

City of Coconut Creek BUSINESS TAX RECEIPT

Name of Business: SORRISI

Business ID: 1200000065

Business Address:
5550 NW 40 ST
COCONUT CREEK, FL 33073

EXPIRES 9/30/2018

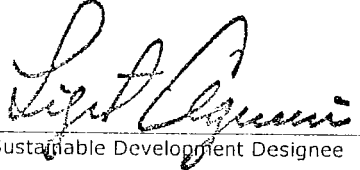
Development Name: COMMERCE CTR OF CC

Zoning Certificate On: 2/8/2012

DESCRIPTION	CATEGORY	LICENSE #	FEE AMT
RESTAURANTS: CAPACITY OVER 100	190030	BL11000248	255.24
BAR/LOUNGE	028000	BL11000251	127.61

Exempt Amt: .00
Delinquent Amt: .00
Transfer Amt: .00
TOTAL TAX: 382.85

BUSINESS TAX RECEIPT AND ZONING CERTIFICATE MUST BE
CONSPICUOUSLY DISPLAYED FOR PUBLIC VIEW AT BUSINESS LOCATION.


Sustainable Development Designee



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION**

File w licenses

**DIVISION OF HOTELS AND RESTAURANTS
2601 BLAIR STONE ROAD
TALLAHASSEE FL 32399-1011**

850-487-1395

**SEMINOLE COCONUT CREEK CASINO
SORISSI
5550 NW 40 ST
COCONUT CREEK FL 33073**

Congratulations! With this license you become one of the nearly one million Floridians licensed by the Department of Business and Professional Regulation. Our professionals and businesses range from architects to yacht brokers, from boxers to barbecue restaurants, and they keep Florida's economy strong.

Every day we work to improve the way we do business in order to serve you better. For information about our services, please log onto www.myfloridalicense.com. There you can find more information about our divisions and the regulations that impact you, subscribe to department newsletters and learn more about the Department's initiatives.

Our mission at the Department is: License Efficiently, Regulate Fairly. We constantly strive to serve you better so that you can serve your customers. Thank you for doing business in Florida, and congratulations on your new license!



**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND
PROFESSIONAL REGULATION**

SEA1622952 ISSUED: 11/08/2016

SEATING FOOD SERVICE (2010)
SEMINOLE COCONUT CREEK CASINO
SORISSI

IS LICENSED under the provisions of Ch 509 FS.
Expiration date - DEC 1, 2017 L1611080000898

DETACH HERE

RICK SCOTT, GOVERNOR

KEN LAWSON, SECRETARY

**STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
DIVISION OF HOTELS AND RESTAURANTS**

LICENSE NUMBER	
SEA1622952	NBR. OF SEATS: 262

The SEATING FOOD SERVICE (2010)
Named below IS LICENSED
Under the provisions of Chapter 509 FS.
Expiration date: DEC 1, 2017



NON-TRANSFERABLE



**SEMINOLE COCONUT CREEK CASINO
SORISSI
5550 NW 40 ST
COCONUT CREEK FL 33073**



SORRISI

ANTIPASTI

Artichoke Oreganatta

warm roman artichoke, oreganatta crumbs,
parmesan reggiano 12

Carpaccio of Beef

beef tenderloin, arugula, truffle, caper,
parmesan reggiano 18

Calamari Arabiatta

fried calamari steak, arabiatta sauce,
crispy zucchini nest 14

Eggplant Rollatini

ricotta, spinach, herbs, san marzano tomato,
mozzarella 12

Stuffed Clams

middleneck clams, garlic, shallot,
italian bread crumbs, herbs, parmesan,
lemon white wine 16

Mussels Coppa

p.e.i. mussels, garlic, lemon, coppa 18

Burrata with Arugula

creamy stuffed mozzarella pouch, tomato
concasse, crostini 14

Meatballs

ricotta, san marzano tomato sauce,
garlic crostini 8

Antipasto for Two

26

choice of three meats, three cheeses and three condiments

Dried Cured Meats

prosciutto di parma,
mortadella, coppa,
speck, braseola

Cheeses

parmesan reggiano,
truffle pecorino romano,
gorgonzola dolce, provolone,
mozzarella

Condiments

tuscan honey comb, braised escarole,
roasted shallot, roasted red pepper,
roman artichokes, tomato concassé,
roasted garlic, cerignola olives

Soup of the Day

7

INSALATE

Caesar di Sorrisi

hearts of romaine, caesar dressing,
shaved parmesan 11

Tomato Caprese

red and yellow heirloom tomato, mozzarella,
arugula 12

Garden

tomato, gaeta olive, red onion, artichoke,
mozzarella, parmesan reggiano, mesculun 12

Gorgonzola

mesculun, shaved purple onion, cherry toma-
to, seasonal fruit, toasted pine nuts, gorgonzola
cheese, port wine dressing 12

Roasted Beet

roasted beets, goat cheese, toasted hazelnut
pieces, aged balsamic, micro salad 12

PASTA

Penne Alla Vodka

prosciutto di parma, sweet shallot, green peas,
pink cream sauce 17

Garlic Clams

littleneck clams, roasted garlic, clam broth,
chopped baby clam, linguine 20

Shrimp Scampi

gulf shrimp, lemon, white wine garlic butter
sauce, bruschetta 28

Rigatoni Bolognese

ragu of veal, beef, pork, san marzano tomato,
ricotta, mozzarella 20

Chicken Fettuccine Alfredo

herb, parmesan reggiano, cream 23
add shrimp 12

Spaghetti and Meatballs

san marzano tomato sauce, ricotta 19

Spaghetti Carbonarra

roast pancetta, green peas, sweet shallot,
parmesan cream sauce, egg yolk 24

Seafood Risotto

lobster, scallop, shrimp, roasted garlic,
parmesan, lobster emulsion 40

Nonna's Gravy

braised pork shoulder, beef, italian sausage, san
marzano tomato sauce, rigatoni, whipped ricotta
28

Lobster Ravioli

maine lobster, ricotta, herbs, cognac lobster
cream, sundried tomato, crispy zucchini nest 28

ENTREES

- Chicken Scallopine
choice of marsala, picatta, francese, side pasta or whipped potato and asparagus 21
- Chicken Parmesan
mozzarella, san marzano tomato sauce, side pasta 21
- Chicken Scarpariello
cubed chicken breast, sausage, peppers, mushrooms, shallot, garlic 23
- Veal Scallopine
choice of marsala, picatta, francese, side pasta or whipped potato and asparagus 30
- Veal Parmesan
mozzarella, san marzano tomato sauce, side pasta 30
- Veal and Peas
veal scaloppini, prosciutto, green peas, tomato, provolone, madeira sauce 35
- Veal Chop Marsala
oven-roasted 14oz veal chop, herbs, wild mushroom, veal au jus 47
- Veal Chop Milanese
pounded thin bone-in 14oz veal chop, arugula, tomato concasse, citrus 45
- Filetto Di Tournedos
pan-seared filet mignon, jumbo gulf shrimp, scampi sauce 38
- Braised Short Ribs
beef short ribs, wild mushroom risotto, red wine demi-glace 32
- Porcini Encrusted Lamb
lamb rack, blackberry port wine drizzle, parmesan risotto 38
- Atlantic Salmon
herb, jumbo shrimp, sautéed broccoli rabe, truffle essence 30
- Snapper Francese
egg-battered snapper, lemon butter sauce 30
- Jumbo Scallops
pan-seared, basil seed, saffron risotto, shaved red radish 38
- Mediterranean Bronzino
broccoli rabe, herbed caper, artichoke, sundried tomato compound butter 34

HEARTH OVEN PIZZAS

- Margherita
sliced tomato, basil, mozzarella 12
- Pepperoni
mozzarella, san marzano tomato sauce, pepperoni 14
- Prosciutto Arugula
san marzano tomato sauce, prosciutto, mozzarella, arugula 16
- Four Cheese
roasted garlic, mozzarella, parmesan reggiano, ricotta, gorgonzola 15
- Mushroom
truffle-scented wild mushrooms, roasted garlic, parmesan cream sauce 14
- Sausage and Peppers
housemade italian sausage, red and green bell pepper, purple onion, mozzarella, san marzano tomato sauce 16

SIDES

- Risotto
choice of parmesan, vegetable, sweet pea, mushroom 6
- Escarole and White Beans
sautéed with roasted garlic 6
- Sausage and Broccoli Rabe
sautéed with roasted garlic, parmesan cheese, crushed red pepper flake 6
- Pasta with Sauce
choice of rigatoni, spaghetti, linguine, penne or fettuccine pasta with san marzano tomato, alfredo, meat or vodka sauce 6
- Asparagus
grilled or sautéed with fresh garlic 6
- Whipped Potatoes
parmesan cheese, roasted garlic, cream 6



DESSERTS

Chocolate Semi Fredo brownie, chocolate mousse, hazelnut crunch, crème anglaise, nutella	9
Cannoli Siciliana housemade, sweet ricotta	9
Crème Brulee trio of orange, chocolate, vanilla custards, caramelized sugar	9
Tiramisu espresso dipped lady fingers, whipped mascarpone, coffee liquor, cocoa	9
Me Gusto Gelato locally produced, seasonal flavors	7
Cheesecake Al Mascarpone raspberry, strawberry jubilee, crème fraîche, whipped cream	9
Warm Panettone Pudding honey lavender gelato, blackberry coulis, almond florentine	9
Zeppole San Guiseppe italian fritter, sweet pastry cream, brandied cherries	9



each served with housemade chocolate dipped biscotti	
Coffee	3 ⁵⁰
Cappuccino	5
Espresso	4 ⁵⁰
add sambuca, baileys, amaretto, kahlua	4 ⁵⁰
Artisan Whole Leaf Teas	2 ⁵⁰

AFTER DINNER COCKTAILS

Butterscotch Kiss vanilla vodka, grand marnier, butterscotch schnapps, half & half	11
Prosecco Float citrus sorbet, prosecco	11
Sweet Dreams amaretto disaronno, frangelico, half & half	11
Lemoncello	8
Fonseca Porto Bin no.27	7
Taylor Fladgate 10	16
Fonseca Tawny Port 10 Year	12
Grappa, Aquavite	12
Moscato d'Asti, Michele Chiarlo Nivole (375ml)	40
Vin Santo Monsanto La Chimera (375ml)	90
Dolce Far Niente (375ml)	114



Pinot Grigio

<u>Italy</u>	<u>Bottle</u>
Campanile, Friuli Venezia-Giulia, 2010	35
Masi "Masianco", Veneto, 2013	41
Santa Margherita, Trentino Alto Adige, 2013	60
Vini Artico, Veneto, 2013	24

Other Wines

<u>Italy</u>	
Blend, Livernano "L'Anima", Tuscany, 2010	55
Falanghina, Feudi di San Gregorio, Campania, 2013	40
Gavi di Gavi, Michele Chiarlo, Piedmont, 2013	50
Greco di Tufo, Mastroberardino, Campania, 2012	30
Pecorino, Castronovo, Marche, 2011	44
Soave Classico, Pieropan, Veneto, 2013	44
Verdicchio Dei Castello Di Jesi Classico, Umani Ronchi, Marches, 2012	44
Vermentino, Jankara, Sardinia, 2012	28
Sauvignon Blanc, Rodney Strong "Charlotte's Home", Northern Sonoma, 2012	39
Riesling, Château St. Michelle, Columbia Valley, 2013	31

Rosso (Lighter Reds)

<u>Italy</u>	
Merlot, Conte Brandolini Vistorta, Friuli, 2006	32
Merlot, Danzante, Sicily, 2010	30
Merlot, Feudo Principi di Butera, Sicily, 2009	35
Pinot Noir, Sartori "Provincia di Pavia", Lombardy, 2009	47
<u>United States</u>	
Merlot, Clos Du Bois, North Coast, 2011	34
Merlot, Silverado, Napa Valley, 2008	66
Pinot Noir, Estancia, Monterey County, 2012	38
Pinot Noir, Meiomi, Sonoma Coast, 2013	38



Other Interesting Lighter Reds

<u>Italy</u>	<u>Bottle</u>
Barbera d'Asti, Castello del Poggio, Piedmont, 2011	35
Montepulciano d'Abruzzo, Castronovo, Marche, 2008	43
<u>Sangiovese, Toscana</u>	
Chianti, Gabbiano, 2010	31
Chianti, Castello Banfi, 2010	55
Chianti Classico Riserva, Castello di Monsanto, 2010	50
Chianti Classico, Ruffino Riserva Ducale Gold, 2008	100
Chianti Classico, Casalvento, 2010	50
Sangiovese, Livernano "Purosangue", 2010	100
Brunello Di Montalcino, Banfi, 2006	165

Powerful Reds

<u>Italy</u>	
Amarone, Masi Castasera, Veneto, 2006	165
Amarone, Zenato Della Valpolicella, Veneto, 2007	155
Barolo, Damilano "Cannubi", Piedmont, 2006	175
Barolo, Fontanafredda "Serralunga", Piedmont, 2007	110

Cabernet Sauvignon/Blends

<u>Italy</u>	
Casalvento "Janus", Tuscany, 2010	90
Villa Antinori, Tuscany, 2008	55
<u>United States</u>	
Cabernet Sauvignon, Liberty School, Paso Robles, 2009	43
Cabernet Sauvignon, Greg Norman, North Coast, 2012	45
Cabernet Sauvignon, Simi Winery, Alexander Valley, 2008	55
Cabernet Sauvignon, Robert Mondavi, Napa Valley, 2010	65
Cabernet Sauvignon, Franciscan, Napa Valley, 2012	65

Dolce

Moscato d'Asti, Michele Chiarlo Nivole, Piedmont, Italy (375ml), 2007	40
Vin Santo Monsanto La Chimera, Toscana, Italy (375ml), 1993	90
Dolce Far Niente, Napa Valley (375ml), 2006	114



Vini Al Bicchiere

<u>Bollicine</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
Prosecco, Lamarca, Veneto, NV	9	13	35
Prosecco, Salatin, "Extra Dry" Treviso, NV	12	18	47
Sparkling, Ferrari Brut, Trento, NV	18	29	71
<u>Bianco</u>			
Pinot Grigio, Campanile, Friuli-Venezia Giulia, 2013	9	13	35
Pinot Grigio, Santa Margarita, Trentino Alto Adige, 2013	15	22	60
Chardonnay, Tormaresca, Puglia, 2008	9	13	35
Chardonnay, Sonoma Cutrer "Russian River Ranches", Sonoma, 2013	14	21	55
Sauvignon Blanc, Rodney Strong "Charlotte's Home", Northern Sonoma, 2012	10	15	39
Riesling, Château Ste. Michelle, Columbia Valley, 2013	8	12	31
Interesting White, Livernano "L'Anima", Tuscany, 2011	14	21	55
<u>Rosato</u>			
Rosé, Banfi Cantine, Tuscany, 2013	10	15	39
White Zinfandel, Montevina, Amador County, 2013	9	13	35
<u>Rosso</u>			
Chianti, Gabbiano, Tuscany, 2013	8	12	31
Chianti, Banfi, Tuscany, 2009	14	21	55
Chianti Classico, Livernano, Tuscany, 2005	11	16	43
Montepulciano D'Abruzzo, Castronovo, Abruzzo, 2009	11	16	43
Pinot Noir, Sartori di Verona, Provincia di Pavia, 2009	12	18	47
Merlot, Feudo Principi di Butera, Sicily, 2009	9	13	35
Cabernet Sauvignon, Liberty School, Paso Robles, 2009	11	17	43
Cabernet Sauvignon/Blend, Ornellaia "Le Volte", Tuscany, 2010	18	27	71

Beer

<u>Domestic</u>	6	<u>Import</u>	7
Budweiser		Amstel Light	
Coors Light		Corona	
Michelob Ultra		Guinness	
Miller Lite		Heineken	
Samuel Adams		Moretti	
O'Doul's		Peroni	
Yuengling		Stella Artois	



Bollicine

<u>Italy</u>	<u>Bottle</u>
Franciacorta, Ca del Bosco "Cuvée Prestige", Lombardy, N.V.	81
Franciacorta, Gussalli Beretta, "Lo Sparviere Brut", Lombardy, 2008	55
Prosecco, Fantinel Borgo, Veneto, NV	32
Prosecco, Lamarca, Veneto, NV	35
Prosecco, San Giuseppe, Brut Rosé, Veneto, NV	30
<u>France</u>	
Champagne, Veuve Clicquot 'Yellow Label', Reims, NV	115
Champagne, Dom Pérignon, Epérenay, 2000	420

Rosato

<u>Italy</u>	
Castello Banfi Centine, Tuscany, 2011	39
Marchese di Antinori Guado Al Tasso, "Scalabrone", Tuscany 2013	48
<u>United States</u>	
White Zinfandel, Montevina, Amador County, 2013	35

Chardonnay

<u>Italy</u>	
Marchesi Antinori "Cervaro della Sala", Umbria, 2009	145
Jermann Vinnaioli Were Dreams, Now It's Just Wine!, Friuli, 2007	195
Ruffino Libaio, Tuscany, 2010	36
Tormaresca, Puglia, 2013	35
<u>United States</u>	
Chardonnay, Kendall Jackson, Sonoma, 2013	34
Chardonnay, Sonoma-Cutrer, Sonoma "Russian River Ranches", 2013	55



Sorrìsi

SPECIALTY DRINKS \$14

featuring fresh herb infused premium vodkas
and barrel-aged crafted cocktails

Cucumber Mint Mojito

cucumber mint vodka, mint syrup cucumbers, mint

Sorris Stinger

sorrìsi shine, tuscan honey, fresh lemon juice, house brewed iced tea

Barrel Aged Italian Margarita

patron blanco, cointreau, disaronno amaretto, house made sour mix

White Manhattan

sorrìsi shine, white sweet vermouth, orange bitters

The Abyss

tito's hand crafted vodka, squid ink infused olive juice,
blue cheese stuffed olives

Magic Man And El Diablo

patron reposado, grand marnier, spicy cinnamon suger syrup,
pineapple juice smoked to order

Pretty In Pink

hendricks gin, st.germain, campari, fresh grapefruit juice

St. Cü

cucumber mint vodka, st. germain, chamomile syrup, prosecco

WINE
DOWN
WEDNESDAYS

WINES BY THE GLASS
\$7 each

Vini Artico Chardonnay, Italy

Castronovo, Pecorino, Italy

Gabbiano Docg Chianti, Tuscany, Italy

Chateau St Michelle Riesling, Columbia Vally, Washington

Rodney Strong Sauvignon Blanc, Sonoma, California

Lakeridge South Red, Florida

Dreaming Tree Cabernet, North Coast California

Danzante Merlot, Sicily, Italy

Estancia Pinot Grigo, California

Vista Point White Zinfandel, California

Prosecco Lamarca Prosecco, Veneto NV

AWARD-WINNING SANGRIA
RED OR WHITE
\$8 each

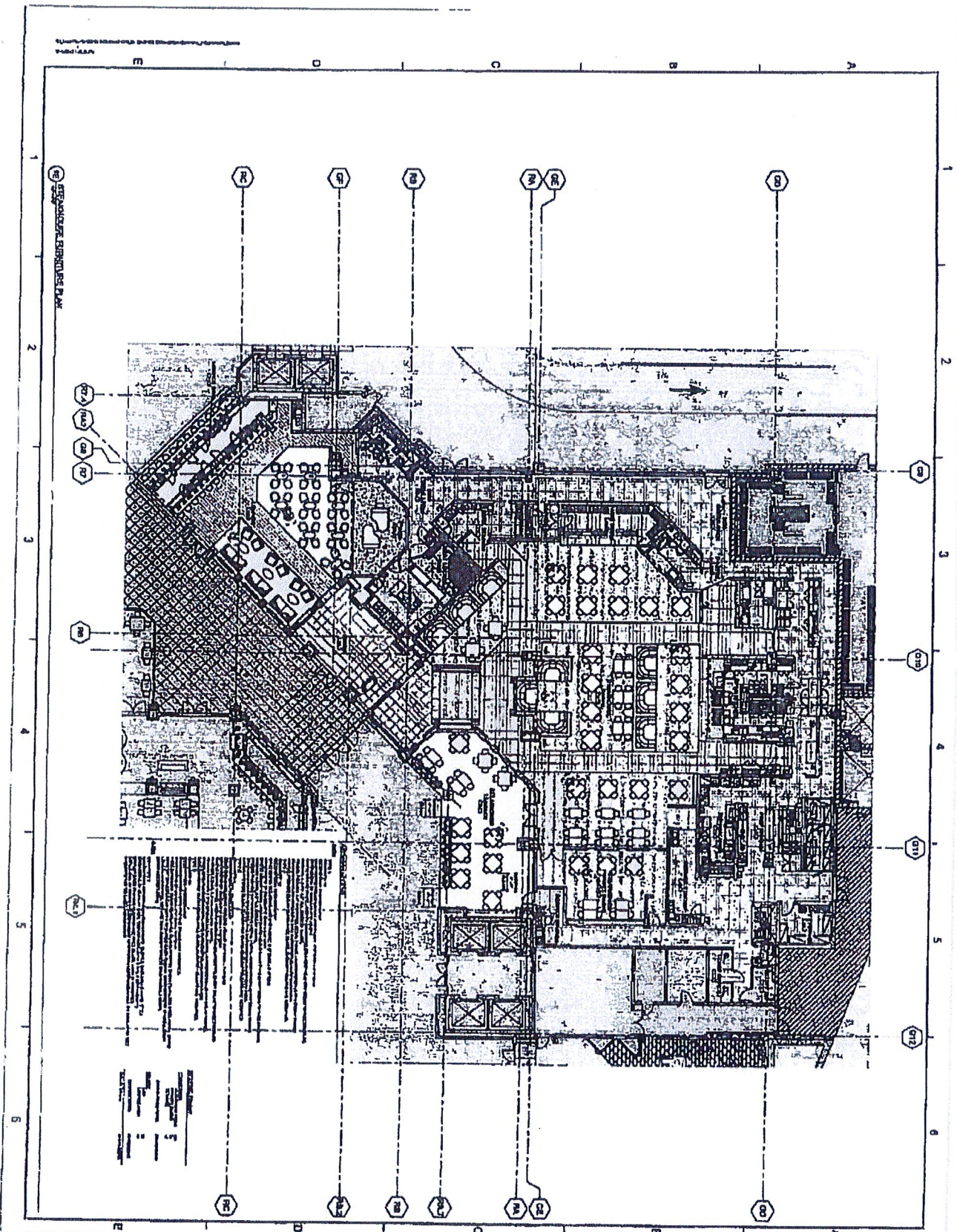
SOPPISI

WINE
DOWN
WEDNESDAYS

SMALL BITES

- Basil Pesto Shrimp** \$12
Pesto marinated grilled shrimp, with seasonal salad
- Free Range Chicken Skewers** \$12
fresh herb marinated chicken breast roasted in our stone oven, with a gorgonzola dolce dipping sauce
- Meatball Sliders** \$10
meatballs, heirloom tomato, onion and mozzarella on ciabatta bun
- Eggplant Chips** \$8
crispy eggplant chips drizzled with Tuscan honey
- Bacon Wrapped Artichoke Hearts** \$12
apple wood smoked bacon, artichoke hearts, balsamic reduction
- Crispy Cheese Balls** \$10
fresh house made mozzarella stuffed with San Danielle prosciutto with a sundried tomato aioli
- Bruschetta** \$9
heirloom tomato, red onion, fresh basil, whipped ricotta, garlic crostini
- Meatball and Sausage Flatbread** \$10
meatballs, house made italian sausage, ricotta cheese, roasted red pepper, San Marzano tomato sauce

SOPPISI



<p>DATE: 07/14/01</p>	<p>STEAKHOUSE BUILD OUT 8840 HWY 40TH STREET COCONUT CREEK, FLORIDA 33073</p>	<p>PROJECT NO. 01-00000000</p>	<p>FRIEDMUTTER GROUP ARCHITECTS, INC. 1000 N. W. 10TH AVENUE, SUITE 1000 MIAMI, FLORIDA 33136</p>	<p>SCALE: AS SHOWN</p>
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NY STEAK



SPECIALTY DRINKS

ITALIAN SANGRIA \$9 | PITCHER \$34

sorrìsi's seasonal hand crafted sangria

HAND CRAFTED INFUSED COCKTAILS \$14

Barrel Aged Italian Margarita

patron silver, cointreau, disaronno, housemade sour

Raspy Martini

belvedere vodka, st. germain, raspberries, mint

Spiked Lemonade

seasonal infused vodka, house crafted lemoncello, sour mix

The Mule

belvedere vodka, ginger beer, mint

Strawberry Basil Gin Spritz

hendricks gin, macerated strawberries, italian basil

Grapefruit Tequila Slammer

casamigos blanco, pamplemousse, lemon lime soda

Smoking Rosemary Old Fashioned

knob creek, housemade simple syrup, angostura bitters,
rosemary sprig

Amaro Manhattan

bulleit bourbon, amaro, orange bitters, brandy cherries



By The Glass

	<u>Sparkling/Frizzante</u>	<u>Glass</u>	<u>Quartino</u>	<u>Bottle</u>
120	Prosecco, It, Salatin Treviso, Brut Veneto, Nv	\$11.00	\$16.00	\$44.00
1002	Moscato D'asti, It, Marco Negri, Piedmont, 2014	\$13.00	\$19.00	\$49.00
	<u>White/Blanco</u>			
1103	Orvieto Classico, It, Ruffino, Umbria, 2015	\$10.00	\$14.00	\$38.00
1130	Pinot Grigio, It, Campanile, Friuli-Venezia Giulia, 2015	\$9.00	\$13.00	\$34.00
312	Pinot Grigio, It, Santa Margherita, Trentino Alto-Adige, 2015	\$16.00	\$24.00	\$62.00
322	Riesling, Ger, Dr Loosen "L", Mosel, 2015	\$10.00	\$15.00	\$40.00
1219	Blend, It, Livernano, Vigneto L'anima, Tuscany, 2011	\$14.00	\$21.00	\$54.00
1112	Chardonnay, It, Tomaresca, Puglia, 2015	\$9.00	\$13.00	\$34.00
1115	Chardonnay, Ca, Story Point, Sonoma, 2014	\$11.00	\$16.00	\$40.00
1114	Chardonnay, Ca, Sonoma "Russian River Ranches", 2014	\$14.00	\$21.00	\$54.00
	<u>Rose/Rosato</u>			
358	White Zinfandel, Ca, Beringer Vineyards, California, 2015	\$10.00	\$13.00	\$38.00
1151	Rose, It, Banfi Centine, Tuscany, 2015	\$10.00	\$15.00	\$38.00
	<u>Red/Rosso</u>			
1234	Pinot Noir, Ca, Meiomi, Sonoma, 2015	\$12.00	\$18.00	\$46.00
1210	Pinot Noir, It, Sartori Di Verona, Lombardy, 2011	\$13.00	\$19.00	\$48.00
1248	Merlot, It, Feudi Principi Di Butera, Sicily, 2014	\$9.00	\$13.00	\$34.00
1244	Malbec, Arg, Alta Vista "Estate", Mendoza, 2013	\$12.00	\$18.00	\$46.00
1213	Chianti, It, Livernano, Tuscany, 2005	\$11.00	\$16.00	\$42.00
1214	Baby Amarone, It, Secco-Bertani, Veneto, 2012	\$21.00	\$31.00	\$80.00
1275	Barbera D' Asti, It, Castello Del Poggio, Piemonte, 2013	\$10.00	\$15.00	\$35.00
401	Cabernet Sauvignon, Ca, Annabella, Napa Valley, 2011	\$12.00	\$18.00	\$48.00
1225	Cabernet Blend, Ca, Siena, Ferrari Carano, Sonoma, 2013	\$14.00	\$21.00	\$50.00
1229	Super Tuscan, It, La Maialina "Gertrude", Tuscany, 2013	\$13.00	\$19.00	\$48.00
803	Barolo, It, Damilano "Lecinquevigne", Piemonte, 2011	\$30.00	\$37.00	\$118.00



	<u>Sparkling/Frizzante</u>	<u>Bottle</u>
1000	Franciacorta, It, Ca Del Bosco, Lombardia, Nv	\$79.00
120	Prosecco, It, Salatin Treviso, Brut Veneto, Nv	\$44.00
1001	Prosecco Rose, It, San Giuseppe, Veneto, 2013	\$49.00
117	Champagne, Fr, Veuve Clicquot Yellow Label, Reims, Nv	\$146.00
106	Champagne, Fr, Moet & Chandon "Cuvee Dom Perignon", Epernay, 2006	\$420.00
1002	Moscato D'asti, It, Marco Negri, Piedmont, 2014	\$49.00

White/Bianco

1100	Pinot Grigio, It, Masi "Masianico", 2014	\$41.00
1130	Pinot Grigio, It, Campanile, Friuli-Venezia Giulia, 2015	\$34.00
312	Pinot Grigio, It, Santa Margherita, Trentino Alto-Adige, 2015	\$62.00
1101	Soave Classico, It, Pieropan, 2013	\$44.00
1102	Greco Di Tufo, It, Mastroberardino, 2012	\$30.00
1103	Orvieto Classico, It, Ruffino, Umbria, 2015	\$38.00
1105	Vermentino, It, Jankara, Sardinia, 2012	\$55.00
1106	Verdicchio, It, Umani Ronchi, Marche, 2012	\$48.00
1107	Gewurztraminer, Fr, Zind Hambrect, Alsace, 2013	\$60.00
320	Riesling, Wa, Chateau Ste. Michelle, Columbia Valley, 2014	\$40.00
322	Riesling, Ger, Dr Loosen "L", Mosul, 2015	\$40.00
1108	Friulano, It, Attems, Collio, 2013	\$60.00
1109	Gavi Di Gavi, It, Michele Chiarlo, Piemonte, 2013	\$50.00
1111	Falanghina, It, Feudi Di San Gregorio, Campania, 2013	\$49.00
305	Sauv Blanc, Nz, Spy Valley, Wairau Valley, Marlborough, 2015	\$48.00
1120	Sauv Blanc Ca, Rodney Strong "Charlotte's Home", Sonoma, 2014	\$39.00
1294	Pecorino, It, Castronovo, Abruzzo, 2011	\$44.00
355	White Blend, Ca, Conundrum, California, 2014	\$60.00
1219	Blend, It, Livernano, Vigneto L'anima, Tuscany, 2011	\$54.00
1116	Chardonnay, It, Marchesi Antinori "Cervaro Della Sala", Umbria, 2013	\$145.00
1112	Chardonnay, It, Tomaresca, Puglia, 2015	\$34.00
1113	Chardonnay, It, Planeta, Sicilia, 2014	\$55.00
1114	Chardonnay, Ca, Sonoma Cutrer, Russian River Valley, 2013	\$54.00
212	Chardonnay, Ca, Zd, Napa Valley, 2014	\$74.00
200	Chardonnay, Ca, Cakebread Cellars, Napa Valley, 2013	\$100.00
1117	Chardonnay, It, Jermann Were Dreams, Venezia Giulia, 2008	\$195.00
1115	Chardonnay, Ca, Storypoint, Sonoma, 2014	\$34.00



	<u>Rose/Rosato</u>	<u>Bottle</u>
358	White Zinfandel, Ca, Beringer Vineyards, California, 2015	\$38.00
1151	Rosé It, Banfi Centine, Tuscany, 2015	\$38.00
357	Rosé Ca, Sofia, Francis Ford Coppola Winery, Napa, 2014	\$45.00
	<u>Red/Rosso</u>	
1210	Pinot Noir, It, Sartori Di Verona, Lombardy, 2011	\$46.00
1211	Pinot Noir, It, Jermann, "Red Angel", Friuli-Venezia-Giulia, 2013	\$100.00
515	Pinot Noir, Or, Ponzi "Tavola", Willamette Valley, 2014	\$68.00
1234	Pinot Noir, Ca, Meiomi, California, 2015	\$48.00
1276	Pinot Noir, Ca, La Crema, Sonoma, 2014	\$60.00
1275	Barbera D' Asti, It, Castello, Del Poggio, Piemonte, 2013	\$38.00
1212	Gattinara, It, Travaglini, Piemonte, 2010	\$125.00
1213	Chianti, It, Livernano, Tuscany, 2005	\$42.00
1236	Chianti, It, Ruffino Riserva Ducale Oro "Gold Label", Tuscany, 2011	\$100.00
665	Sangiovese, It, Livernano "Purosangue", Tuscany, 2006	\$140.00
1214	Baby Amarone, It, Secco-Bertani, Veneto, 2012	\$80.00
1248	Merlot, It, Feudi Principi Di Butera, Sicily, 2014	\$34.00
1215	Merlot, Ca, Ferrari Carano, Sonoma, 2013	\$92.00
602	Merlot, Ca, Emmolo, Napa Valley, 2013	\$85.00
1216	Nero D 'Avola, It, Donnafugata "Mille Una Notte", Sicilia, 2010	\$90.00
1225	Blend, Ca, Siena, Ferrari Carano, Sonoma, 2013	\$50.00
1226	Blend, It, Planeta "La Segreta", Sicilia, 2010	\$70.00
1227	Zinfandel, Ca, Seghesio, Sonoma, 2014	\$75.00
1228	Primitivo, It, Tomaresca "Neprica", Puglia, 2013	\$40.00
809	Montepulciano, D'Abruzzo, Castronovo, Abruzzo, 2013	\$44.00
1229	Super Tuscan, It, La Maialina "Gertrude", Tuscany, 2013	\$48.00
487	Super Tuscan, It, "Le Volte", Tenuta Dell 'Ornellaia, Tuscany, 2014	\$75.00
486	Super Tuscan, It, Ca'marcanda (Gaja) "Magari", Piemonte, 2013	\$110.00
485	Super Tuscan, It, Marchese Antinori, "Tignanello", Tuscany, 2013	\$210.00
488	Super Tuscan, It, Tenuta Dell 'Ornellaia, "Ornellaia", Bolgheri, 2010	\$395.00
489	Super Tuscan, It, Tenuta San Guido, "Sassicaia", Bolgheri, 2008	\$550.00
1243	Aglianico, It, Feusi San Gregorio "Serpico", Campania, 2008	\$90.00
701	Petite Sirah, Ca, Stag's Leap Winery, Napa Valley, 2012	\$95.00



Red/Rosso (Cont'd)

Bottle

1244	Malbec, Ar, Alta Vista "Estate", Mendoza, 2013	\$46.00
467	Blend, Ca, The Prisoner Wine Company, Napa Valley, 2014	\$92.00
461	Blend, Ca, Opus One, Mondavi-Rothschild, Napa Valley, 2011	\$435.00
401	Cabernet, Ca, Annabella, Napa Valley, 2011	\$48.00
1242	Cabernet, Ca, Franciscan, Napa Valley	\$65.00
424	Cabernet, Ca, Louis M. Martini, Napa Valley, 2013	\$75.00
421	Cabernet, Ca, Jordan, Alexander Valley, 2012	\$120.00
406	Cabernet, Ca, Caymus Vineyards, Rutherford, 2014	\$160.00
1246	Barbaresco, It, Moccagatta, Piemonte, 2013	\$100.00
803	Barolo, It, Damilano, Lecinquevigne, Piemonte, 2011	\$118.00
1264	Barolo, It, Fontanafredda "Serralunga", Piemonte, 2009	\$110.00
1273	Amarone, Masi, "Costasera", Veneto, 2010	\$165.00
660	Brunello Di Montalcino, It, Fattoria dei Barbi, Tuscany, 2011	\$120.00
661	Brunello Di Montalcino, It, Il Poggione Riserva, Tuscany, 2010	\$210.00

Beer

Local \$7

Lager, Landshark

Belgian White Style, Funky Buddha Floridian

Amber Ale, Monk in the Trunk, Inlet Brewing Company

Indian Pale Ale, Jai Alai Cigar City

Seasonal Cider (ask your server or bartender for details)

Domestic \$6

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Yuengling

Sam Adams

O'Doul's

Import \$7

Peroni

Moretti

Corona

Heineken

Stella Artois

Amstel Light



ANTIPASTI

CHARCUTERIE BAR

cured meats, imported cheeses and accompaniments, choice of 2 each 15

Cured Meats

bresaola, prosciutto di parma, coppa, speck (smoked prosciutto), mortadella, pepperoni

Cheeses

gorgonzola dolce, truffle pecorino, toscano pecorino, parmesan reggiano, fresh mozzarella, imported provolone

Accompaniments

braised tuscan kale, roasted red peppers, honey comb, roasted shallot, cerignola olives, roasted garlic, marinated tomatoes

Shrimp Toscana 20
poached gulf shrimp, cocktail sauce, lemon pepper aioli

Carpaccio of Beef 20
filet mignon, micro arugula, rosemary truffle mustard, fried caper, garlic parmesan crostini

PEI Mussels 18
fresh p.e.i. mussels- choice of parmesan garlic cream, lemon wine butter, marinara, or fra diavolo

Eggplant Napoli 12
herb whipped ricotta, tomato sauce, basil seed oil, balsamic drizzle, fried eggplant planks

Housemade Mozzarella Caprese 12
mozzarella, marinated red and yellow tomatoes, micro basil, evoo, balsamic reduction

Crab Stuffed Portabella 15
lump crab meat, fresh portabella mushroom, lemon wine butter, pickled onion

Baked Stuffed Clams 18
shelled clams, oreganata bread crumbs, lemon butter, micro arugula

Calamari Arrabiatta 14
calamari steak, arrabiatta sauce, mild cherry peppers, micro basil

Housemade Meatball 12
housemade special blend beef and pork, garlic crostini, whipped herb ricotta, san marzano tomato sauce

SOUP OF THE DAY 8

INSALATE

Grilled Romaine alla Prosciutto 14
evoo, shaved parmesan reggiano, prosciutto di parma, balsamic syrup, cracked black pepper

Caesar di Sorrisi 11
hearts of romaine, ceasar dressing, parmesan reggiano, herb crostini, parmesan crisp

Mista Sorrisi 12
tomato, olive, red onion, artichoke, field greens, fresh mozzarella, parmesan, red wine vinaigrette

Mixed Greens and Berries 13
fresh mixed greens, goat cheese, mixed berries, white balsamic vinaigrette, beer jam

ENTREES

Pollo alla Sorrisi 26
choice of marsala, francaise, picatta or parmesan choice of pasta

Veal Scaloppini 30
choice of marsala, francaise or picatta choice of pasta

Veal Chop Milanese, Parmesan 47
bone-in breaded veal chop served with an arugula salad or baked parmesan style

Lamb Chops 38
double bone lamb chops, rosemary mustard crust, garlic spinach, parmesan whipped potato

Steak Sorrisi 44
herb infused porterhouse cut, garlic whipped mashed potato, red wine demi

Filetto di Tournedos 38
pan-seared filet medallions, gulf shrimp, scampi sauce, garlic spinach

Braised Short Rib 32
boneless short rib, 3 wine demi, mashed potato

Atlantic Salmon 30
herb dust, jumbo shrimp, haricot vert, salmoriglio sauce

Lobster Francaise 42
egg battered lobster tail, parmesan-herb risotto, lemon wine butter

Snapper alla Pescatora 38
pan-seared snapper, shrimp, pei mussels, middleneck clams, tuscan kale, marinara, basil seed oil



PASTA

Lobster Ravioli 28
maine lobster, madeira lobster cream, sundried
tomato, fine herbs

Pappardelle Bolognese 20
ragu of beef, veal and pork, fine herbs,
pecorino, parmesan, san marzano tomato,
fresh pappardelle pasta

Chicken Fettuccine Alfredo 24
parmesan, fine herbs, fresh cream, pecorino,
lemon-herb chicken

Fruite de Mar 48
half lobster tail, gulf scallops, gulf shrimp, middle
neck clams, p.e.i mussels, clam san marzano
tomato sauce, linguini pasta

Shrimp Scampi 28
gulf shrimp, lemon, garlic, white wine butter,
linguini pasta

Sausage and Meatballs Spaghetti 22
san marzano tomato sauce, fresh basil, ricotta

Garlic Clams Linguini 24
roasted garlic, clam broth, chopped and shelled
clams, white wine butter

Penne alla Vodka 20
prosciutto, sweet shallot, cream, san marzano
tomato, parmesan reggiano

Lasagna Bolognese 21
blend of veal, pork and beef, bechamel, san
marzano tomato, ricotta, mozzarella, fine
herbs, basil

HEARTH OVEN PIZZAS

Mushroom 15
truffle oil, roasted garlic, wild mushroom,
parmesan cream

Pepperoni 16
thick cut pepperoni, aged provolone, mozzarella

Sausage and Peppers 17
housemade italian sausage, red and yellow bell
pepper, red onion

Grilled Chicken and Artichoke 16
herb chicken, marinated artichoke, pesto cream,
arugula, roasted garlic

Margherita 14
fresh mozzarella, sliced tomato, basil

Prosciutto Arugula 16
prosciutto, arugula, aged provolone, mozzarella

ACCOMPANIMENTS

7

Risotto
choice of parmesan, garlic herb, saffron,
wild mushroom, vegetable

Tuscan Kale and Escarole
sauteed with roasted garlic

Pasta with Sauce
choice of pasta with san marzano tomato,
alfredo or lemon butter

Haricot Verts
sauteed or grilled

Garlic Parmesan Mashed Potato

Baby Spinach
sauteed with roasted garlic

Sauteed Button Mushroom
marsala wine reduction, toasted garlic

Seasonal Vegetable
chef's selection