

## TRADITIONAL PIZZAS

1. TRADITIONAL PORK SAUSAGE 16 19 22  
tomato, mozzarella cheese, pork sausage,  
fire-roasted peppers, parmesan cheese,  
garlic

2. THE TRATTORIA SPECIAL 17 19 23  
tomato, mozzarella cheese, salami, bacon,  
halepeno peppers, mushrooms, olives,  
capers, drizzled with garlic and chilli  
flakes

3. MARGERITA 14 17 20  
tomato, mozzarella cheese, oregano

4. VEGETARIAN 15 18 21  
tomato, mozzarella cheese, mushroom,  
olives, capsicum, onion garlic and oregano

5. THE GODFATHER 16 19 23  
tomato, mozzarella cheese, hot salami,  
capsicum, bacon, chilli, and a dash of  
garlic

6. AMERICANA 14 17 21  
tomato, mozzarella cheese, salami, chilli,  
garlic

7. NAPOLITANA 14 17 20  
tomato, mozzarella cheese, anchovies,  
olives, and herbs.

8. INFERNO 16 19 22  
tomato, mozzarella cheese, salami,  
halepeno peppers, bacon, drizzled with  
chilli flakes and garlic

9. AUSSIE 15 19 23  
tomato, mozzarella cheese, ham bacon,  
onion and egg

10. CAPRICIOSA 15 19 23  
tomato, mozzarella cheese, ham, mushrooms,  
olives and anchovies

11. HAWAIIAN 14 17 20  
Tomato, mozzarella cheese, ham and  
pineapple

12. THE WORKS 18 21 25  
tomato, mozzarella cheese, ham, salami,  
mushrooms, capsicum, olives, onion,  
pineapple, shrimps, bacon, pork sausage,  
anchovies.

13. BBQ CHICKEN PIZZA 17 20 24  
tomato, mozzarella cheese, chicken pieces,  
onion, pineapple and BBQ sauce.

14. BBQ MEAT LOVERS 17 20 24  
crushed tomato, mozzarella cheese, ham,  
bacon, salami, pork sausage, topped with  
BBQ sauce.

15. GARLIC FOCCACIA 12 16 18  
garlic, cheese, herbs  
add prosciutto to your garlic and cheese  
foccacia. (extra)

## KIDS MENU 15

Spaghetti with Napoli

Lasagna

Fish pieces

Chicken Cottoletta

*all children's meals are served with either, chips, or salad*

*Ask our friendly staff how you can join our VIP Program  
where you get to eat for FREE! On your birthday and  
anniversary.*



WWW.SORRENTOTRATTORIA.COM.AU

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FOLLOW US





PASTA IS THE HEART OF OUR FAMILY  
TRADITION - EACH DISH HAS BEEN CHOSEN TO  
HONOUR FAMILY AND HERITAGE

CASARECCE ALLA NORMA 20

Pasta alla Norma was created from Sicilian cuisine, created in the 1800's on the east coast of Sicily Catania. Fried eggplants, sugo, virgin olive oil, basil topped with grated baked ricotta.

AMATRICIANA FUSILLI BUGATINI 20

Dedicated in honour to the birthplace of Amatrice, pan fried sliced pancetta, tossed through into our house-made sugo, virgin olive oil, parmesan cheese, chilli, basil, butter, topped with imported pecorino cheese.

PAPPADELLE BOLOGNESE 24

Traditional slow cooked sausage pork mince in an italian sauce with pappadelle pasta topped with shaved parmesan cheese

TRADITIONAL LASAGNA 23

Layers of slow cooked bolognese sauce, parmesan cheese, besciamella, mozzarella cheese.

**NO ALTERATIONS – PRICES SUBJECT TO CHANGE  
WITHOUT NOTICE.**

*Dear patrons we have gluten free pasta available, please note: we do serve low gluten meals although our meals are not suitable for coeliac's we are not a gluten free environment.*

INSALATA SALADS

GARDEN SALAD 14

Fresh green lettuce leaves with slices of tomatoes, cucumbers, red onions, Sicilian olives, and parmesan cheese, tossed through with our house-made vinaigrette dressing.

POLLO - CHICKEN

CHICKEN PARMIGIANA 29

Tender chicken breast filled coated in egg, flour, and seasoned with herbs, parmesan cheese, and panko breadcrumbs, topped with sugo, a slice of Virginia ham and mozzarella cheese, served chips or a side salad.

SIDES

BEER BATTERED CHIPS WITH AIOLI 10.00

GARLIC BREAD 9.00

home made garlic bread infused with butter and herbs.

MINESTRONE 12.00

seasonal minestrone soup with beans, and fresh organic vegetables, lentils and chickpeas.

TRADITIONAL SICILIAN ARANCINA 16.00

Traditional Sicilian arancina with bolognese sauce, peas, mozzarella, saffron, parmesan cheese (2)

*Please note there is a surcharge of 1.75% with each card purchase*

**ABOUT US**

**OUR STORY SO FAR.....**

We are Australian, we are Sicilian and we are Mornington Peninsula locals. Having lived on the Peninsula since 1975. International chef Carmela knows that home cooked meals is the vital sign of being the longest running family restaurant in Sorrento.

Established in 2005, the restaurant consistently delivers seasonal, wholesome, traditional and modern home-style cooked meals in a welcoming atmosphere where our table is your table.

Sorrento Trattoria loves family, culture and sharing the experience across the table with loved ones. Carmela offers a Sicilian Cooking experience in our commercial kitchen and an annual Sicilian culinary cultural tour which reinvigorates our Menu regularly.

Carmela's son, Chef Joe, is passionate about paddock to plate and uses only the freshest, locally sourced ingredients in season. Chef Joe believes that the best meal is the one that reminds you of eating at your mother's table.

Sorrento Trattoria is a place where you can feel the cultural atmosphere of family and friends, where food plays an important role in keeping the family and community together.



Carmela