

SHAREABLES

Charcuterie | 26

Rotating Selection of Meats, Cheeses & Accompaniments

Steamed Mussels | 19

Spanish Chorizo, Roasted Tomato, Garlic, Crostini

Oysters Rockefeller | 22

Oven roasted, Spinach, Cheese, Breadcrumbs

Shishito Peppers | 14

Citrus Balsamic Glaze • GF

Brussels Board | 15

Roasted Brussels Sprouts, Pancetta, Dates, Shaved Parm • GF

Burrata | 16

Spanish Chorizo, Roasted Cherry Tomatoes, Arugula, Crostini

Shrimp di Trieste | 16

Spanish Chorizo in a Spiced Tomato Sauce, Crostini

Hummus Platter | 16

An Array of Fresh Vegetables, Crostini, Hummus

The Dip | 15

A Creamy Blend of Cheeses, Pesto, Peppers, Crostini

Baked Brie | 15

Honey, Pistachios, Apple, Crostini

Prosciutto Wrapped Asparagus | 13

Shaved Parm, Olive Oil • GF

Substitute Gluten Free Bread for any item with Crostini | +3

CAVIAR

Caviar Bruschetta, Crème Fraîche, Chive MP

Imperial Golden Osetra | MP

Glimmering gold hue & decadent flavor. Rich, savory taste & briny finish. 1oz

Kaluga Hybrid | MP

Large pearl ranging in color from a glistening bronze to a golden-brown. This firm egg will give you a true pop releasing its creamy oils with an earthy finish. 1oz

Kettle Chips | Crème Fraîche | Chives

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PASTA (served after 4pm daily)

**To add protein see list*

Linguine & Clams | 21

White Wine, Butter, Garlic, Clams

Primavera | 18

Sautéed Vegetables, White Wine Sauce

Sorsognese | 22

Our take on a classic. Creamy Tomato Pork Ragù

Mushroom Risotto | 22

Arborio Rice, Mushrooms, Parmesan, Butter

Not Quite Carbonara | 21

Prosciutto, Asparagus, White Wine Cream Sauce, Egg Yolk

Sorso Mac & Cheese | 16

Fontina, Parm, White American Cheese Sauce, Breadcrumbs

Million Dollar Mac | 20

Lump Crab, Pancetta, Roasted Asparagus, Fontina, Parm, White American Cheese, Breadcrumbs, White Truffle Oil

INSALATA & ZUPPA

**To add protein see list*

Tomato Basil Bisque Cup | 7 Bowl | 10

Topped with Shaved Parm, Olive Oil

Caesar | 14

Parmigiano Reggiano, Croutons, Mixed Greens, Caesar Dressing

The CRAB | 19

Lump Crab, Roasted Asparagus, Arugula, Burrata, Walnuts,

Honey Lemon Vinaigrette • GF

Sorso Cobb | 16

Chicken, Pancetta, Egg, Crumbled Bleu Cheese, Tomato,

Avocado, Mixed Greens, Green Goddess Dressing • GF

Strawberry Fields | 15

Pancetta, Bleu Cheese, Strawberries, Candied Walnuts, Mixed

Greens, Balsamic Vinaigrette • GF

Apple & Goat Cheese | 15

Goat Cheese, Sliced Apples, Candied Walnuts, Mixed Greens,

Fig Jam Vinaigrette • GF

Sorso Beet Salad | 15

Golden Beets, Bleu Cheese, Candied Walnuts, Mixed Greens, Fig

Jam Dressing • GF

Caprese Salad | 14

Fresh Mozzarella, Sliced Tomato, Basil, Balsamic Glaze • GF

*Proteins

Chicken, Turkey, Prosciutto, Chorizo, Pancetta | 5

Shrimp, Lump Crab, Smoked Salmon | 7

SANDOS

Gluten Free Bread Available | +2

The TAPP | 16

Shaved Turkey Breast, Pancetta, Avocado, Basil Pesto

Turkey Jam | 16

Shaved Turkey Breast, Brie, Fig Jam, Arugula

Spring Chicken | 16

Chicken Breast, Prosciutto, Parm, Mayo, Spring Mix, Lemon Vinaigrette

Salmon PLT | 17

Smoked Salmon, Pancetta, Avocado, Sliced Tomato,

Mixed Greens, Lemon Vinaigrette

Crab PLT | 17

Lump Crab, Pancetta, Arugula, Tomato, Citrus Aioli, Ciabatta

Muffaletta | 15

Salami, Prosciutto, Capocollo, Provolone, Olive Tapenade

Veggie | 15

Brie, Avocado, Tomato, Cucumber, Basil Pesto, Arugula

BRUSCHETTA

2 for \$12 | 4 for \$18

Gluten Free Bread Available | \$

Prosciutto de Parma, Brie, Arugula

Salami, Basil Pesto, Parmigiano Reggiano

Pancetta, Dates, Goat Cheese

Smoked Salmon, Mascarpone, Arugula

Mozzarella, Basil Pesto, Tomato, Balsamic Glaze

Olive Tapenade, Goat Cheese

Sun-Dried Tomato Pesto, Arugula

Green Apple, Brie, Caramel Drizzle

Mixed Berries, Mascarpone, Sunflower Seeds, Honey

Strawberry, Brie, Balsamic Glaze

Caviar, Crème Fraîche, Chives MP

FLATBREADS

The Usual | 15

Sun Dried Tomato Pesto, Mozzarella, Tomato, Basil

The Boss | 16

Basil Pesto, Turkey, Pancetta, Mozzarella

The Pro | 16

Olive Oil, Prosciutto, Pistachios, Mozzarella, Fontina, Arugula, Balsamic Glaze

Three Pigs | 16

Traditional Tomato Sauce, Salami, Chorizo, Pancetta, Mozzarella

Schmear Campaign | 16

Salmon Lox, The Dip, Capers, Arugula, Pickled Onions, EVOO

DOLCE

Cookie Sundae | 12
Chocolate Toffee Kahlua Cream Cake | 10
Gelato | 7

BRUNCH

Weekends 10-1pm

Pardon My French Toast 13
Thick Cut Brioche, Dulce de Leche Syrup, Mascarpone Butter

The #GATA Have It Sando 14*
Sunny Side Egg, Pancetta, Avocado, Tomato, Fontina, Calabrian Chili
Aioli, English Muffin Add Crab \$7

Eggs In Purgatory 15
Rustic Homemade Tomato Sauce, 2 Poached Eggs,
Italian Sausage, Goat Cheese, Basil, Crostini

Friends With Benedicts 15*
2 Poached Eggs, Prosciutto, English Muffin, Housemade
Hollandaise, Chives Add Crab \$7 Add Avocado \$2

Meatfest Omelette 16*
Sausage, Pancetta, Spanish Chorizo, Housemade Tomato Sauce,
Fontina

Veggin' Out Omelette 14*
Mushroom, Avocado, Asparagus, Peppers, Onions, Goat Cheese

Brunchschetta 13
Avocado, Tomato, Add 2 Sunny Side Eggs \$2

*includes potato or fruit

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Iced Tea | 3
Root Beer | 3
Purely Sedona Water 500mL still or sparkling | 5
San Pellegrino Flavored Sodas | 4

WINE

WINE OR BEER TO GO??

25% Off
ANY bottle of wine or
cans of beer
to take home.

See iPad for options

HOUSE BUBBLES

Prosecco • Italy | 10
Lambrusco • Italy | 12
Cavicchioli 1928 Sparkling Rosé • Italy | 12
Gruet Blanc de Noirs Sparkling White • US | 12
Blanc de Bleu Cuvée Mousseux • California | 12
Brut Rosé • US | 12

BUBBLE FLIGHT | 24

BEER

ASK YOUR SERVER FOR OUR CURRENT DRAFT AND
CAN OPTIONS

HAPPY HOUR

Monday - Friday
3p-6pm

\$2 OFF

House Wine By The Glass
House Bubbles By The Glass
Draft Beer
Cocktails
2 Bruschetta
Oysters Rockefeller
Steamed Mussels
The Dip
Hummus Platter
Brussel Board

House Wine By The Bottle \$30
House Bubbles By The Bottle \$32

HOUSE WINES

Riesling | 12
Pinot Grigio | 12
Sauvignon Blanc | 12
Chardonnay | 12
Rosé | 12
Pinot Noir | 12
Cabernet Sauvignon | 12
Malbec | 12
Merlot | 12
Red Blend | 12
Italian Red Blend | 12

SORSO

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