

SHAREABLES

Tomato Basil Bisque Cup | **4** Bowl | **6**

Shishito Peppers | 10

topped with Olive Oil and Salt

House Marinated Olives | 6

with Olive Oil, Grapefruit Juice and Zest, Garlic, Hops, and Red Pepper Flakes

Roasted Chickpeas | 6

tossed in Olive Oil and our own House Seasoning Blend of Cumin, Garlic Powder, Chili Powder, Salt and Pepper

Mixed Nuts | 6

Brussels Board | 11 XL | 15

Roasted Brussels Sprouts, Pancetta, Dates, and Gorgonzola

Grilled Cheese Flight | 10

It's a flight of Grilled Cheese Sandwiches...You're welcome!

Burrata | 12

Crispy Chorizo, Roasted Tomatoes, Arugula, and Crostini

Ortaggio | 12

An Array of Fresh Vegetables and Hummus

The Dip | 11

Mozzarella and Parmesan Cheeses, Basil Pesto,

Shishito Peppers, Mayo, Greek Yogurt, and Spinach

Topped with Sun Dried Tomato Pesto and more Cheese.

Mediterranean Nachos | 11 XL | 15

Lavash Chips, Mozzarella, Feta, Basil Pesto, Sundried Tomato Pesto, Tomatoes, and Kalamata Olives

Add Meat | **+2**

Baked Feta | 10

Marinated in Olive Oil and Spices, Topped with Tomatoes and Drizzled with Pesto. Served with Crostini and Lavash Chips.

CHARCUTERIE

Piccolo | 15

A HUMBLE Selection of Meats, Cheeses, Olives, and Crostini

Grande | 29

An AMBITIOUS Selection of Meats, Cheeses, Olives, and Crostini

Formaggio | 15

A Selection of Gourmet Cheeses and Accompaniments

Use the BYO Charcuterie order pad at your table to be able to choose your own charcuterie adventure!

INSALATA

Add sliced chicken breast, shaved turkey breast, prosciutto, or smoked salmon to any salad | 3

Spinach Caesar | 11

Parmigiano Reggiano, Croutons, Spinach, and Caesar Dressing

Sorso Cobb | 13

Mixed Greens, Chicken, Pancetta, Egg, Crumbled Bleu Cheese, Tomatoes, Avocado, and Green Goddess Dressing

Roasted Asparagus & Burrata | 13

Asparagus, Burrata, Celery, Walnuts, Lemon, and Olive Oil

Fragola* | 12

Strawberries, Walnuts, Bleu Cheese, Pancetta, Mixed Greens, and Balsamic

Spagnolo* | 12

Avocado, Tomatoes, Serrano Ham, Manchego, Mixed Greens, and House Dressing

Caprese* | 11

Fresh Mozzarella, Tomato, Basil, and Balsamic

Mediterranean* | 12

Cucumber, Tomatoes, Olives, Red Onion, Feta Cheese, Mixed Greens, and House Dressing

Panzanella* | 12

Tomato, Red Onion, Toasted Ciabatta, Basil, and Lemon Vinaigrette

Apple & Goat Cheese* | 12

Sliced Apples, Goat Cheese Walnuts, Mixed Greens, and Fig Jam Vinaigrette

BRUSCHETTA

2 for \$10 | 4 for \$16 | 6 for \$22

Gluten Free Bread Available for an Additional Charge

Burrata, Soppressata, Sun Dried Tomato Pesto

Prosciutto de Parma, Brie, Arugula

Salami, Basil Pesto, Parmigiano Reggiano

Serrano Ham, Avocado, Tomato, Manchego

Pancetta, Dates, Goat Cheese

Smoked Salmon, Mascarpone, Arugula

Brie, Strawberry, Balsamic Glaze

Mascarpone, Sunflower Seeds, Berries, Honey

Mozzarella, Basil Pesto, Tomato, Balsamic Glaze

Green Apple, Brie, Caramel Drizzle

Gorgonzola, Seasonal Fruit, Honey

Goat Cheese, Olive Tapenade

Roasted Tomatoes, Avocado

Sun Dried Tomato Pesto, Arugula

Basil Pesto, Feta, Tomato

SANDOS

Served with your choice of Kettle Style Chips (BBQ, Jalapeño, or Sea Salt), a Side Spinach Caesar Salad or a Side House Salad

Sub a Cup of Soup | **+2** Sub any Specialty Salad marked with an * | **+3**

The Spring Chicken | 13

Chicken Breast, Serrano Ham, Manchego, Mayo, and Spinach tossed in White Wine Vinaigrette

The Caprese | 12

Mozzarella, Tomato, Basil Pesto, and Balsamic Syrup

The TAPP | 12

Shaved Turkey Breast, Avocado, Pancetta, and Basil Pesto

The Americano | 12

Shaved Turkey Breast, Provolone, Mayo, Whole Grain Mustard, and Mixed Greens

The Muffaletta | 13

Sopressata, Prosciutto, Hot Coppa, Provolone, and Olive Tapenade

The South Sider | 13

Roast Beef, Provolone, Caramelized Onions, Sliced Peppers, with a side of Au Jus

The Turkey Jam | 12

Shaved Turkey Breast, Brie, Fig Jam, and Arugula

The Spizza | 12

Sopressata, Burrata, Sundried Tomato Pesto, Arugula, and Basil

The R&B | 12

Roast Beef, Brie, Caramelized Onions, and Spinach

The Veggie | 12

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

BYOGC - Build Your Own Grilled Cheese | 12

Includes choice of up to three ingredients listed below

Each Additional Ingredient | **+ 1**

CHEESES:	MEATS:	ACCOMPANIMENTS:
<i>Brie</i>	<i>Prosciutto</i>	<i>Arugula</i>
<i>Gorgonzola</i>	<i>Chorizo</i>	<i>Avocado</i>
<i>Parmigiano Reggiano</i>	<i>Hot Coppa</i>	<i>Fig Jam</i>
<i>Cheddar</i>	<i>Serrano Ham</i>	<i>Whole Grain Mustard</i>
<i>Provolone</i>	<i>Sopressata</i>	<i>Basil Pesto</i>
<i>Manchego</i>	<i>Turkey</i>	<i>Caramelized Onions</i>
<i>Fresh Mozzarella</i>	<i>Pancetta</i>	<i>Olive Tapenade</i>
		<i>Tomato</i>
		<i>Sundried Tomato Pesto</i>

FLATBREADS

The Usual | 10

Sun Dried Tomato Basil, Tomato, Basil, and Mozzarella

The Boss | 12

Basil Pesto, Turkey, Pancetta, Mozzarella, and Feta

The Raised Royal | 12

BBQ Sauce, Chicken, Pancetta, Red Onions, Mozzarella, and Cheddar

Build Your Own Flatbread | 12

Includes choice of four total items from the lists below
Additional toppings can be added for \$1 each

SAUCES:	CHEESES:	MEATS:	EXTRAS:
Traditional Tomato	Mozzarella	Prosciutto	Kalamata Olives
Basil Pesto	Cheddar	Sopressata	Walnuts
Sundried Tomato Pesto	Feta	Chorizo	Sunflower Seeds
Olive Oil & Garlic	Gorgonzola	Pancetta	Dates
	Brie	Turkey	Red Onion
	Parmesan	Roast Beef	Roasted Brussels Sprouts
	Provolone	Serrano Ham	
		Hot Coppa	

6-4-3 HAPPY HOUR

Monday thru Friday, 3p to 6p
Tuesday thru Saturday, 10p to Close

\$6 Each

- House Wines by the Glass
- House Bubbles by the Glass
- ANY Two Bruschetta

\$4 Each

- Beers on Draft
- Mixed Olives

\$3 OFF

- Sorso Specialty Cocktails and Liquor
- Flatbreads
- Brussels Board
- Ortaggio
- The Dip

\$20 House Wines by the Bottle

LUNCH SPECIAL

\$12 for any Salad, Flatbread or Sandwich
PLUS Non-Alcoholic Beverage Monday thru Friday 11am to 3pm

VINO

TRY OUR UNIQUE WINE DISPENSERS

32 choice wines are available by the SIP, TASTE, or POUR from our state-of-the-art dispensing systems

BY THE GLASS

Riesling | 10
Pinot Grigio | 10
Sauvignon Blanc | 10
Chardonnay | 10

Rosé | 10

Pinot Noir | 10
Cabernet Sauvignon | 10
Malbec | 10
Zinfandel | 10
Red Blend | 10
Bordeaux | 10
Italian Red | 10

PREFER WINES BY THE BOTTLE? Ask to see our expansive cellar list!

BUBBLES BY THE GLASS

Bartenura • Sparkling Moscato Rosé | 10
Caviccholi 1928 • Sparkling Rosé | 10
Ruffino • Prosecco | 10
Gruet Blanc de Noirs • Sparkling White | 10
Blanc de Bleu • Cuvée Mousseux | 10
Grasparossa di Castelvetro • Lambrusco | 10
Bubble Flight | 15
Bubble Float | 10

DESSERT WINES BY THE GLASS

10yr Tawny Porto | 12
Porto, Portugal

Late Bottled Vintage Ruby Porto | 12
Porto, Portugal

Neige Apple Ice Wine | 12
Québec, Canada

Sauternes | 14
Sauternes, France

BIRRA

ON TAP OR BY THE BOTTLE

Ask your server for pricing and about our rotating selection of craft beers

Want to know what's going on at Sorso? Scan the code to the right to see our Events page!



SORSO

est. 2014

WINE ROOM

Tuesday thru Saturday - 11am until Midnight
Sunday and Monday - 11am until 10pm

480.951.4344
sorsowineroom.com

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