



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

Daily Specials

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

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

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

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