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

Tortellini Baronessa \$25

Cheese Tortellini Tossed with Parmesan & Cream, Peas, Mushrooms & Prosciutto

Seafood Al Diavolo \$36

Spicy Vodka Sauce Loaded sith Lobster, Clams, Mussels & Shrimp. Served Over Capellini

Shrimp Scampi \$36

Sautéed Shrimp with Garlic & Lemon. Served over Capellini

PASTA AL FORNO — BAKED PASTA

Lasagna Bolognese \$28

Lasagna Layered with Beef, Veal & Pork Sauce, Ricotta, Parmesan & Mozzarella

DESSERTS

Tiramisu \$10

Mascarpone Mousse with Coffee Liquor Soaked Lady Finger 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 · 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.

PA Limited 031324

Brîck Oven Pizza



FOR THE WHOLE TABLE

Anti-Pasta Board \$18

Housemade Meatballs, Tomato Bruschetta, Housemade Mozzarella

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 \$14

Beef, Veal & Pork Meatballs Topped with Ricotta Cheese. Served with a Toasted Baguette

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

Caesar* \$14

Romaine, Classic Housemade Caesar Dressing, Croutons, Soft-Cooked Egg & Parmesan Cheese

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 with Garlic, Broccoli, Peppers & Sirloin Steak 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 Pomodoro Sauce with Italian Sausage, Chicken, Bell Peppers & Mozzarella cheese



ENTRÉES

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



September 1954

Papa Michele Sortino moves his family with Mama Vivianna, 2 daughters, Magherita & Giovanna, & 2 sons, Giorgio & Giacamo, from Brooklyn, NY

April 1976

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

Februrary 1985
original Sortino's Trattoria The Sortino Famil

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

Decemeber 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





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