

# SEAFOOD ENTRÉES

## **Spicy Cioppino (Seafood Soup)**

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

## **Crab Manicotti**

Ricotta, mozzarella, Chilean crab stuffed into a manicotti shell and topped with marinara. \$18. We suggest.. a Riesling.

## **Lobster Gocce**

A bowl of Lobster filled pasta purses topped with either our house made vodka & pesto sauce or a lemon garlic olive oil. You choose. \$19. We suggest.. a Chardonnay or Cabernet Franc.

## **Prawn Scampi**

Eight Prawns in a toasted garlic butter herb sauce over angel hair pasta.

## **Fettuccine alle Vongole**

One pound of clams steamed in a garlic and white wine sauce, then tossed with fettuccine noodles. \$13

# PASTA MADE YOUR WAY

## **One Pasta & One Sauce \$10**

### **PASTA**

**Spaghetti \* Fettuccini \* Penne \* Angel hair\* GF Fussili**

\$2 extra for GF Fussili

### **SAUCES**

**Marinara - delicious tomato based sauce**

**Arrabiata - spicy, chunky tomato sauces with Serrano peppers**

**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)**

**Brown Butter Sauce - ground clove added**

### **ADD A SIDE**

**Italian Sausage, Meatballs or Roasted Chicken \$4**

**Chilean Crab or Prawns \$6**

## **Primavera Mix**

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

## **Extra Toppings - \$1 Each**

Sun-dried tomatoes, kalamata olives, roasted peppers, spinach, artichoke hearts, mama lil peppers, asparagus, red onion, zucchini, goat cheese, feta cheese, mushrooms (\$2).