## 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 pureé, 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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LOVE DIP Parmesan, extra virgin olive oil, basil, garlic, capers, red chile, balsamic reduction, homemade bread	5
SORTINO'S "CRISPY" PLATTER Calamari, shrimp, crispy mozzarella, housemade marinara, lemon aioli	19
ITALIAN TRIO Housemade meatballs, tomato bruschetta, sausage & peppers	20
MEAT & CHEESE BOARD  Salami & cured meats, italian cheeses, olives, pickled vegetables	23
APPETIZERS	
SIGNATURE MOZZARELLA GARLIC BREAD Toasted italian bread, mozzarella, housemade marinara	12
TOMATO BRUSCHETTA Toasted baquette topped with fresh tomato, garlic, basil, shaved parmesan	11
SAUSAGE & PEPPERS Kalamata olives, peppers, onions with red wine & housemade marinara-caper sauce	13
GARLIC BREAD Taosted Italian bread with garlic-herb butter	10
CRISPY CALAMARI Served with our marinara & lemon aioli	16
HOUSEMADE MEATBALLS Beef, veal, & pork meatballs topped with ricotta cheese. Served with Tuscan bread	15
BREADED MOZZARELLA Crispy mozzarella, housemade marinara	15
SOUP	
ITALIAN WEDDING SOUP Chicken broth, meatballs, spinach, pearled cous cous	7/9
TUSCAN SAUSAGE & WHITE BEAN Seasonal vegetables, kale, crushed red pepper, olive oil	8/10

#### **SALAD**

TOMATO & MOZZARELLA CAPRESE Ripe tomatoes, fresh mozzarella, basil leaves, extra virgin olive oil	14
GORGONZOLA ARUGULA** Gorgonzola-rosemary vinaigrette, spiced walnuts, apple, amarena cherries, prosciutto, crumbled gorgonzola	14
CAESAR* Romaine, classic housemade Caesar dressing, croutons, soft-cooked egg, parmesan cheese	8/14
ITALIAN CHOPPED Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, tossed in a red wine & oregano vinaigrette	8/14
ADD TO ANY SALAD	
CHICKEN	8
SAUTÉED SHRIMP	10
BEEF TENDERLOIN MEDALLION	14
SEARED SALMON FILET	15
SIDES	
DOLGTED DDOGGOLI	
ROASTED BROCCOLI Lemon, pine nuts, shaved Parmesan	5
PARMESAN GARLIC GREEN BEANS	5
PASTA Penne, ziti, capellini, spaghetti, housemade marinara, alfredo, vodka sauce	8

#### **BRICK OVEN PIZZA**

MARGHERITA	19
Fresh mozzarella, tomatoes, basil	10
FOUR CHEESE	18
Mozzarella, Parmesan, Romano, ricotta cheeses	
ITALIAN MEATS	18
Sausage, pepperoni, capicola, mozzarella	
MEDITERRANEAN	18
Kalamata olives, sausage, feta cheese, red onion, tomato, herb & lemon pesto, mozzarella	
CREAMY CHICKEN PESTO	18
Parmesan & mozzarella cheeses, herb & lemon pesto, grilled chicken	
SHRIMP SCAMPI	22
Parmesan & mozzarella cheeses, diced shrimp, garlic-herb butter	
10" HAND-TOSSED PIZZA	17
With San Marzano Pizza Sauce	
Or White (Mozzarella, Parmesan & Olive Oil)	

#### +2 PER TOPPING

Pepperoni · Sausage · Meatballs · Chicken · Garlic Spinach Roasted Peppers · Mushrooms · Artichokes Onions · Fried Egg · Green Olives · Black Olives · Anchovies Sliced Roma Tomatoes · Housemade Mozzarella · Ricotta · Arugula



## PASTA CLASSICO

SPAGHETTI & MEATBALL Beef, veal, & pork meatball, topped with marinara & parmesan	28
FETTUCCINE ALFREDO Classic parmesan cheese sauce	24
FETTUCINE BOLOGNESE Slow-cooked beef, veal, & pork tomato sauce with parmesan	26
THREE CHEESE RAVIOLI Pasta stuffed with mozzarella, ricotta, & parmesan in our san marzano marinara sauce	25
BUCATINI CARBONARA* Spaghetti with pancetta, onion, egg, parmesan, peas	22
SEAFOOD AL DIAVOLO Spicy vodka sauce loaded with lobster, clams, mussels, & shrimp. Served over capellini	38
SHRIMP SCAMPI Sautéed shrimp with garlic & lemon. Served over capellini	36
CAPELLINI VERDURA AGLIO E OLIO (V) Fresh seasonal vegetables served with garlic oil & tossed with capellini pasta	24
STUFFED SHELLS Italian sausage, spinach, ricotta & mozzarella cheeses, vodka sauce, grated Parmesan	26
100 LAYER LASAGNA BOLOGNESE Layered with housemade meat sauce, ricotta & mozzarella cheeses, grated Parmesan, finished with vodka sauce	28
PENNE ALLA VODKA Pasta, fresh herbs & cream, grated Parmesan	23
ADD TO ANY PASTA CLASSICO	
STEAMED BROCCOLI	5
MEATBALL OR SAUSAGE LINK	7
CHICKEN	8
SAUTÉED SHRIMP	10
BEEF TENDERLOIN MEDALLION	14
SEARED SALMON FILET	15

# GEORGE'S FAVORITES

PASTA MAFIA "A dish you can't refuse!" Olive oil, garlic, broccoli, peppers, beef tenderloin, all tossed in a parmesan cream sauce, dash of hot sauce, Italian herbs over fettuccine	36
CHICK-A CHICK-A BOOM "Dine-O-Mite!" Pasta shaped into a purse, stuffed with 6 cheeses in a marinara sauce, Italian sausage, chicken, bell peppers, mozzarella cheese	29
FRUTTI DI MARE "A Pescatori (Fisherman's) Favorite." Capellini with baby clams, mussels, calamari, & shrimp in a spicy garlic white wine sauce	36
CHICKEN BAMBINO Capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with capellini	33

# **ENTRÉES**

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SEARED SALMON* Italian salsa verde, citrus fennel salad	32
CHICKEN MILANESE* Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, grape tomato, toasted pine nuts	28
STEAK MEDITERRANEAN*  Tenderloin medallions cooked in sweet butter, garlic, olive oil with garlic butter capellini – steak cooked medium unless otherwise requested	40
VEAL PARMIGIANA Lightly breaded veal cutlet, sauced with marinara, baked with mozzarella cheese, served with ziti & marinara sauce	34
CHICKEN PARMIGIANA Lightly breaded chicken breast, sauced with marinara, baked with mozzarella cheese, & served with ziti & marinara sauce	29
EGGPLANT PARMIGIANA (V) Lightly breaded eggplant, sauced with marinara, baked with mozzarella cheese, & served with ziti & marinara sauce	24
CHICKEN MARSALA Chicken breast in marsala butter sauce with mushrooms, served with capellini pasta & marsala sauce	31

#### **DESSERTS**

TIRAMISU Mascarpone mousse, coffee liquor, soaked lady fingers, sponge cake	10
TORTA AL CIOCCOLATO  "Chocolate cake" with amoretti anglaise	10
HAZELNUT CHEESECAKE Nutella swirl, caramelized hazelnuts	10
TABLE SIDE CANNOLI CART Three cannolis filled table side, with your choice of toppings	18
SINGLE CANNOLI	6
ITALIAN RAINBOW COOKIES Single 3 / Half dozen 10 / Dozen 18	10
<b>GELATO</b> One or two scoops Chocolate, vanilla, pistachio, seasonal favorites, or lemon sorbet	6/10
BEVERAGES	
PEPSI PRODUCTS Pepsi · Diet Pepsi · Mountain Dew · Starry · Dr. Pepper, Tropicana Lemonade · Unsweet Brisk Iced Tea	3.75
MILK White Or Chocolate	4
COFFEE FRESH BREWED	4
CAFFE LATTE	8
CAPPUCCINO	8
ESPRESSO solo or doppio	6/8
CAFÉ MACCHIATO	8
AFFOGATO Vanilla gelato with a double shot of espresso	11
RED BULL	5
ACQUA PANNA NATURAL SPRING WATER	8
SAN PELLEGRINO	8
ITALIAN SODA Raspberry · Cherry · Peach	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.



