

PASTA CLASSICO

Gluten Free Pasta available upon request I add Grilled Italian Sausage or Housemade Meatball \$7

Spaghetti & Marinara (V) \$20

Served with Traditional Marinara Sauce

Spaghetti Bolognese \$24

Tomato Sauce made with Beef, Pork & Pancetta

Three Cheese Tortellini \$26

Three Cheese Tortellini, Baby Spinach, Mushrooms, Garlic Alfredo sauce, Basil Pesto Drizzle & topped with Parmesan & Tomato Relish

Fettuccine Alfredo \$22

Classic Parmesan Cheese Sauce

\*Add Broccoli \$3 / Chicken \$7 / Shrimp \$10 / Sirloin \$10

Spaghetti & Meatballs \$26

Beef, Veal & Pork Meatballs topped with Bolognese & Grated Parmesan

Three Cheese Ravioli \$23

Pasta stuffed with Mozzarella, Ricotta & Parmesan in our San Marzano Marinara Sauce

Spaghetti Carbonara \$22

Spaghetti with Pancetta, Onion, Egg, Parmesan & Peas

\*Add Chicken \$7 / Shrimp \$10 / Sirloin \$10

Seafood Al Diavolo \$35

Spicy Tomato Sauce Loaded with Clams, Mussels & Shrimp. Served over Capellini

Shrimp Scampi \$30

Sautéed Shrimp with Garlic & Lemon. Served over Capellini

PASTA AL FORNO — BAKED PASTA

Four Cheese Manicotti \$23

Large Pasta Filled with Mozzarella, Parmesan, Romano & Ricotta, baked with Marinara Sauce & topped with more Mozzarella

Stuffed Shells \$24

Pasta Shells filled with Italian Sausage, Spinach, Ricotta, Mozzarella, Parmesan & served with Marinara

Baked Ziti \$22

Ziti baked in Rosa Sauce with Mozzarella, Ricotta & Parmesan

SIDES \$5

Roasted Broccoli with Lemon, Pine Nuts & Shaved Parmesan

Garlic Parmesan Green Beans

Pasta with Marinara

DESSERTS

Classic Cheesecake \$8

Smooth, Rich & Creamy Cheesecake , Graham Cracker Crust, Topped with Macerated Berries & Whipped Cream

Brownie Gelato Sundae \$9

Rich Fudge Brownie, Vanilla Gelato, Chocolate Sauce, Maraschino Cherries, Sprinkles & Whipped Cream

Classic Tiramisu \$9

Coffee Soaked Ladyfingers, Cocoa Powder

Cannoli \$8

Choice of Chocolate Covered or Not, Sweet Ricotta Filling, Mini Chocolate Chips

Italian Gelato \$8

Italian Ice Cream, choice of Dark Chocolate, Vanilla, Cookies & Cream, Salted Caramel or Strawberry

BEVERAGES

Pepsi Products \$4

Pepsi · Diet Pepsi · Pepsi Zero · Mountain Dew · Starry · Dr. Pepper

Tropicana Lemonade · Sweet & Unsweet Brisk Iced Tea

Juice \$4

Apple, Cranberry or Orange Juice

Milk \$4

White Or Chocolate

Starbucks Coffee \$3

Starbucks Decaf Coffee \$3

Espresso \$3

Hot Tea \$3

Limonata \$4

Red Bull \$5

Acqua Panna \$8

San Pellegrino \$8

Italian Soda \$6

Strawberry · Lemonade · Root Beer · Passion Fruit · Limoncello

*\*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.*

*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



FOR THE WHOLE TABLE

Anti-Pasta Board \$18  
Sortino's Meatballs, Tomato Bruschetta & Housemade Mozzarella

Meat & Cheese Board \$21  
Salami & Cured Meats, Italian Cheeses, Olives & Pickled Vegetables

ANTIPASTI

Mozzarella Garlic Bread \$12  
Signature Garlic Bread with Melted Mozzarella. Served with Marinara

Tomato Bruschetta \$11  
Toasted Baguette served with Fresh Tomato Garlic, Basil & Shaved Parmesan

Crispy Calamari \$16  
Served with our Marinara & Lemon Aioli

Shrimp Cocktail (5) \$16  
Fresh Lemon & Housemade Cocktail Sauce

Housemade Meatballs \$14  
Beef, Veal & Pork Meatballs topped with Ricotta. Served with Tuscan Bread

Panko Breaded Mozzarella \$14  
Fresh Made & served with Marinara & Housemade Ranch

Fat Guido's Stuffed Banana Peppers \$13  
Banana Peppers stuffed with Italian Sausage, Cheese & Marinara

Green Chile Artichoke Dip \$15  
Marinated Sun Dried Tomatoes & Toasted Pita

INSALATA

Add Chicken \$7 / Shrimp \$10 / Sirloin \$10  
Tomato & Mozzarella Caprese \$13  
Ripe Tomatoes, Housemade Fresh Mozzarella, Basil Leaves & Extra Virgin Olive Oil

Caesar \$7 Half / \$13 Full  
Romaine, Classic Housemade Caesar Dressing, Croutons, Soft-Cooked Egg & Parmesan

Antipasti \$7 Half / \$13 Full  
Romaine, Spinach, Provolone, Salami, Artichokes, Olives, Red Onion & Pepperoncini tossed in a Red Wine & Oregano Vinaigrette

Italian Mixed \$7 Half / \$13 Full  
Chopped Romaine & Spinach with Red Bell Pepper, Tomato, Cucumber, Red Onion & Parmesan tossed in an Italian Vinaigrette

Wedding Soup \$7 Cup / \$9 Bowl

\*Sortino's Original Pink Celery Seed Dressing available upon request

BRICK OVEN PIZZA

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

\$15 \$2 per topping  
Pepperoni · Sausage · Meatballs · Chicken · Garlic Spinach  
Banana Peppers · Roasted Red Peppers · Mushrooms · Artichokes  
Onions · Fried Egg · Green Olives · Black Olives · Anchovies  
Roma Tomatoes · Housemade Mozzarella · Ricotta

Margherita Pizza \$17  
Fresh Mozzarella, Tomatoes, Basil

GEORGE'S FAVORITES

Pasta Mafia \$31  
"A dish you can't refuse!"  
Olive Oil with Garlic, Scallions, Broccoli, Peppers & Steak all tossed in a Spicy Parmesan Cream 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 Chicken, Italian Sausage, Bell Peppers & Mozzarella

Frutti Di Mare \$35  
"A Pescatori (Fisherman's) Favorite."  
Capellini with Baby Clams, Mussels, Calamari & Shrimp in a Spicy Garlic White Wine Sauce

Chicken Limone \$28  
8 oz. boneless Chicken Breast, Capellini Pasta with Lemon Caper Butter Sauce & Garlicky Spinach

Pasta Diavolo \$23  
Ziti, Diced Tomatoes, Parsley, Garlic, Olive Oil, Hot Sauce & Mozzarella

Chicken Bambino \$34  
Tuscan Spiced Chicken, Shrimp, Artichoke Hearts & Capers in a Lemon Butter White Wine Sauce & served over Capellini

Lasagna Bolognese \$26  
Lasagna layered with Beef, Veal & Pork Sauce with Ricotta, Parmesan & Mozzarella

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ENTRÉES

Chicken Marsala \$28  
Chicken Breast, Mushroom Marsala Sauce served with Garlic & Butter Capellini

Seared Salmon with Italian Salsa Verde\* \$29  
Seared Salmon & Italian Salsa Verde served with Citrus Fennel Salad

Chicken Parmigiana \$28  
Lightly Breaded Chicken Breast, Marinara, baked with Mozzarella & served with Ziti & Rosa Sauce

Eggplant Parmigiana (V) \$24  
Lightly Breaded Eggplant, Marinara, baked with Mozzarella & served with Ziti & Rosa Sauce

Steak Pizziola\* \$33  
Sinatra's Way – Char Broiled Beef Tenderloin Medallions, baked with San Marzano Tomato Caper Sauce, topped with Fresh Mozzarella

Steak Mediterranean\* \$33  
Tenderloin Medallions cooked in Sweet Butter, Garlic, Olive Oil with Garlic Butter Capellini

Uncle Vinny's Sausage & Peppers \$23  
Peppers & Onions marinated in Olive Oil & Garlic served with a side of Ziti topped with San Marzano Tomato Caper Sauce

Port Braised Lamb Ragu \$32  
Served with Shallots, Rosemary & Housemade Pappardelle Pasta



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

Februrary 1985  
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

