

GLUTEN FREE PASTA

RISOTTO PESCATORA 23

Risotto w/mixed seafood

RISOTTO PRIMAVERA 22

Risotto w/mixed vegetables and tomato sauce

RISOTTO FUNGHI 23

Risotto w/wild mushrooms

CARNE E PESCE

PAILLARD DI POLLO 22

Pounded chicken breast topped with baby spinach salad and cherry tomatoes

NEW YORK AL PEPE 42

N.Y. Steak, peppercorn sauce, Tuscan fries.

SALMONE GRIGLIATO 26

Grilled salmon w/lemon capers sauce and grilled vegetables

POLLO AL MATTONE 25

Half grilled chicken w/rosemary potatoes

AGNELLO AL FORNO 42

Rack of lamb w/ rosemary potatoes

BRANZINO ALL'ISOLANA 32

Mediterranean Seabass with tomatoes, potatoes, onions, olives

FILETTO BOSCAIOLA 39

Filet mignon topped w/wild mushrooms and mashed potatoes

MILANESE 48

Breaded veal cutlet, topped with arugula and tomatoes

PESCE SPADA 36

Sword Fish, checca tomatoes, asparagus

PIZZE

MARGHERITA 15

Cheese, tomato, basil

PROSCIUTTO 20

Cheese, Tomato, Prosciutto

4 STAGIONI 17

Cheese, tomato, olives, capers, artichokes and ham

ROMANA 16

Artichokes and olives

NAPOLI 16

Anchovies and capers

FUNGHI 17

Cheese tomato and mushrooms

TIROLESE 19

Speck, radicchio and gorgonzola

SALSICCIA 16

Cheese, Tomato and Sausage

SALAMINO 16

Cheese, tomato, pepperoni

FORMAGGI

Assorted Cheese Plate 12

DOLCI

Homemade Desserts 10



TAKE-OUT

BANQUETS AND CATERING

908 South Barrington Ave

Brentwood, CA 90049

Tel : 310 442 8466

Fax : 310 820 8841

info@sortinorestaurant.com

Sor Tino Hours:

Sunday ~ Thursday 11:30am ~ 9:30pm

Friday & Saturday 11:30am ~ 10:30pm

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



INSALATE

INSALATA CASA 10

Mixed baby greens with balsamic vinaigrette

INSALATA CARCIOFI 16

Baby artichokes with frisée salad and shaved parmesan

BIETOLE E CAPRINO 15

Red and yellow beets, greens, walnuts and goat cheese

INSALATA SPINACI 15

Baby spinach, cherry tomatoes, crude bacon and dry ricotta cheese

TRICOLORE E PARMIGIANO 16

Arugula, endive, radicchio and shaved parmesan

INSALATA INDIVIA E GORGONZOLA 14

Endive, gorgonzola, pear and walnuts

POMODORI, CETRIOLI E CIPOLLE 14

Tomatoes, cucumber and onion salad

RUCOLA E PARMIGIANO 16

Arugula and shaved Parmesan cheese salad

ZUPPE

MINISTRONE 10

Tuscan style vegetable soup

TORTELLINI DI VITELLO IN BRODO 14

Veal tortellini in chicken broth

LENTICCHE 10

Lentil Soup

ANTIPASTI

“MARE”

COZZE TARANTINA 15

Steamed mussels in garlic, wine and tomato sauce

CALAMARI E ZUCCHINI 16

Fried calamari and zucchini

POLIPO E PATATE 16

Grilled octopus with potatoes,

TUNA TARTAR CON AVOCADO 18

Raw tuna with capers, mustard, avocado

CRUDO DEL GIORNO 17

Fish “crudo” of the day

STUFATO DI MARE “CACCIUCCO” 18

Mixed seafood soup

“TERRA”

CARPACCIO DI MANZO 16

Thinly sliced beef served w/ artichokes and sliced parmesan

CULATELLO, COCOLI E SOTTACETI 20

Italian cured meat, coccoli, mixed pickles

PROSCIUTTO E BURRATA 18

Parma prosciutto w/ creamy mozzarella

BUFALA CAPRESE 15

Fresh buffalo mozzarella w/ tomato and basil

PICCOLA PARMIGIANA 15

Eggplant parmigiana

POLENTA GRIGLIATA E PORCINI 13

Grilled polenta with porcini mushrooms

PASTE

PENNE POMODORO 16

Penne with tomato sauce and basil

PACCHERI BOLOGNESE 20

Homemade pasta w/ bolognese sauce

RAVIOLI DI RICOTTA E SPINACH 20

Homemade spinach ricotta ravioli w/ zucchini and saffron sauce

FETTUCCINE RAGU DI VITELLO 20

Fettuccine w/ veal and mushroom ragu

PAPPARDELLE CINGHIALE 22

Pappardelle w/wild boar ragu'

PAGLIA E FIENO PANNA PROSCIUTTO 19

Egg fettuccini w/ham, peas in cream sauce

RIGATONI SALSICCIA E RAPINI 21

Rigatoni with sausage and rapini

SPAGHETTI SCAMPI E ASPARAGI 22

Spaghetti w/ prawns, asparagus and garlic

BUCATINI AMATRICIANA 19

Bucatini with pancetta, onion and tomato sauce

GNOCCHI A PIACERE 20

Choice of: meat sauce, cheese, tomato, arrabiata

TAGLIATELLE CARCIOFI 20

Homemade pasta with artichokes

LINGUINE VONGOLE 23

Linguini with clams in white wine sauce

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