ITALIAN

Sortino's

KITCHEN

OUR HISTORY

"Pocono Mountains, Pennsylvania; Sandusky, Ohio; Round Rock, Texas;
Wisconsin Dells, Wisconsin; and Spotsylvania, Virginia"

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, Wisconsin Dells, Wisconsin, and now Spotsylvania, Virginia, guests can enjoy the flavors of Sicily alongside the resort's many amenities and attractions.

GF *Gluten-Friendly* V *Vegetarian*

COCKTAILS

SPECIALTY COCKTAIL

FRAGOLA FIZZ **18**
Citadelle gin, Fernet Branca, strawberry, lemon, San Pellegrino
Features cocktail in collaboration with Alec & David of Monkey Theif, NYC.

PEACHY FIZZ NON-ALCOHOLIC **13**
White peach, basil, San Pellegrino Limonata

BLUEBERRY LEMON DROP **16**
Smirnoff Blueberry vodka, Tuaca, blueberry, lemon

ORANGE YOU ITALIAN **16**
Tito's vodka, housemade orangecello, Galliano, orange, lemon

ALISSA'S ESPRESSO MARTINI **18**
Smirnoff Vanilla vodka, Kahlúa, Frangelico, fresh espresso

PISTACHIO MARTINI **16**
Watermans vanilla vodka, pistachio orgeat, almond milk

MANDORA NEGRONI NON-ALCOHOLIC **12**
Mandora orange, bitter quassia, sarsaparilla, oakwood

NEGRONI ROSSO **16**
Citadelle gin, Campari, Carpano Antica sweet vermouth

VENICE BELLINI **15**
Original recipe of Harry's Bar in Venice, Italy

CUCUMBER VESPA **18**
Hendrick's gin, cucumber, lemon, San Pellegrino Limonata

MARGARITA ITALIANO **17**
Olmeca Altos Plata tequila, Disaronno Amaretto, lime

CIAO, PALOMA **15**
Lalo Blanco tequila, Aperol, lime, San Pellegrino Pompelmo soda

FULL MONTY **17**
Bulleit bourbon, Amaro Montenegro, Luxardo Maraschino liqueur, cherry vanilla bark bitters

NAPOLITANO OLD FASHIONED **18**
Redemption bourbon, Nonino Amaro, Luxardo cherry, Peychaud's bitters

SICILIAN SOUR **16**
Disaronno Amaretto, housemade limoncello, lemon

FOR THE WHOLE TABLE

ITALIAN TRIO **20**
Housemade meatballs, tomato bruschetta, sausage & peppers

SORTINO'S PLATTER **17**
Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli

HOUSEMADE FOCACCIA **6**

LOVE DIP V **8**
Parmigiano-Reggiano, extra-virgin olive oil, basil, garlic, capers, red chile, balsamic reduction, fresh bread

APPETIZERS

CALAMARI **16**
Served with housemade marinara & lemon aioli

HOUSEMADE MEATBALLS **15**
Beef, veal & pork meatballs topped with ricotta, served with grilled bread

TOMATO BRUSCHETTA V **12**
Fresh tomatoes, garlic, hand-torn basil, shaved Parmigiano-Reggiano

SAUSAGE & PEPPERS **13**
Kalamata olives, peppers, onions with red wine & housemade marinara-caper sauce

BREADED MOZZARELLA V **14**
Crispy mozzarella, housemade marinara

SIGNATURE MOZZARELLA GARLIC BREAD V **12**
Toasted garlic Asiago Italian bread, mozzarella, housemade marinara, vodka and alfredo dipping sauces

GARLIC BREAD V **10**
Toasted garlic Asiago Italian bread with garlic-herb butter and housemade marinara, vodka and alfredo dipping sauces

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SOUP & SALAD

***TRADITIONAL CAESAR** ..... **8 / 14**
Parmigiano-Reggiano, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing

ANTIPASTO ..... **8 / 14**
Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, red wine vinaigrette

ITALIAN CHOPPED V ..... **8 / 15**
Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinaigrette, pepperoncini

TOMATO & MOZZARELLA CAPRESE ..... **7 / 13**
Heirloom tomatoes, mozzarella cheese, basil leaves, balsamic reduction, pesto, extra-virgin olive oil

TUSCAN SAUSAGE & WHITE BEAN SOUP GF **8**
Sausage, seasonal vegetables, kale, crushed red pepper, olive oil

ADD TO ANY SALAD

GRILLED CHICKEN GF **7**

SAUTÉED SHRIMP GF **10**

SEARED SALMON FILET GF **15**

SEARED FILET GF **30**

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HAND-TOSSED PIZZA

FOUR CHEESE (V) **18**
Mozzarella, Parmigiano-Reggiano, Romano, provolone, ricotta cheeses

MARGHERITA (V) **18**
Fresh garden basil, extra-virgin olive oil, fresh mozzarella

ITALIAN MEATS **19**
Sausage, pepperoni, capicola, spicy Calabrian chile, mozzarella

CREAMY CHICKEN PESTO **19**
Parmigiano-Reggiano & mozzarella cheeses, herb & lemon pesto, grilled chicken

SHRIMP SCAMPI **21**
Parmigiano-Reggiano & mozzarella cheeses, diced shrimp, garlic-herb butter

CHICKEN PENNE ALLA VODKA **18**
Vodka sauce, penne pasta, burrata, basil oil

MEATBALL **18**
Housemade meatballs, whipped ricotta, mozzarella, crispy basil

BUILD-YOUR-OWN PIZZA

10" HAND-TOSSED PIZZA **16**
San Marzano pizza sauce & mozzarella

TOPPINGS **2**
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

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PASTA CLASSICO

SPAGHETTI & MEATBALL **24**
Beef, veal & pork meatball, housemade marinara, grated Parmigiano-Reggiano

THREE CHEESE RAVIOLI (V) **25**
Parmigiano-Reggiano, ricotta, mozzarella cheeses, housemade marinara

THREE CHEESE TORTELLINI (V) **25**
Baby spinach, mushrooms, garlic alfredo sauce, basil pesto drizzle, Parmigiano-Reggiano, tomato relish, garden peas

FETTUCCINE ALFREDO (V) **23**
Housemade Parmigiano-Reggiano cheese sauce

***BUCATINI CARBONARA** **24**
Pancetta, onion, egg yolk, garden peas, Parmigiano-Reggiano

SHRIMP SCAMPI **30**
Sautéed shrimp with garlic & lemon, capellini pasta

PENNE ALLA VODKA SAUCE (V) **24**
Pasta, fresh herbs & cream, grated Parmigiano-Reggiano

SEAFOOD FRA DIAVOLO **36**
Spicy vodka sauce, clams, mussels, shrimp, capellini pasta

100-LAYER **LASAGNA BOLOGNESE** **28**
Layered with housemade meat sauce, ricotta & mozzarella cheeses, grated Parmigiano-Reggiano, finished with vodka sauce

FETTUCCINE BOLOGNESE **24**
Housemade meat sauce, grated Parmigiano-Reggiano

STUFFED SHELLS **24**
Italian sausage, spinach, ricotta & mozzarella cheeses, vodka sauce, grated Parmigiano-Reggiano

ADD TO ANY PASTA CLASSICO

FRESH BROCCOLI (V) (GF) **3**

SAUTÉED CHICKEN (GF) **7**

***SAUTÉED SHRIMP** (GF) **10**

***SEARED SALMON FILET** (GF) **15**

MEATBALL **7**

SAUSAGE LINK (GF) **7**

***SEARED FILET** (GF) **30**

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GEORGE'S FAVORITES

***PASTA MAFIA** *"A DISH YOU CAN'T REFUSE"* **45**
6-ounce filet mignon, olive oil, garlic, scallions, broccoli, bell peppers, Parmigiano-Reggiano cream sauce, spicy Calabrian chile, fettuccine pasta

CHICK-A CHICK-A BOOM *"DINE-O-MITE!"* **32**
Cheese-stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara

FRUTTI DI MARE *"A FISHERMAN'S FAVORITE"* **35**
Baby clams, mussels, shrimp, calamari, white wine sauce, marinated tomatoes, capellini pasta

CHICKEN BAMBINO **36**
Sautéed chicken breast, shrimp, lemon-caper butter sauce, garlic, spinach, artichokes, capellini pasta

ENTRÉES

CHICKEN MARSALA **31**
Sautéed chicken cutlet, Marsala mushroom sauce, butter, angel hair pasta

CHICKEN PARMIGIANA **30**
Lightly breaded chicken cutlet, housemade marinara, mozzarella, ziti with vodka sauce

EGGPLANT PARMIGIANA V **25**
Lightly breaded eggplant, housemade marinara, mozzarella, ziti with vodka sauce

***SEARED SALMON** GF **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

SIDES

ROASTED BROCCOLI V **6**
Lemon, pine nuts, shaved Parmigiano-Reggiano

PASTA V **8**
Penne • Ziti • Capellini • Fettuccine • Spaghetti • Housemade marinara • Alfredo

PARMESAN GARLIC GREEN BEANS V **6**
Parmigiano-Reggiano, extra-virgin olive oil, garlic, capers, red chile, balsamic reduction

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DESSERTS

CLASSIC NEW YORK CHEESECAKE **10**
Raspberry coulis

TIRAMISU **10**
Classic Italian-style tiramisu

ITALIAN GELATO **8**
Dark Chocolate • Vanilla • Pistachio

MINI CANNOLI TRIO **7**
Fried pastry dough, sweet creamy filling, chocolate chips, sprinkles

BEVERAGES

PEPSI PRODUCTS **4**
Pepsi • Pepsi Zero • Pepsi Wild Cherry • Mountain Dew • Starry • Orange Crush • Mug Root Beer
Tropicana Lemonade • Unsweetened Brisk Iced Tea

STARBUCKS® COFFEE **4**

ESPRESSO **5**
Served with mini biscotti

RED BULL **6**
Regular • Sugar-Free • Yellow (Tropical) • Red (Watermelon) • Add Peach

HOT TEA **4**

TÖST **8**
Non-alcoholic sparkling white tea, ginger, white cranberry

TÖST ROSÉ **8**
Non-alcoholic sparkling white tea, ginger, elderberry

SAN PELLEGRINO SODAS **6**
Limonata • Pompelmo • Aranciata Rossa

BOTTLED WATER *1 L* **8**
San Pellegrino Sparkling • Acqua Panna Natural Spring

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