

COCKTAILS

NAPOLITANO OLD FASHIONED <i>Redemption bourbon, Nonino Amaro, Luxardo cherry syrup, Peychaud Bitters</i>	18
BLUEBERRY LEMON DROP <i>Fresh muddled blueberries, Three Olives Blueberry vodka, Tuaca, fresh squeezed lemon juice, cane sugar syrup</i>	16
MARGARITA ITALIANO <i>Sauza Tres Generaciones tequila, Disaronno Amaretto, fresh lime juice, cane sugar syrup</i>	17
ESPRESSO MARTINI <i>Smirnoff Vanilla vodka, Kahlua, Frangelico, a shot of espresso, fresh Disaronno Amaretto whipped cream available upon request</i>	18
ORANGE MINT SORBETTO MARTINI <i>Housemade Orangecello, muddled mint, fresh lime juice, cane sugar syrup, topped with La Marca Prosecco, scoop of housemade orange sorbet</i>	17
SICILIAN SOUR <i>Disaronno Amaretto, housemade Limoncello, fresh lemon juice, cane sugar syrup</i>	16
BASIL LIMONCELLO MARTINI <i>Housemade Limoncello, muddled with fresh basil, served with a basil ice cube</i>	17
VENICE BELLINI <i>White Peach puree, La Marca Prosecco</i>	15
RASPBERRY CREME FROZÉ <i>Chambord, Smirnoff Vanilla vodka, fresh raspberry pureé, vanilla cream, topped with fresh Disaronno Amaretto whipped cream</i>	16
FULL MONTY <i>Bulleit bourbon, Amaro Montenegro, Luxardo Maraschino Cherry liqueur, Cherry Vanilla Bark bitters</i>	17
APEROL SPRITZ <i>Aperol, La Marca Prosecco, club soda</i>	15
NEGRONI ROSSO <i>Hendrick's Gin, Campari, Carpano Antica sweet vermouth</i>	18
CUCUMBER VESPA <i>Hendrick's Sapphire gin, muddled fresh cucumber, fresh squeezed lemon juice, cane sugar syrup, San Pellegrino Limonata</i>	15
STRAWBERRY SHORTCAKE <i>Pinnacle Whipped Vodka, Mozart Strawberry Chocolate Liqueur, topped with fresh Disaronno Amaretto whipped cream</i>	17

FOR THE WHOLE TABLE

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

APPETIZERS

CRISPY CALAMARI	17
<i>Served with housemade marinara & lemon aioli</i>	
HOUSEMADE MEATBALLS	17
<i>Beef, veal, & pork meatballs topped with ricotta, served with grilled bread</i>	
TOMATO BRUSCHETTA ✓	12
<i>Jewel box tomatoes, garlic, hand-torn basil, shaved Parmesan</i>	
SAUSAGE & PEPPERS GF	15
<i>Kalamata olives, peppers, onions with red wine & housemade marinara-caper sauce</i>	
BREADED MOZZARELLA ✓	14
<i>Crispy mozzarella, housemade marinara</i>	
SIGNATURE MOZZARELLA GARLIC BREAD ✓	12
<i>Toasted Italian bread, mozzarella, housemade marinara</i>	
GARLIC BREAD ✓	10
<i>Toasted Italian bread with garlic-herb butter</i>	

SOUP

ITALIAN WEDDING SOUP	9
<i>Chicken broth, meatballs, spinach, pearled cous cous</i>	
TUSCAN SAUSAGE & WHITE BEAN GF	8
<i>Seasonal vegetables, kale, crushed red pepper, olive oil</i>	

SALAD

*TRADITIONAL CAESAR	8 / 14
<i>Parmesan, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing</i>	
ANTIPASTO GF	8 / 14
<i>Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, red wine vinaigrette</i>	
ITALIAN CHOPPED V GF	8 / 14
<i>Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinegarette</i>	
TOMATO & MOZZARELLA CAPRESE V GF	13
<i>Ripe tomatoes, housemade fresh mozzarella, basil leaves, extra virgin olive oil</i>	

ADD TO ANY SALAD

GRILLED CHICKEN GF	7
SAUTÉED SHRIMP GF	12
SEARED SALMON FILLET GF	19

BRICK OVEN PIZZA

FOUR CHEESE ✓ <i>Mozzarella, Parmesan, Romano, & ricotta cheeses</i>	19
MARGHERITA ✓ <i>Fresh garden basil, extra virgin olive oil, fresh mozzarella</i>	17
ITALIAN MEATS <i>Sausage, pepperoni, capicola, mozzarella</i>	18
MEDITERRANEAN <i>Kalamata olives, sausage, feta cheese, red onion, tomato, herb & lemon pesto, mozzarella</i>	18
CREAMY CHICKEN PESTO <i>Parmesan & mozzarella cheeses, herb & lemon pesto, grilled chicken</i>	18
SHRIMP SCAMPI <i>Parmesan & mozzarella cheeses, diced shrimp, garlic-herb butter</i>	20
MEATBALL <i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	16
CHICKEN PENNE ALLA VODKA <i>Vodka sauce, penne pasta, burrata, basil oil</i>	16
SEAFOOD FRA DIAVOLO <i>Garlic cream, spicy tomato sauce, clams, mussels, shrimp, mozzarella</i>	20

BUILD YOUR OWN PIZZA

10" HAND-TOSSED PIZZA <i>San Marzano Pizza Sauce</i>	14
TOPPINGS <i>Pepperoni · Sausage · Meatballs · Chicken · Garlic Spinach · Banana Peppers · Roasted Red Peppers Mushrooms · Artichokes · Onions · Fried Egg · Green Olives · Black Olives · Anchovies Roma Tomatoes · Fresh Mozzarella</i>	2

PASTA CLASSICO

SPAGHETTI & MEATBALLS	23
<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>	
FETTUCINE ALFREDO ✓	24
<i>Housemade Parmesan cheese sauce</i>	
BUCATINI CARBONARA	25
<i>Pancetta, onion, egg, garden peas, Parmesan</i>	
CAPELLINI SCAMPI	34
<i>Fresh herbs, garlic, lemon</i>	
PENNE ALLA VODKA SAUCE ✓	23
<i>Pasta, fresh herbs & cream, grated Parmesan</i>	
“100 LAYER” LASAGNA BOLOGNESE	28
<i>Layered with housemade meat sauce, ricotta & mozzarella cheeses, grated Parmesan, finished with vodka sauce</i>	
STUFFED SHELLS	25
<i>Italian sausage, spinach, ricotta & mozzarella cheeses, vodka sauce, grated Parmesan</i>	
FETTUCINE BOLOGNESE	25
<i>Housemade meat sauce, grated Parmesan</i>	
SEAFOOD FRA DIAVOLO	36
<i>Spicy vodka sauce, clams, mussels, shrimp, capellini</i>	

ADD TO ANY PASTA CLASSICO

FRESH BROCCOLI ✓	4
SAUTÉED CHICKEN GF	7
SAUTÉED SHRIMP GF	12
SEARED SALMON FILLET GF	19
MEATBALL OR SAUSAGE LINK	9

GEORGE'S FAVORITES

PASTA MAFIA "A DISH YOU CAN'T REFUSE"	39
<i>6 ounce filet mignon, olive oil, garlic, scallions, broccoli, Parmesan cream sauce, Calabrian chile, fettuccini pasta</i>	
CHICK-A CHICK-A BOOM "DINE-O-MITE!"	29
<i>Cheese stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara</i>	
FRUTTI DI MARE "A FISHERMAN'S FAVORITE"	35
<i>Baby clams, mussels, shrimp, calamari, spicy garlic white-wine sauce, capellini pasta</i>	
CHICKEN BAMBINO	36
<i>Sautéed chicken breast, shrimp, lemon-caper butter sauce, garlic spinach, artichokes, capellini pasta</i>	

ENTRÉES

CHICKEN MARSALA	31
<i>Sautéed chicken cutlet, Marsala mushroom sauce, garlic butter, capellini pasta</i>	
CHICKEN PARMIGIANA	30
<i>Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce</i>	
EGGPLANT PARMIGIANA ✓	24
<i>Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce</i>	
SEARED SALMON GF	38
<i>Italian salsa verde, citrus fennel salad</i>	
CHICKEN MILANESE	26
<i>Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, jewel box tomato, toasted pine nuts</i>	

SIDES

ROASTED BROCCOLI ✓	6
<i>Lemon, pine nuts, shaved Parmesan</i>	
PARMESAN GARLIC GREEN BEANS ✓	6
PASTA ✓	8
<i>Penne · Ziti · Capellini · Fettucine · Spaghetti</i>	
<i>Housemade Marinara · Alfredo Sauce</i>	

DESSERTS

CLASSIC NEW YORK CHEESECAKE <i>Raspberry coulis</i>	9
TIRAMISU <i>Classic Italian-style tiramisu</i>	11
ITALIAN GELATO <i>Dark Chocolate · Vanilla · Pistachio</i>	6
CANOLI CART <i>Three canolis filled tableside with your choice of toppings</i>	18

BEVERAGES

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



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.

