

SEAFOOD ENTRÉES

Spicy Cioppino (Seafood Soup)

Clams, Mussels, Prawns and Scallops in a zesty tomato based soup with fettuccini noodles. Served with Bruschetta. A Sorci's house favorite. \$24

Crab Manicotti

Ricotta, mozzarella, chilean crab topped with marinara. \$17. We suggest .. a Riesling.

Lobster Ravioli

This dish speaks for itself. Filled with mascarpone & saffron and served with a mix of our house made vodka & pesto sauce. \$19. We suggest.. a Chardonnay or Pinot Grigio.

Prawn Scampi

8 Prawns in a toasted garlic butter herb sauce over Bucatini noodles. \$15

PASTA MADE YOUR WAY

One Pasta & One Sauce \$9

PASTA

Spaghetti * Fettuccini * Penne * Angel hair* GF Fussili

\$2 extra for GF Fussili

SAUCES

Marinara - delicious tomato sauce

Arrabbiata - spicy, chunky tomato sauce

Alfredo - cream sauce with garlic and nutmeg

Vodka - blush sauce with prosciutto

Pesto - olive oil, basil, pistachio nuts, and garlic

Bolognese - meaty marinara sauce (Add \$2)

ADD A SIDE

Italian Sausage, Meatballs or Roasted Chicken \$4

Chilean Crab or Prawns \$6

Primavera Mix

Red bell peppers, onions, asparagus & zucchini \$3

Vegetable

Sun-dried tomatoes, kalamata olives, roasted peppers, spinach, artichoke hearts, mama lil peppers. \$1 each