

City of Coconut Creek BUSINESS TAX RECEIPT

Name of Business: SORRISI

Business ID: 1200000065

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

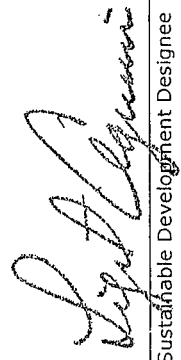
EXPIRES 9/30/2016

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



Sustainable Development Designee

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



STATE OF FLORIDA
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

file

DIVISION OF HOTELS AND RESTAURANTS
1940 NORTH MONROE STREET
NORTHWOOD CENTRE
TALLAHASSEE FL 32399-1015

850-487-1395

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

NOV 06 2015

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 barbeque 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: 10/29/2015

SEATING FOOD SERVICE (2010)
SEMINOLE COCONUT CREEK CASINO
SORISSI

IS LICENSED under the provisions of Ch. 509 FS.
Expiration date : DEC 1, 2016 L1510290000376

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, 2016



NON-TRANSFERABLE

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



Seminole Indian Casino-Coconut Creek

INVOICE NO.	INVOICE DATE	GROSS AMOUNT	DISCOUNT	NET AMOUNT
SORRISI: '16-'17	7/16/2016	382.85	.00	382.85
CHECK NO. 5008293	TOTALS	382.85	.00	382.85

DETACH AND RETAIN THIS STATEMENT IN VENDOR FILE

Seminole Indian Casino-Coconut Creek
5550 NW 40th Street
Coconut Creek, FL 33073

64-1278/811 GA

8/23/2016

5008293

Bank of America

\$ *****382.85

PAY Three Hundred Eighty-Two and 85/100 Dollars

PAY TO THE ORDER OF City of Coconut Creek

Business ID: 12 00000065

[Signature]

AUTHORIZED SIGNATURE

⑈0005008293⑈ ⑆061112788⑆ 003359881292⑈

See Reverse Side For Easy Opening Instructions

Seminole Indian Casino-Coconut Creek
5550 NW 40th Street
Coconut Creek, FL 33073

City of Coconut Creek
Finance & Admin Svc Dept.
4800 West Copans Road
Coconut Creek FL 33063



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 Centine, 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



SPECIALTY DRINKS \$14

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

Cucumber Mint Mojito

cucumber mint vodka, mint syrup cucumbers, mint

Sorrisi Stinger

sorrisi 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

sorrisi 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 Dogc 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

SOPRISI