



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.

GF Gluten Friendly

VG Vegetarian

COCKTAILS

NAPOLITANO OLD FASHIONED 18

Redemption Bourbon, Nonino Amaro, Luxardo cherry syrup, Peychaud Bitters

BLUEBERRY LEMON DROP 16

Muddled fresh blueberries, Three Olives Blueberry vodka, Tuaca, fresh-squeezed lemon juice, cane sugar syrup

MARGARITA ITALIANO 17

Tres Generaciones Tequila, Disaronno Amaretto, fresh lime juice, cane sugar syrup

ESPRESSO MARTINI..... 18

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 16

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

BASIL LIMONCELLO MARTINI 17

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

VENICE BELLINI 15

White peach puree, La Marca Prosecco

RASPBERRY CREME FROZÉ 16

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

FULL MONTY 17

Bulleit Bourbon, Amaro Montenegro, Luxardo Cherry Liqueur, Bittercube Cherry Bark Vanilla Bitters

APEROL SPRITZ 15

Aperol, La Marca Prosecco, club soda

NEGRONI ROSSO 18

Aviation Gin, Campari, Carpano Antica Sweet Vermouth

CUCUMBER VESPA..... 15

Bombay Sapphire Gin, muddled fresh cucumber, fresh-squeezed lemon juice, cane sugar syrup,
San Pellegrino Limonata

STRAWBERRY SHORTCAKE..... 17

Pinnacle Whipped Vodka, Mozart Strawberry Chocolate Liqueur,
topped with fresh Disaronno Amaretto whipped cream

FOR THE WHOLE TABLE

ITALIAN TRIO	20
Housemade meatballs, tomato bruschetta, sausage, peppers	
MEAT & CHEESE BOARD	21
Salami, cured meats, Italian cheeses, olives, pickled vegetables	
SORTINO'S PLATTER.....	17
Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli	
LOVE DIP <small>VG</small>	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 <small>VG</small>	11
Fresh diced tomatoes, garlic, hand-torn basil, shaved Parmigiano-Reggiano	
SAUSAGE & PEPPERS.....	13
Kalamata olives, peppers, onions with red wine & housemade marinara-caper sauce	
BREADED MOZZARELLA <small>VG</small>	14
Crispy mozzarella, housemade marinara	
SIGNATURE MOZZARELLA GARLIC BREAD <small>VG</small>	12
Toasted Italian bread, mozzarella, housemade marinara	
GARLIC BREAD <small>VG</small>	10
Toasted Italian bread with garlic-herb butter	

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.

WI 042325

SOUP & SALAD

***TRADITIONAL CAESAR** 7 / 13

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  8 / 15

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

TOMATO & MOZZARELLA CAPRESE 6 / 13

Country Pumpkin vine ripe tomatoes, burrata cheese, basil leaves, balsamic reduction, pesto, extra virgin olive oil

TUSCAN SAUSAGE & WHITE BEAN SOUP  8

Sausage, seasonal vegetables, kale, crushed red pepper, olive oil

ADD TO ANY SALAD

GRILLED CHICKEN  7

SAUTÉED SHRIMP  10

SEARED SALMON FILLET  15

HANDHELDs

Served with hand-cut black pepper & Parmigiano-Reggiano fries & a pickle

HALF-POUND BUILD YOUR OWN BURGER 18

Lettuce, tomato, red onion, toasted brioche bun, choice of three toppings:
American • Cheddar • Swiss • Provolone • Sautéed Mushroom • Sautéed Onions • Bacon

ITALIAN BEEF 18

Shaved roasted beef, provolone, mild giardiniera, au jus, Italian bread
Dry • Dipped • Baptized

CHICKEN PARMIGIANA SUB 17

Breaded cutlet, fresh mozzarella, basil pesto, housemade marinara, Italian bread

MAMA'S MEATBALL PARMIGIANA SUB 17

Housemade marinara, mozzarella, Parmigiano-Reggiano, fresh basil, Italian bread

SAUSAGE & PEPPER SUB 17

Grilled sausage link, peppers, onion with red wine, housemade marinara-caper sauce, Italian bread

CHICKEN CAESAR SUB 17

Breaded chicken cutlet, crispy romaine, housemade Caesar dressing, Italian bread

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.

WI 042325

HAND-TOSSED PIZZA

FOUR CHEESE <small>VG</small>	17
Mozzarella, Parmigiano-Reggiano, Romano, ricotta cheeses		
MARGHERITA <small>VG</small>	17
Fresh garden basil, extra virgin olive oil, fresh mozzarella		
MEDITERRANEAN	18
Kalamata olives, sausage, red onion, tomato, herb & lemon pesto, feta cheese, 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		
SEAFOOD FRA DIAVOLÒ	24
Garlic cream, spicy tomato sauce, clams, mussels, shrimp, mozzarella		

BUILD-YOUR-OWN PIZZA

10" HAND-TOSSED PIZZA	15
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		

PASTA CLASSICO

SPAGHETTI & MEATBALL	23
Beef, veal & pork meatball, housemade marinara, grated Parmigiano-Reggiano		
THREE CHEESE RAVIOLI	25
Parmigiano-Reggiano, ricotta, mozzarella cheeses, housemade marinara		
THREE CHEESE TORTELLINI	25
Baby spinach, mushrooms, garlic alfredo sauce, basil pesto drizzle, Parmigiano-Reggiano, tomato relish		
FETTUCCINE ALFREDO	22
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		
PENNE ALLA VODKA SAUCE	23
Pasta, fresh herbs & cream, grated Parmigiano-Reggiano		
SEAFOOD FRA DIAVOLO	36
Spicy vodka sauce, clams, mussels, shrimp, capellini		
"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	3
SAUTÉED CHICKEN	7
*SAUTÉED SHRIMP	10
*SEARED SALMON FILLET	15
MEATBALL	7
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.

WI 042325

GEORGE'S FAVORITES

*PASTA MAFIA "A DISH YOU CAN'T REFUSE"	39
6 ounce filet mignon, olive oil, garlic, scallions, broccoli, bell peppers, Parmigiano-Reggiano cream sauce, spicy Calabrian chile, fettuccini 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, spicy garlic-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, garlic butter, capellini pasta	
CHICKEN PARMIGIANA	30
Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce	
EGGPLANT PARMIGIANA VG	24
Lightly breaded, 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 VG	5
Lemon, pine nuts, shaved Parmigiano-Reggiano	
PASTA VG	8
Penne • Ziti • Capellini • Fettucine • Spaghetti • Housemade Marinara • Alfredo	
PARMESAN GARLIC GREEN BEANS VG	5
Parmesan-Reggiano, extra virgin olive oil, garlic, capers, red chile, balsamic reduction	

DESSERTS

CLASSIC NEW YORK CHEESECAKE.....	8
Raspberry coulis	
TIRAMISU	8
Classic Italian-style tiramisu	
ITALIAN GELATO.....	6
Dark Chocolate • Vanilla • Pistachio	
MINI CANOLI TRIO	6
Fried pastry dough, sweet creamy filling, chocolate chips, sprinkles	

BEVERAGES

PEPSI PRODUCTS.....	4
Pepsi • Pepsi Zero • Wild Cherry Pepsi • Mountain Dew • Starry • Orange Crush • Mug Root Beer Tropicana Lemonade • Unsweetened Brisk Iced Tea	
STARBUCKS® COFFEE	4
ESPRESSO	5
Served with mini biscotti Regular • Decaf	
RED BULL.....	5
Regular • Sugar Free • Yellow • Red	
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	
ITALIAN SODAS.....	5
Limoncello • Passion Fruit • Strawberry Lemonade	
BOTTLED WATER 500 ML / 1L.....	5/8
San Pellegrino Sparkling • Acqua Panna Natural Spring	

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.

WI 042325