBERRY LEMON DROP

*Fresh muddled blueberries, Smirnoff Blueberry vodka, Tuaca, fresh squeezed lemon juice, cane sugar syrup*

16

## MARGARITA ITALIANO

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

17

## ESPRESSO MARTINI

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

17

## ORANGE MINT SORBETTO MARTINI

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

17

## SICILIAN SOUR

*Disaronno Amaretto, housemade Limoncello, fresh lemon juice, cane sugar syrup*

16

## BASIL LIMONCELLO MARTINI

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

18

## VENICE BELLINI

*White Peach puree, La Marca Prosecco*

15

## RASPBERRY CREME FROZÉ

*Chambord, Smirnoff Vanilla vodka, fresh raspberry puree, vanilla cream, topped with fresh Disaronno Amaretto whipped cream*

16

## FULL MONTY

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

18

## APEROL SPRITZ

*Aperol, La Marca Prosecco, club soda*

16

## NEGRONI ROSSO

*Hendrick's gin, Campari, Carpano Antica sweet vermouth*

18

## CUCUMBER VESPA

*Bombay Sapphire gin, muddled fresh cucumber, fresh squeezed lemon juice, cane sugar syrup, San Pellegrino Limonata*

15

## TÖST

*Non-alcoholic sparkling white tea, ginger, white cranberry*

8

## TÖST ROSÉ

*Non-alcoholic sparkling white tea, ginger, elderberry*

8

# FOR THE WHOLE TABLE

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<b>LOVE DIP V</b>	<b>6</b>
<i>Parmesan, extra virgin olive oil, basil, garlic, capers, red chile, balsamic reduction, homemade bread</i>	
<b>SORTINO'S "CRISPY" PLATTER</b>	<b>19</b>
<i>Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli</i>	
<b>ITALIAN TRIO</b>	<b>20</b>
<i>Housemade meatballs, tomato bruschetta, sausage &amp; peppers</i>	
<b>MEAT &amp; CHEESE BOARD</b>	<b>23</b>
<i>Salami &amp; cured meats, italian cheeses, olives, pickled vegetables</i>	

## APPETIZERS

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<b>SIGNATURE MOZZARELLA GARLIC BREAD V</b>	<b>12</b>
<i>Toasted garlic asiago Italian bread, mozzarella, homemade marinara, vodka and alfredo dipping sauces</i>	
<b>TOMATO BRUSCHETTA V</b>	<b>12</b>
<i>Toasted baguette topped with fresh tomato, balsamic glaze, garlic, basil, shaved parmesan</i>	
<b>SAUSAGE &amp; PEPPERS GF</b>	<b>15</b>
<i>Kalamata olives, peppers, onions with red wine &amp; housemade marinara-caper sauce</i>	
<b>GARLIC BREAD V</b>	<b>10</b>
<i>Toasted garlic asiago Italian bread with garlic-herb butter and homemade marinara, vodka and alfredo dipping sauces</i>	
<b>CRISPY CALAMARI</b>	<b>17</b>
<i>Served with our marinara &amp; lemon aioli, topped with cherry peppers</i>	
<b>HOUSEMADE MEATBALLS</b>	<b>17</b>
<i>Beef, veal, &amp; pork meatballs topped with ricotta cheese. Served with Tuscan bread</i>	
<b>BREADED MOZZARELLA V</b>	<b>14</b>
<i>Crispy mozzarella, housemade marinara</i>	

## SOUP

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<b>ITALIAN WEDDING SOUP</b>	<b>8 / 10</b>
<i>Chicken broth, meatballs, spinach, pearled cous cous</i>	
<b>TUSCAN SAUSAGE &amp; WHITE BEAN</b>	<b>8 / 10</b>
<i>Seasonal vegetables, kale, crushed red pepper, olive oil</i>	

# SALAD

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<b>TOMATO CAPRESE GF</b>	14
<i>Vine ripened tomatoes, burrata cheese, basil, balsamic reduction and extra virgin olive oil</i>	
<b>GORGONZOLA ARUGULA** GF</b>	16
<i>Gorgonzola-rosemary vinaigrette, spiced walnuts, apple, amarena cherries, prosciutto, crumbled gorgonzola</i>	
<b>TRADITIONAL CAESAR*</b>	8 / 14
<i>Romaine, classic housemade Caesar dressing, croutons, soft-cooked egg, parmesan cheese</i>	
<b>ITALIAN CHOPPED GF</b>	10 / 16
<i>Romaine, radicchio, chickpeas, olives, marinated tomato, cucumber, fresh mozzarella, red onion and Sortino's vinaigrette</i>	
<b>ANTIPESTO</b>	10 / 16
<i>Romaine, spinach, olives, artichokes, red onions, pepperoncini, parmesan cheese, salami and red wine vinaigrette</i>	

# ADD TO ANY SALAD

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<b>CHICKEN GF</b>	8
<b>SAUTÉED SHRIMP GF</b>	12
<b>SEARED SALMON FILET GF</b>	18

# SIDES

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<b>ROASTED BROCCOLI V</b>	5
<i>Lemon, pine nuts, shaved Parmesan, garlic, shallots</i>	
<b>PARMESAN GARLIC GREEN BEANS V</b>	5
<i>sauteed in blend of extra virgin olive oil, parmesan, basil, garlic, capers, red chile and topped with basil</i>	
<b>PASTA</b>	8
<i>Penne, ziti, capellini, spaghetti, housemade marinara, alfredo, vodka sauce</i>	

# BRICK OVEN PIZZA

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

# BUILD YOUR OWN PIZZA

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<b>10" HAND-TOSSED PIZZA</b> <i>San Marzano Pizza Sauce &amp; Mozzarella</i> <i>Or White (Mozzarella, Parmesan &amp; Olive Oil)</i> <i>GF Crust available upon request</i>	17
<b>+2 PER TOPPING</b> <i>Pepperoni · Sausage · Meatballs · Chicken · Garlic Spinach · Roasted Peppers · Mushrooms · Artichokes · Onions · Fried Egg</i> <i>Green Olives · Black Olives · Anchovies · Sliced Roma Tomatoes · Housemade Mozzarella · Ricotta · Arugula</i>	

# PASTA CLASSICO

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<b>SPAGHETTI &amp; MEATBALL</b>	28
<i>Beef, veal, &amp; pork meatball, topped with marinara &amp; parmesan</i>	
<b>THREE CHEESE TORTELLINI</b>	25
<i>Baby spinach, mushroom, garlic alfredo sauce, basil pesto drizzle, parmesan, tomato relish, peas</i>	
<b>FETTUCCINE ALFREDO V</b>	24
<i>Classic parmesan cheese sauce</i>	
<b>FETTUCINE BOLOGNESE</b>	26
<i>Slow-cooked beef, veal, &amp; pork tomato sauce with parmesan</i>	
<b>THREE CHEESE RAVIOLI V</b>	25
<i>Pasta stuffed with mozzarella, ricotta, &amp; parmesan in our san marzano marinara sauce</i>	
<b>BUCATINI CARBONARA*</b>	26
<i>Spaghetti with pancetta, onion, egg, parmesan, peas</i>	
<b>SEAFOOD AL DIAVOLO</b>	38
<i>Spicy vodka sauce loaded with lobster, clams, mussels, &amp; shrimp. Served over capellini</i>	
<b>SHRIMP SCAMPI</b>	36
<i>Sautéed shrimp with garlic &amp; lemon. Served over capellini</i>	
<b>CAPELLINI VERDURA AGLIO E OLIO (V)</b>	24
<i>Fresh seasonal vegetables served with garlic oil &amp; tossed with capellini pasta</i>	
<b>STUFFED SHELLS</b>	26
<i>Italian sausage, spinach, ricotta &amp; mozzarella cheeses, vodka sauce, grated Parmesan</i>	
<b>100 LAYER LASAGNA BOLOGNESE</b>	28
<i>Layered with housemade meat sauce, ricotta &amp; mozzarella cheeses, grated Parmesan, finished with vodka sauce</i>	
<b>PENNE ALLA VODKA V</b>	24
<i>Pasta, fresh herbs &amp; cream, grated Parmesan</i>	

# ADD TO ANY PASTA CLASSICO

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<b>STEAMED BROCCOLI V</b>	5
<b>MEATBALL</b>	7
<b>SAUSAGE LINK GF</b>	7
<b>CHICKEN GF</b>	8
<b>SAUTÉED SHRIMP GF</b>	10
<b>BEEF TENDERLOIN MEDALLION GF</b>	14
<b>SEARED SALMON FILET GF</b>	15

# GEORGE'S FAVORITES

<b>PASTA MAFIA</b> <i>"A dish you can't refuse!"</i> Olive oil, garlic, broccoli, peppers, tenderloin medallions, all tossed in a parmesan cream sauce, dash of hot sauce, Italian herbs over fettuccine	<b>38</b>
<b>CHICK-A CHICK-A BOOM</b> <i>"Dine-O-Mite!"</i> Pasta shaped into a purse, stuffed with 6 cheeses in a white wine, creamy, marinara sauce, Italian sausage, chicken, bell peppers, mozzarella cheese	<b>30</b>
<b>FRUTTI DI MARE</b> <i>"A Pescatori (Fisherman's) Favorite."</i> Capellini with baby clams, mussels, calamari, & shrimp in a spicy garlic white wine sauce	<b>36</b>
<b>CHICKEN BAMBINO</b> Capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with capellini	<b>34</b>

# ENTRÉES

<b>SEARED SALMON*</b> GF Italian salsa verde, citrus fennel salad, red wine vinaigrette	<b>32</b>
<b>CHICKEN MILANESE*</b> Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, grape tomato, toasted pine nuts, lemon vinaigrette	<b>28</b>
<b>STEAK MEDITERRANEAN*</b> Tenderloin medallions pan seared, garlic butter, roasted tomatoes with capellini and lemon herb sauce	<b>40</b>
<b>VEAL PARMIGIANA</b> Lightly breaded veal cutlet, vodka sauce, baked with mozzarella cheese, served with ziti & vodka sauce	<b>34</b>
<b>CHICKEN PARMIGIANA</b> Lightly breaded chicken breast, vodka sauce, baked with mozzarella cheese, & served with ziti & vodka sauce	<b>31</b>
<b>EGGPLANT PARMIGIANA V</b> Lightly breaded eggplant, vodka sauce, baked with mozzarella cheese, served with ziti & vodka sauce	<b>26</b>
<b>CHICKEN MARSALA</b> Sautéed Chicken Cutlet, Marsala mushroom sauce, butter, garlic mashed potatoes	<b>29</b>

# DESSERTS

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<b>TIRAMISU</b> <i>Mascarpone mousse, coffee liquor, soaked lady fingers, sponge cake</i>	10
<b>TORTA AL CIOCCOLATO</b> <i>"Chocolate cake" with amoretti anglaise</i>	10
<b>HAZELNUT CHEESECAKE</b> <i>Nutella swirl, caramelized hazelnuts</i>	10
<b>TABLE SIDE CANNOLI CART</b> <i>Three cannolis filled table side, with your choice of toppings</i>	18
<b>SINGLE CANNOLI</b>	6
<b>ITALIAN RAINBOW COOKIES</b> <i>Single 3 / Half dozen 10 / Dozen 18</i>	10
<b>GELATO</b> <i>One or two scoops</i> <i>Chocolate, vanilla, pistachio, seasonal favorites, or lemon sorbet</i>	6 / 10

# BEVERAGES

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<b>PEPSI PRODUCTS</b> <i>Pepsi · Diet Pepsi · Mountain Dew · Starry · Dr. Pepper, Tropicana Lemonade · Unsweet Brisk Iced Tea</i>	4
<b>MILK</b> <i>White Or Chocolate</i>	4
<b>COFFEE FRESH BREWED</b>	4
<b>CAFFE LATTE</b>	8
<b>CAPPUCCINO</b>	8
<b>ESPRESSO</b> <i>solo or doppio</i>	6 / 8
<b>CAFÉ MACCHIATO</b>	8
<b>AFFOGATO</b> <i>Vanilla gelato with a double shot of espresso</i>	11
<b>RED BULL</b>	6
<b>ACQUA PANNA NATURAL SPRING WATER</b>	8
<b>SAN PELLEGRINO</b>	8
<b>ITALIAN SODA</b> <i>Raspberry · Cherry · Peach</i>	6





## 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 Resorts 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 Resorts 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.

