



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

 V Vegetarian

COCKTAILS

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

FOR THE WHOLE TABLE

ITALIAN TRIO20
Housemade meatballs, tomato bruschetta, sausage & peppers

SORTINO'S PLATTER17
Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli

LOVE DIP V8
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

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 043026

SOUP & SALAD

*TRADITIONAL CAESAR	8 / 14
<i>Parmigiano-Reggiano, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing</i>	
ANTIPASTO	8 / 14
<i>Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, red wine vinaigrette</i>	
ITALIAN CHOPPED V	8 / 15
<i>Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinaigrette, pepperoncini</i>	
TOMATO & MOZZARELLA CAPRESE	7 / 13
<i>Heirloom tomatoes, burrata cheese, basil leaves, balsamic reduction, pesto, extra virgin olive oil</i>	
TUSCAN SAUSAGE & WHITE BEAN SOUP GF	8
<i>Sausage, seasonal vegetables, kale, crushed red pepper, olive oil</i>	

ADD TO ANY SALAD

GRILLED CHICKEN GF	7
SAUTÉED SHRIMP GF	10
SEARED SALMON FILET GF	15
SEARED FILET GF	30

HANDHELDS

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

HALF-POUND BUILD YOUR OWN BURGER	18
<i>Lettuce, tomato, red onion, toasted brioche bun, choice of three toppings: American • Cheddar • Swiss • Provolone • Sautéed Mushroom • Sautéed Onions • Bacon</i>	
ITALIAN BEEF	18
<i>Shaved roasted beef, provolone, mild giardiniera, au jus, Italian bread Dry • Dipped • Baptized</i>	
CHICKEN PARMIGIANA SUB	18
<i>Breaded chicken cutlet, fresh mozzarella, basil pesto, housemade marinara, Italian bread</i>	
MAMA'S MEATBALL PARMIGIANA SUB	18
<i>Housemade marinara, mozzarella, Parmigiano-Reggiano, fresh basil, Italian bread</i>	

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HANDHELDS (CONTINUED)

SAUSAGE & PEPPER SUB	18
<i>Grilled sausage link, peppers, onion with red wine, housemade marinara-caper sauce, Italian bread</i>	
*CHICKEN CAESAR SUB	18
<i>Breaded chicken cutlet, crispy romaine, housemade Caesar dressing, Italian bread</i>	

HAND-TOSSED PIZZA

FOUR CHEESE V	18
<i>Mozzarella, Parmigiano-Reggiano Romano, Provolone, ricotta cheeses</i>	
MARGHERITA V	18
<i>Fresh garden basil, extra virgin olive oil, fresh mozzarella</i>	
MEDITERRANEAN	19
<i>Kalamata olives, sausage, red onion, tomato, herb & lemon pesto, feta cheese, mozzarella</i>	
ITALIAN MEATS	19
<i>Sausage, pepperoni, capicola, spicy Calabrian chile, mozzarella</i>	
CREAMY CHICKEN PESTO	19
<i>Parmigiano-Reggiano & mozzarella cheeses, herb & lemon pesto, grilled chicken</i>	
SHRIMP SCAMPI	21
<i>Parmigiano-Reggiano & mozzarella cheeses, diced shrimp, garlic-herb butter</i>	
CHICKEN PENNE ALLA VODKA	18
<i>Vodka sauce, penne pasta, burrata, basil oil</i>	
MEATBALL	18
<i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	
SEAFOOD FRA DIAVOLO	24
<i>Garlic cream, spicy vodka sauce, clams, mussels, shrimp, mozzarella</i>	

BUILD-YOUR-OWN PIZZA

10" HAND-TOSSED PIZZA	16
<i>San Marzano Pizza Sauce & Mozzarella</i>	
TOPPINGS	2
<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>	

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PASTA CLASSICO

SPAGHETTI & MEATBALL	24
<i>Beef, veal & pork meatball, housemade marinara, grated Parmigiano-Reggiano</i>	
THREE CHEESE RAVIOLI V	25
<i>Parmigiano-Reggiano, ricotta, mozzarella cheeses, housemade marinara</i>	
THREE CHEESE TORTELLINI V	25
<i>Baby spinach, mushrooms, garlic alfredo sauce, basil pesto drizzle, Parmigiano-Reggiano, tomato relish , garden peas</i>	
FETTUCCINE ALFREDO V	23
<i>Housemade Parmigiano-Reggiano cheese sauce</i>	
*BUCATINI CARBONARA	24
<i>Pancetta, onion, egg yolk, garden peas, Parmigiano-Reggiano</i>	
SHRIMP SCAMPI	30
<i>Sautéed shrimp with garlic & lemon, capellini pasta</i>	
PENNE ALLA VODKA SAUCE V	24
<i>Pasta, fresh herbs & cream, grated Parmigiano-Reggiano</i>	
SEAFOOD FRA DIAVOLO	36
<i>Spicy vodka sauce, clams, mussels, shrimp, capellini pasta</i>	
LASAGNA BOLOGNESE	28
<i>Layered with housemade meat sauce, ricotta & mozzarella cheeses, grated Parmigiano-Reggiano</i>	
FETTUCINE BOLOGNESE	24
<i>Housemade meat sauce, grated Parmigiano-Reggiano</i>	
STUFFED SHELLS	24
<i>Italian sausage, spinach, ricotta & mozzarella cheeses, vodka sauce, grated Parmigiano-Reggiano</i>	

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"	40
<i>6 ounce filet mignon, olive oil, garlic, scallions, broccoli, bell peppers, Parmigiano-Reggiano cream sauce, spicy Calabrian chile, fettuccini pasta</i>	
CHICK-A CHICK-A BOOM "DINE-O-MITE!"	32
<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, white wine sauce, marinated tomatoes, 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>Sauteed Chicken Cutlet, Marsala mushroom sauce, butter, garlic mashed potatoes</i>	
CHICKEN PARMIGIANA	30
<i>Lightly breaded chicken cutlet, housemade marinara, mozzarella, ziti with vodka sauce</i>	
EGGPLANT PARMIGIANA V	25
<i>Lightly breaded eggplant, housemade marinara, mozzarella, ziti with vodka sauce</i>	
*SEARED SALMON GF	32
<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 V	6
<i>Lemon, pine nuts, shaved Parmigiano-Reggiano</i>	
PASTA V	8
<i>Penne • Ziti • Capellini • Fettucine • Spaghetti • Housemade Marinara • Alfredo</i>	
PARMESAN GARLIC GREEN BEANS V	6
<i>Parmesan-Reggiano, extra virgin olive oil, garlic, capers, red chile, balsamic reduction</i>	

DESSERTS

CLASSIC NEW YORK CHEESECAKE	10
<i>Raspberry coulis</i>	
TIRAMISU	10
<i>Classic Italian-style tiramisu</i>	
ITALIAN GELATO	8
<i>Dark Chocolate • Vanilla • Pistachio</i>	
MINI CANOLI TRIO	7
<i>Fried pastry dough, sweet creamy filling, chocolate chips, sprinkles</i>	

BEVERAGES

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

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