



"One cannot think well, love well or sleep well, if one has not dined well" - Virginia Woolf

Daily Specials

Monday: Chicken Stew A savory medley of chicken breast, green beans, carrot, lime juice and special tomato-based sauce served with saffron basmati rice.	\$7.69
Tuesday: Lamb Stew with yellow peas (Gheimeh) A savory medley of lamb, yellow split peas, lime juice and special tomato-based sauce, topped with potato sticks and served with saffron basmati rice. With eggplant	\$7.69 \$8.29
Wednesday: Braised Chicken with Barberries (Zereshk Polo) Braised chicken with sauteed garlic, onion and olive oil served with saffron basmati rice topped with barberries (zereshk).	\$7.69
Thursday: Fresh Herb and Lamb Stew (Gormeh Sabzi) Sauteed chunks of lamb and fresh herbs cooked with dried limes and kidney beans, served with saffron basmati rice.	\$7.69
Friday: Lamb Shank (Mahicheh) Braised spring lamb shank with sautéed garlic, onion and olive oil, served with basmati rice mixed with dill weed and lima beans.	\$9.99
Sat & Sun: Lamb Chop Salad Platter (Shishleek) Juicy marinated lamb chops, charbroiled and served with saffron basmati rice, mesclun salad, salad shirazi and grilled tomato.	\$16.99

Rockin' Rollers (Kids only)

Chicken kabob rolled in pita with rice or fries	\$4.29
Ground beef kabob rolled in pita with rice or fries	\$4.29
Beef kabob rolled in pita with rice or fries	\$4.29
Chicken nuggets with rice or fries	\$4.29
Hot Dog rolled in pita with rice or fries	\$4.29

Soft Drinks

Fruit Juice	\$1.99
Bottled Water	\$1.49
Sparkling Water	\$2.79
Freshly brewed Iced or Hot Tea	\$1.49
Fountain Soda	\$1.69
Bottled Soda	\$1.99
Bottled Yogurt Drink	\$2.50
Homemade Yogurt Drink	
16oz Glass: \$2.29 Small Pitcher: \$4.59 Large Pitcher: 7.99	

Side Orders

Saffron Basmati Rice	(Small): \$2.50	(Large): \$3.79
Barberries (Zereshk)	\$1.99	
Jeweled Rice Confit	\$1.99	
<small>A sweet medley of orange peels, slivered almonds, pistachio, carrot and dried cherries</small>		
Saffron Basmati with Zereshk or Jeweled Rice	\$5.50	
Rice Trio:	\$6.99	
<small>Basmati rice topped with Saffron, Zereshk and Jeweled Rice Confit</small>		
Yogurt & Cucumber Dip	(Small): \$0.79	(Large): \$2.99
Super Spicy Sauce	\$0.79	
Tahini Sauce (small)	\$0.79	
Dried Shallots and Yogurt Sauce (Must & Mooseer)	\$3.99	
Falafel Patty (each)	\$1.49	
Salad Shirazi	\$3.29	
Pearl Couscous Salad	\$3.29	
Side of Grilled Vegetables	\$3.29	
Side of Grilled Tomatoes	\$3.29	
Fresh Onion	\$1.29	
Pickled Vegetables (Torshi) (Small)	\$1.99	
Pickled Vegetables (Torshi) (Large)	\$3.99	
Bread Plate (1/2 Bread and a small Yogurt - Cucumber Dip)	\$1.69	
Bread (Limited order with purchase of meal)	\$1.69	

White Wines

	Glass	Bottle
<u>Sparkling Wines</u>		
Codorniu Cava Brut, Spain	\$6	\$19
Pol Roger, Champagne, France		\$79
<u>Pinot Grigio</u>		
Gabbiano, Italy	\$5	\$15
Santi, Delle Venexie, Italy		\$25
<u>Sauvignon Blanc</u>		
Barnwood, Santa Barbara, California	\$6	\$19
Oyster Bay, New Zealand		\$23
<u>Chardonnay</u>		
La Noble, France		\$17
Coppola, Sonoma, California		\$26
Forestville, California	\$5	\$18

Red Wines

<u>Pinot Noir</u>		
Lulu B France	\$5	\$17
Greg Norman, Santa Barbara, California		\$24
<u>Old World Unique Reds</u>		
Achaia Clauss Chateau Red, Greece		\$22
Monte Antico Toscano, Italy		\$17
Montecillo Rioja Crianza, Spain		\$20
Divus Jumilla, Spain		\$36
Farnese Montupulciano D'Abruzzo, Italy		\$15
<u>Merlot</u>		
Forestville, California	\$5	\$17
La Terre, California		\$17
Aquinas, Napa, California		\$19
<u>Syrah/Shiraz</u>		
Three Winds Syrah, Languedoc, France	\$5	\$17
<u>Cabernet Sauvignon</u>		
Checked Cab, South Australia	\$6	\$20
Chateau Bonnet, Bordeaux, France		\$25
St. Francis, Sonoma, California		\$36

Rose Wines

Jaboulet Parallel 45, Cotes du Rhone, France		\$21
La Terre White Zinfandel, California	\$5	\$17

Dessert Wines

Achaia Clauss Muscat De Patras, White	\$3.50	\$26
Achaia Clauss Mavrodaphne, Red	\$3.50	\$26

Desserts

Cardamom Crème Brule	\$4.95
<small>The classic with a hint of cardamom</small>	
Mixed Berry Torte	\$4.95
<small>with raspberry coulis</small>	
Apple-Caramel Tart	\$4.95
<small>with Halva ice cream and caramel sauce</small>	
Tiramisu	\$4.95
<small>Need we say more</small>	
Baklava	\$2.99
<small>Walnuts and honey never tasted so good</small>	
Ice Creams and Sorbets	\$3.95
<small>Rosewater Scented Saffron Ice Cream</small>	
<small>Halva Ice cream</small>	

Hallal Meat!
Carry out available!

Parties of 6 or more may be subject to 18% gratuity.
Prices are subject to change without notice.
M-V12-01-08

Appetizers

Soup Du Jour	\$3.25
Mesclun Salad Mesclun greens, tomatoes, onion, cucumber and balsamic vinaigrette	\$4.25
Caesar Salad Romaine lettuce tossed with fresh croutons, parmesan cheese and roasted garlic caesar dressing	\$4.25
Stuffed Grape Leaves (Dolme) Tender cooked grape leaves stuffed with whole grain, rice and herbs	\$4.25
Tabbouleh Salad A mixture of bulghur wheat, parsley, tomato, lemon juice, mint and extra virgin olive oil served with fresh baked bread	\$4.25
Salad Shirazi Cucumber, tomatoes, onions, cilantro, mint, lemon dressing and olive oil served with freshly baked pita bread	\$3.99
Red Pepper Hummus Served with freshly baked pita bread	\$3.99
Eggplant Dip A yummy puree of eggplant, topped with a yogurt-based sauce, sauteed onion, garlic, mint, olive oil and served with pita	\$4.50
Grilled Shrimp with Cocktail Sauce	\$7.25
Fresh Mozzarella Salad Fresh mozzarella, tomatoes, mesclun greens and olive oil	\$5.25
Falafel with Tahini Sauce	\$4.99

Vegetarian Selections

Salad Sampler A combination of Hummus, Dolme, Tabbouleh, Eggplant Dip, Shirazi and Pearl Couscous Salad	\$8.99
Roman Grilled Vegetable Platter Grilled vegetables served with mesclun greens, rice, grilled tomato and saffron pearl couscous	\$7.99
Falafel Platter Falafel patties with rice, hummus, green salad and grilled tomatoes	\$7.99
Grilled Portobello Mushroom Platter Charbroiled tender chunks of marinated portobello mushroom, mesclun, rice and pearl couscous salad	\$8.99
Eggplant Dip Platter A yummy puree of eggplant, topped with a yogurt-based sauce, sauteed onion, garlic, mint, olive oil and served with pita	\$7.99
Fresh Mozzarella Platter Fresh mozzarella, tomatoes, mesclun greens and olive oil	\$8.50
Mediterranean Salad A Greek style salad with mesclun greens, grilled tomatoes, kalamata olives, feta cheese, roasted red peppers and balsamic vinaigrette	\$6.50
Fresh Garden Salad with Apples and Green Beans Zesty Italian salad with greens, apples, tomatoes, green beans, cucumber and raspberry herb vinaigrette	\$6.50
Classic Caesar Salad Romaine lettuce tossed with fresh croutons, parmesan cheese, grilled tomato and roasted garlic caesar dressing	\$6.50
Salad Nicoise A delicious French salad with lettuce, green beans, roasted red peppers, eggs, tomatoes, cucumber, kalamata olives and raspberry herb vinaigrette	\$7.50
Saffron Pearl Couscous Platter Saffron pearl couscous with, red onion, green and red bell peppers, black beans, cilantro, mesclun, extra virgin olive oil lemon dressing	\$7.50

Salad Entrees

Mediterranean Salad with Grilled:

A Greek style salad with mesclun greens, grilled tomatoes, kalamata olives, feta cheese, roasted red peppers and balsamic vinaigrette

Chicken \$8.99	Beef \$11.99	Portobello \$8.99	Salmon \$9.99
Kubideh \$8.99	Lamb \$12.99	Filet \$15.99	Shrimp \$12.99

Fresh Garden Salad with Grilled:

Zesty Italian salad with greens, apples, tomatoes green beans, cucumber and raspberry herb vinaigrette

Chicken \$8.99	Beef \$11.99	Portobello \$8.99	Salmon \$9.99
Kubideh \$8.99	Lamb \$12.99	Filet \$15.99	Shrimp \$12.99

Caesar Salad with Grilled:

Romaine lettuce tossed with fresh croutons, parmesan cheese, grilled tomato and roasted garlic caesar dressing

Chicken \$8.99	Beef \$11.99	Portobello \$8.99	Salmon \$9.99
Kubideh \$8.99	Lamb \$12.99	Filet \$15.99	Shrimp \$12.99

Salad Nicoise with Grilled:

A delicious French salad with lettuce, green beans, roasted red peppers, eggs, tomatoes, cucumber, kalamata olives and raspberry herb vinaigrette

Chicken \$9.99	Beef \$12.99	Portobello \$9.99	Salmon \$10.99
Kubideh \$9.99	Lamb \$13.99	Filet \$16.99	Shrimp \$13.99

Saffron Pearl Couscous Salad with Grilled:

Saffron pearl couscous with, red onion, green and red bell peppers, black beans, cilantro, mesclun, extra virgin olive oil lemon dressing

Chicken \$9.99	Beef \$12.99	Portobello \$9.99	Salmon \$10.99
Kubideh \$9.99	Lamb \$13.99	Filet \$16.99	Shrimp \$13.99

Pita bread is freshly baked in our traditional clay oven!

Call us for your catering needs!

....From the Grill

The following platters are served with grilled vegetables and tomato on a bed of bread or lettuce (low carb) or with saffron basmati rice.

Jazz up your rice with the following toppings:

(add to the price of rice)

Barberries (Zereshk): \$1.99

Jeweled Rice Confit (Shireen Polo topping): \$1.99

Low carb / Bread or W/Rice

Single Grill:

Grilled Chicken Breast Kabob One skewer of chunks of juicy marinated chicken breast	\$7.50	\$8.75
Grilled Ground Beef Kabob (Kubideh) Two juicy strips of seasoned ground beef	\$7.25	\$8.50
Grilled Beef Sirloin Kabob (Chenjeh) One skewer of juicy chunks of marinated beef sirloin	\$8.99	\$10.24
Grilled Filet Mignon Kabob (Barg) One skewer of charbroiled tender marinated beef tenderloin	\$12.25	\$13.50
Grilled Lamb Kabob One skewer of charbroiled succulent marinated lamb	\$9.74	\$10.99
Grilled Salmon Kabob One skewer of fresh chunks of marinated salmon	\$10.25	\$11.50
Grilled Shrimp Kabob One skewer of sizzling marinated shrimp	\$12.25	\$13.50

Combo Grill:

Chicken and Kubideh Kabob One skewer of chicken breast and a skewer of ground sirloin	\$9.99	\$11.24
Chicken and Beef Kabob One skewer of chicken breast and a skewer of chunks of beef sirloin	\$12.74	\$13.99
Chicken and Lamb Kabob One skewer of chicken breast and a skewer of chunks of lamb	\$13.74	\$14.99
Beef and Kubideh Kabob One skewer of chunks of beef sirloin and a skewer of ground sirloin	\$10.74	\$11.99
Filet Mignon and Kubideh Kabob (Sultani) One skewer of juicy filet tenderloin and a skewer of ground sirloin	\$13.99	\$15.24
Lamb and Kubideh Kabob One skewer of chunks of lamb and a skewer of ground sirloin	\$10.99	\$12.24

Sorrento's Grill & Salad Selections

The following platters are served with mesclun salad, salad shirazi, saffron basmati rice and grilled vegetables and tomato.

Sorrento's Chicken Breast Kabob Platter	\$10.25
Sorrento's Kubideh Kabob Platter	\$10.25
Sorrento's Beef Sirloin Kabob Platter	\$11.50
Sorrento's Filet Mignon Kabob Platter	\$14.99
Sorrento's Lamb Kabob Platter (Lamb Platter Served with couscous instead of rice)	\$13.99
Sorrento's Salmon Kabob Platter	\$13.25
Sorrento's Shrimp Kabob Platter	\$14.50

Smoked Selections

The following platters are served with mesclun salad and Rice Trio:
(Saffron Rice, Rice with Barberries and Jeweled Rice)

Moroccan Spiced Smoked Chicken Juicy half chicken bathed in flavorful marination, slowly smoked to perfection	\$12.99
Smoked Beef Short Ribs Moist, delicious smoked short ribs with pomegranate barbecue sauce	\$15.99

Gourmet Wraps

* Spicy option is available!!!

Non-Vegetarian:

Monte Carlo Chicken Salad Wrap (Cold) Herb roasted chicken breast tossed with aioli, tarragon, red grapes, onion and celery	\$5.99
*Grilled Salmon Wrap (Warm) Grilled salmon, fresh herbs, grilled tomatoes, onion and mesclun greens	\$7.50
*Grilled Shrimp Wrap (Warm) Grilled shrimp with grilled tomatoes, onion and mesclun greens	\$7.99
*Grilled Chicken Wrap (Warm) Charbroiled chicken breast with fresh herbs, grilled tomatoes, grilled onion and mesclun greens	\$6.79
*Grilled Kubideh Wrap (Warm) Grilled ground sirloin with fresh herbs, mesclun greens, grilled tomatoes and onion	\$5.99
*Grilled Beef Wrap (Warm) Charbroiled marinated beef with fresh herbs, mesclun greens, grilled tomatoes and onion	\$6.99
*Grilled Lamb Wrap (Warm) Charbroiled chunks of lamb with mixed fresh herbs, mesclun greens, grilled tomatoes and onion	\$7.50

Vegetarian:

*Falafel Wrap (Warm) Falafel with hummus, grilled tomatoes and onion	\$6.99
*Grilled Vegetables Wrap (Warm) Mixed grilled vegetables with grilled tomatoes and onion	\$5.99
*Grilled Portobello Mushroom Wrap (Warm) Charbroiled chunks of portobello mushroom with mixed fresh herbs, mesclun greens, feta cheese, grilled tomatoes, and onion	\$6.99
*Fresh Mozzarella Wrap (Cold) Fresh mozzarella, herbs, tomatoes, onion and mesclun greens	\$6.99