

PASTA CLASSICO

Tortellini & Roasted Mushrooms** \$26

Three cheese tortellini, baby spinach, mushrooms, garlic, peas, mushroom broth, basil pesto drizzle, parmesan

Spaghetti & Meatballs \$28

Beef, veal, & pork meatballs, topped with marinara & parmesan

Fettuccine Alfredo \$24

Classic parmesan cheese sauce

*Add Broccoli \$5 / Chicken \$8 / Shrimp \$10 / Steak \$14

Spaghetti Bolognese \$26

Slow-cooked beef, veal, & pork tomato sauce with parmesan

Three Cheese Ravioli \$25

Pasta stuffed with mozzarella, ricotta, & parmesan in our san marzano marinara sauce

Spaghetti Carbonara* \$22

Spaghetti with pancetta, onion, egg, parmesan, peas

*Add Chicken \$8 / Shrimp \$10 / Steak \$14

Seafood Al Diavolo \$36

Spicy vodka sauce loaded with lobster, clams, mussels, & shrimp. Served over capellini

Shrimp Scampi \$36

Sautéed shrimp with garlic & lemon. Served over capellini

Capellini Verdura Aglio E Olio (V) \$24

Fresh seasonal vegetables served with garlic oil & tossed with capellini pasta

PASTA AL FORNO — BAKED PASTA

Baked Ziti \$23

Ziti baked in rosa sauce, mozzarella, ricotta, parmesan

Stuffed Shells \$25

Pasta shells filled with mozzarella, parmesan, romano, ricotta, baked with marinara sauce & more mozzarella

Lasagna Bolognese \$28

Lasagna layered with beef, veal, & pork sauce, ricotta, parmesan, mozzarella

DESSERTS

Tiramisu \$10

Mascarpone mousse, coffee liquor, soaked lady fingers, sponge cake

Torta al Cioccolato \$10

“Chocolate cake” with amoretti anglaise

Hazelnut Cheesecake \$10

Nutella swirl, caramelized hazelnuts

Lemon Fruit Tart \$10

Table Side Cannoli Cart \$18

Three cannolis filled table side, with your choice of toppings
Single cannoli \$6

Italian Rainbow Cookies \$10

Single \$3 / Half dozen \$10 / Dozen \$18

Gelato \$10

One scoop \$6 / Two scoops \$10

Chocolate, vanilla, pistachio, seasonal favorites, lemon sorbet, or spumoni

BEVERAGES

Pepsi Products \$3.75

Pepsi · Diet Pepsi · Mountain Dew · Starry · Dr. Pepper
Tropicana Lemonade · Unsweet Brisk Iced Tea

Milk \$4

White Or Chocolate

Coffee Fresh Brewed \$4

Caffe Latte \$8

Cappuccino \$8

Espresso \$6 solo, \$8 doppio

Café Macchiato \$8

Affogato \$11

Vanilla gelato with a double shot of espresso

Red Bull \$5

Acqua Panna Natural Spring Water \$8

San Pellegrino \$8

Italian Soda \$6

Raspberry · Cherry · Peach

**While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility & 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.*

***Contains nuts*

We've gone cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay & Google Pay. Gratuity of 20% will be added for parties of 8 or larger.



7 year old George in his hometown of Modica, Sicily just before coming to America



Brick Oven Pizza

FOR THE WHOLE TABLE

Love Dip \$3

Parmesan, evoo, basil, garlic, capers, red chile, balsamic reduction, homemade bread

Anti-Pasta Board \$18

Housemade meatballs, tomato bruschetta, housemade mozzarella

Meat & Cheese Board \$23

Salami & cured meats, italian cheeses, olives, pickled vegetables

ANTIPASTI

Mozzarella Garlic Bread \$11

Signature garlic bread with mozzarella cheese melted over it. Served with marinara

Tomato Bruschetta \$13

Toasted baguette topped with fresh tomato, garlic, basil, shaved parmesan

Crispy Calamari \$16

Served with our marinara & lemon aioli

Housemade Meatballs \$15

Beef, veal, & pork meatballs topped with ricotta cheese. Served with Tuscan bread

Housemade Mozzarella \$15

Fresh made and served with sicilian love dip & grilled tuscan bread

ZUPPA E INSALATA

Add Shrimp \$10 / Add Chicken \$8 / Add Steak \$14

Tomato & Mozzarella Caprese \$14

Ripe tomatoes, housemade fresh mozzarella, basil leaves, extra virgin olive oil

Gorgonzola Arugula** \$14

Gorgonzola-rosemary vinaigrette, spiced walnuts, apple, amarena cherries, prosciutto, crumbled gorgonzola

Caesar* \$14

Romaine, classic housemade Caesar dressing, croutons, soft-cooked egg, parmesan cheese

*Add Chicken \$8 / Shrimp \$10 / Steak \$14

Antipasti \$14

Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, tossed in a red wine & oregano vinaigrette

Italian Wedding Soup \$7 Cup / \$9 Bowl

BRICK OVEN PIZZA

10" Hand-Tossed Pizza
With San Marzano Pizza Sauce
Or White (Mozzarella, Parmesan & Olive Oil)

\$17 \$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

Margherita Pizza \$19

Fresh Mozzarella, Tomatoes, Basil

GEORGE'S FAVORITES

Pasta Mafia \$36

"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

Chick-A Chick-A Boom \$29

"Dine-O-Mite!"

Pasta shaped into a purse, stuffed with 6 cheeses in a marinara sauce, Italian sausage, chicken, bell peppers, mozzarella cheese

Frutti Di Mare \$36

"A Pescatori (Fisherman's) Favorite."

Fettuccini with baby clams, mussels, calamari, & shrimp in a spicy garlic white wine sauce

Pasta Diavolo \$25

Ziti, diced tomatoes, spicy vodka sauce, fresh mozzarella cheese

Add Shrimp \$10 / Add Chicken \$8 / Add Steak \$14 / Add Broccoli \$5

Chicken Bambino \$33

Capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with capellini

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Antipasta Salad

Brick Oven Pizza

Chicken Parmigiana

ENTRÉES

Four Cheese Risotto (V) \$24

Parmesan reggiano, dolce gorgonzola, fontina, mozzarella, lemon asparagus, poached egg, black pepper

Seared Salmon* \$32

Italian salsa verde, citrus fennel salad

Steak Pizzola* \$40

Sinatra's way – char broiled beef tenderloin medallions, baked with san marzano tomato caper sauce, topped with fresh mozzarella & capellini – steak cooked medium unless otherwise requested

Steak Mediterranean* \$40

Tenderloin medallions cooked in sweet butter, garlic, olive oil with garlic butter capellini – steak cooked medium unless otherwise requested

Veal Parmigiana \$34

Lightly breaded veal cutlet, sauced with marinara, baked with mozzarella cheese, served with ziti & marinara sauce

Chicken Parmigiana \$29

Lightly breaded chicken breast, sauced with marinara, baked with mozzarella cheese, & served with ziti & marinara sauce

Eggplant Parmigiana (V) \$24

Lightly breaded eggplant, sauced with marinara, baked with mozzarella cheese, & served with ziti & marinara sauce

Chicken Marsala \$29

Chicken breast in marsala butter sauce with mushrooms, served with capellini pasta & marsala sauce



March 1952

7 year old George coming to America with his sisters, Margherita & Giovanna, aboard the S.S. Constitution

September 1954

Papa Michele Sortino moves his family with Mama Viviana, 2 daughters, Magherita & Giovanna, & 2 sons, Giorgio & Giacomo, from Brooklyn, NY to S&usky, Ohio

April 1976

George opens the original Sortino's Trattoria above the Mediterranean Lounge & The La Riviera Motel where George also operates his barber shop

February 1985

The Sortino Family purchases & moves the restaurant to an historic county orphanage that they transform into Sortino Little Italy, where they operate for 35 years

December 2020

The Nelson Family & George open Sortino's Italian Kitchen at their S&usky Kalahari Resort, as well as other resorts located in Pennsylvania & Texas

