



## OUR HISTORY

Sortino's Italian Kitchen is all about good food, rich tradition, and a healthy splash of sauce. This authentic, old-school Italian restaurant continues the Sortino family's legacy of culinary excellence, bringing their Sicilian roots and recipes to the heart of Kalahari Resorts & Conventions.

Established over 60 years ago by Giorgio and Giacomo (Jimmy) Sortino in Sandusky, Ohio, Sortino's began as a family-owned business. Brothers George and Jimmy Sortino carried the torch, sharing their father Michele's authentic Sicilian recipes with the community since 1974. Today, Kalahari proudly partners with the Sortino family to continue their story.

"Our family has shared our love of Sicilian cuisine for generations, and it's a blessing to see Sortino's thrive within Kalahari Resorts," said George Sortino. "This partnership allows us to bring our cherished recipes to new guests while staying connected to our roots."

First introduced at Kalahari's Pocono Mountains location in 2017, Sortino's has since become a guest favorite. With its continued presence at Kalahari in Sandusky, Ohio, Round Rock, Texas, and now Wisconsin Dells, Wisconsin, guests can enjoy the flavors of Sicily alongside the resort's many amenities and attractions.

Whether gathering for a meal with friends, hosting a business dinner, or simply feeding the kids, Sortino's Italian Kitchen satisfies the appetite and soothes the soul with the flavors of Italy and the warmth of family – making every meal a celebration.

**GF** Gluten-Friendly

**V** Vegetarian

# COCKTAILS

<b>NAPOLITANO OLD FASHIONED</b> .....	18
<i>Redemption bourbon, Nonino Amaro, Luxardo cherry syrup, Peychaud bitters</i>	
<b>BLUEBERRY LEMON DROP</b> .....	16
<i>Fresh muddled blueberries, Three Olives Blueberry vodka, Tuaca, lemon juice, cane sugar syrup</i>	
<b>MARGARITA ITALIANO</b> .....	17
<i>Sauza Tres Generaciones tequila, Disaronno amaretto, lime juice, cane sugar syrup</i>	
<b>ESPRESSO MARTINI</b> .....	18
<i>Smirnoff Vanilla vodka, Kahlua, Frangelico, a shot of espresso, fresh Disaronno amaretto whipped cream available upon request</i>	
<b>ORANGE MINT SORBETTO MARTINI</b> .....	17
<i>Housemade Orangecello, muddled mint, lime juice, cane sugar syrup, topped with La Marca prosecco, scoop of housemade orange sorbet</i>	
<b>SICILIAN SOUR</b> .....	16
<i>Disaronno amaretto, housemade limoncello, lemon juice, cane sugar syrup</i>	
<b>BASIL LIMONCELLO MARTINI</b> .....	17
<i>Housemade limoncello, muddled with fresh basil, served with a basil ice cube</i>	
<b>VENICE BELLINI</b> .....	15
<i>White peach puree, La Marca prosecco</i>	
<b>RASPBERRY CREME FROZÉ</b> .....	16
<i>Chambord, Smirnoff Vanilla vodka, fresh raspberry purée, vanilla cream, topped with fresh Disaronno amaretto whipped cream</i>	
<b>FULL MONTY</b> .....	17
<i>Bulleit bourbon, Amaro Montenegro, Luxardo Maraschino Cherry liqueur, Cherry Vanilla Bark bitters</i>	
<b>APEROL SPRITZ</b> .....	15
<i>Aperol, La Marca prosecco, club soda</i>	
<b>NEGRONI ROSSO</b> .....	18
<i>Hendrick's gin, Campari, Carpano Antica sweet vermouth</i>	
<b>CUCUMBER VESPA</b> .....	15
<i>Bombay Sapphire gin, muddled fresh cucumber, lemon juice, cane sugar syrup, San Pellegrino Limonata</i>	
<b>STRAWBERRY SHORTCAKE</b> .....	17
<i>Pinnacle Whipped vodka, Mozart Strawberry Chocolate liqueur, topped with fresh Disaronno amaretto whipped cream</i>	

## FOR THE WHOLE TABLE

<b>ITALIAN TRIO</b> .....	<b>20</b>
<i>Housemade meatballs, tomato bruschetta, sausage &amp; peppers</i>	
<b>SORTINO'S PLATTER</b> .....	<b>19</b>
<i>Calamari, shrimp, crispy mozzarella, housemade marinara &amp; lemon aioli</i>	
<b>LOVE DIP</b> <b>V</b> .....	<b>8</b>
<i>Housemade focaccia, Parmesan-Reggiano, extra virgin olive oil, basil, garlic, capers, red chili, balsamic reduction, fresh bread</i>	

## APPETIZERS

<b>CALAMARI</b> .....	<b>17</b>
<i>Served with housemade marinara &amp; lemon aioli</i>	
<b>HOUSEMADE MEATBALLS</b> .....	<b>17</b>
<i>Beef, veal, &amp; pork meatballs topped with ricotta, served with grilled bread</i>	
<b>TOMATO BRUSCHETTA</b> <b>V</b> .....	<b>12</b>
<i>Jewel box tomatoes, garlic, fresh mozzarella, hand-torn basil, shaved Parmesan</i>	
<b>SAUSAGE &amp; PEPPERS</b> <b>GF</b> .....	<b>15</b>
<i>Kalamata olives, peppers, onions with red wine &amp; housemade marinara-caper sauce</i>	
<b>BREADED MOZZARELLA</b> <b>V</b> .....	<b>14</b>
<i>Crispy mozzarella, housemade marinara</i>	
<b>SIGNATURE MOZZARELLA GARLIC BREAD</b> <b>V</b> .....	<b>12</b>
<i>Toasted garlic asiago Italian bread, mozzarella, housemade marinara, vodka &amp; alfredo dipping sauces</i>	
<b>GARLIC BREAD</b> <b>V</b> .....	<b>10</b>
<i>Toasted garlic asiago Italian bread, housemade marinara, vodka &amp; alfredo dipping sauces</i>	

# SOUP & SALAD

<b>TUSCAN SAUSAGE &amp; WHITE BEAN</b> GF .....	8
<i>Seasonal vegetables, kale, crushed red pepper, olive oil</i>	
<b>ITALIAN WEDDING SOUP</b> .....	9
<i>Chicken broth, meatballs, spinach, pearled cous cous</i>	
<b>*TRADITIONAL CAESAR</b> .....	8 / 14
<i>Parmesan, romaine, croutons, soft-cooked egg, classic housemade Caesar dressing</i>	
<b>ANTIPASTO</b> GF .....	9 / 15
<i>Romaine, spinach, provolone, salami, artichokes, olives, red onion, pepperoncini, red wine vinaigrette</i>	
<b>ITALIAN CHOPPED</b> V GF .....	8 / 14
<i>Romaine, radicchio, chickpeas, olives, red onion, marinated tomato, cucumber, fresh mozzarella, Sortino's vinaigrette</i>	
<b>TOMATO &amp; MOZZARELLA CAPRESE</b> V GF .....	13
<i>Ripe tomatoes, fresh mozzarella, basil leaves, extra virgin olive oil</i>	

## ADD TO ANY SALAD

<b>GRILLED CHICKEN</b> GF .....	7
<b>SAUTÉED SHRIMP</b> GF .....	12
<b>SEARED SALMON FILLET</b> GF .....	19
<b>6OZ. FILET</b> GF .....	22

## BRICK OVEN PIZZA

<b>FOUR CHEESE</b> <span style="color: yellow; border: 1px solid black; border-radius: 50%; padding: 2px;">V</span>	19
<i>Mozzarella, Parmigiano-Reggiano, Romano, ricotta cheeses</i>	
<b>MARGHERITA</b> <span style="color: yellow; border: 1px solid black; border-radius: 50%; padding: 2px;">V</span>	19
<i>Fresh garden basil, extra virgin olive oil, fresh mozzarella</i>	
<b>ITALIAN MEATS</b>	18
<i>Sausage, pepperoni, capicola, mozzarella, cherry peppers</i>	
<b>MEDITERRANEAN</b>	18
<i>Kalamata olives, sausage, feta cheese, red onion, tomato, herb &amp; lemon pesto, mozzarella</i>	
<b>CREAMY CHICKEN PESTO</b>	18
<i>Parmesan &amp; mozzarella cheeses, herb &amp; lemon pesto, grilled chicken</i>	
<b>SHRIMP SCAMPI</b>	22
<i>Parmesan &amp; mozzarella cheeses, shrimp, garlic-herb butter</i>	
<b>MEATBALL</b>	18
<i>Housemade meatballs, whipped ricotta, mozzarella, crispy basil</i>	
<b>CHICKEN PENNE ALLA VODKA</b>	16
<i>Vodka sauce, penne pasta, burrata, basil oil</i>	
<b>SEAFOOD FRA DIAVOLO</b>	24
<i>Garlic cream, spicy tomato sauce, clams, mussels, shrimp, mozzarella</i>	

## BUILD-YOUR-OWN PIZZA

<b>10" HAND-TOSSED PIZZA</b>	17
<i>San Marzano Pizza Sauce</i>	
<b>TOPPINGS</b>	2
<i>Pepperoni • Sausage • Meatballs • Chicken • Garlic Spinach • Banana Peppers • Roasted Red Peppers Mushrooms • Artichokes • Onions • Fried Egg • Green Olives • Black Olives • Anchovies Roma Tomatoes • Fresh Mozzarella</i>	

# PASTA CLASSICO

<b>SPAGHETTI &amp; MEATBALL</b> .....	<b>27</b>
<i>Beef, veal, &amp; pork meatball, housemade marinara, grated Parmesan</i>	
<b>THREE CHEESE RAVIOLI</b> <b>V</b> .....	<b>25</b>
<i>Parmigiano-Reggiano, ricotta, mozzarella cheeses, housemade marinara</i>	
<b>THREE CHEESE TORTELLINI</b> <b>V</b> .....	<b>27</b>
<i>Baby spinach, mushrooms, garlic alfredo sauce, basil pesto drizzle, Parmesan, tomato relish</i>	
<b>FETTUCCINE ALFREDO</b> <b>V</b> .....	<b>24</b>
<i>Housemade Parmesan cheese sauce</i>	
<b>BUCATINI CARBONARA</b> .....	<b>25</b>
<i>Pancetta, onion, egg, garden peas, Parmesan</i>	
<b>CAPELLINI SHRIMP SCAMPI</b> .....	<b>34</b>
<i>Shrimp, fresh herbs, garlic, lemon, chili flakes</i>	
<b>PENNE ALLA VODKA SAUCE</b> <b>V</b> .....	<b>25</b>
<i>Pasta, fresh herbs &amp; cream, grated Parmesan</i>	
<b>LASAGNA BOLOGNESE</b> .....	<b>30</b>
<i>Layered with house made meat sauce, ricotta, &amp; mozzarella cheeses, grated Parmigiano-Reggiano</i>	
<b>STUFFED SHELLS</b> .....	<b>27</b>
<i>Italian sausage, spinach, ricotta &amp; mozzarella cheeses, vodka sauce, grated Parmesan</i>	
<b>FETTUCCINE BOLOGNESE</b> .....	<b>27</b>
<i>Housemade meat sauce, grated Parmesan</i>	
<b>SEAFOOD FRA DIAVOLO</b> .....	<b>36</b>
<i>Spicy vodka sauce, clams, mussels, shrimp, capellini</i>	

## ADD TO ANY PASTA CLASSICO

<b>FRESH BROCCOLI</b> <b>V</b> <b>GF</b> .....	<b>6</b>
<b>SAUTÉED CHICKEN</b> <b>GF</b> .....	<b>7</b>
<b>SAUTÉED SHRIMP</b> <b>GF</b> .....	<b>12</b>
<b>SEARED SALMON FILET</b> <b>GF</b> .....	<b>19</b>
<b>MEATBALL OR SAUSAGE LINK</b> .....	<b>9</b>
<b>6 OZ. FILET</b> <b>GF</b> .....	<b>22</b>

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more. We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. TX 050626

## GEORGE'S FAVORITES

<b>PASTA MAFIA</b> "A DISH YOU CAN'T REFUSE" .....	<b>39</b>
<i>6 ounce filet mignon, olive oil, garlic, scallions, broccoli, Parmesan cream sauce, Calabrian chili, fettuccine pasta</i>	
<b>CHICK-A CHICK-A BOOM</b> "DINE-O-MITE!" .....	<b>29</b>
<i>Cheese stuffed purses, chicken, Italian sausage, bell peppers, housemade marinara</i>	
<b>FRUTTI DI MARE</b> "A FISHERMAN'S FAVORITE" .....	<b>37</b>
<i>Baby clams, mussels, shrimp, calamari, spicy garlic white-wine sauce, capellini pasta</i>	
<b>CHICKEN BAMBINO</b> .....	<b>36</b>
<i>Sautéed chicken breast, shrimp, lemon-caper butter sauce, garlic spinach, artichokes, capellini pasta</i>	

## ENTRÉES

<b>CHICKEN MARSALA</b> .....	<b>31</b>
<i>Sautéed chicken cutlet, marsala mushroom sauce, butter, garlic mashed potatoes</i>	
<b>CHICKEN PARMIGIANA</b> .....	<b>30</b>
<i>Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce</i>	
<b>EGGPLANT PARMIGIANA</b> <span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">V</span> .....	<b>24</b>
<i>Lightly breaded, housemade marinara, mozzarella, ziti with vodka sauce</i>	
<b>SEARED SALMON</b> <span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">GF</span> .....	<b>38</b>
<i>Italian salsa verde, citrus fennel salad</i>	
<b>CHICKEN MILANESE</b> .....	<b>26</b>
<i>Pan-fried breaded chicken cutlet, arugula salad, fresh avocado, jewel box tomato, toasted pine nuts</i>	

## SIDES

<b>ROASTED BROCCOLI</b> <span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">V</span> .....	<b>6</b>
<i>Lemon, pine nuts, shaved Parmesan</i>	
<b>PARMESAN GARLIC GREEN BEANS</b> <span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">V</span> .....	<b>6</b>
<b>PASTA</b> <span style="background-color: #FFD700; border-radius: 50%; padding: 2px;">V</span> .....	<b>8</b>
<i>Penne • Ziti • Capellini • Fettuccine • Spaghetti Housemade Marinara • Alfredo Sauce</i>	

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more. We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. TX 050626

# DESSERTS

<b>CLASSIC NEW YORK CHEESECAKE</b> .....	<b>9</b>
<i>Raspberry coulis</i>	
<b>TIRAMISU</b> .....	<b>11</b>
<i>Classic Italian-style tiramisu</i>	
<b>ITALIAN GELATO</b> .....	<b>6</b>
<i>Dark Chocolate • Vanilla • Gelato of the Month</i>	
<b>AFFOGATO AL CAFFÉ</b> .....	<b>9</b>
<i>Freshly pulled espresso poured tableside over house gelato of your choice</i>	
<b>CANNOLI CART</b> .....	<b>18</b>
<i>Three canolis filled tableside with your choice of toppings</i>	

# BEVERAGES

<b>PEPSI PRODUCTS</b> .....	<b>4</b>
<i>Pepsi • Pepsi Zero • Mountain Dew • Starry • Diet Pepsi • Dr Pepper Mug Root Beer • Tropicana Lemonade • Unsweet Lipton Iced Tea</i>	
<b>STARBUCKS® COFFEE</b> .....	<b>4</b>
<i>Served with mini biscotti</i>	
<b>ESPRESSO</b> .....	<b>5</b>
<i>Regular • Decaf</i>	
<b>RED BULL</b> .....	<b>5</b>
<i>Regular • Sugar Free • Yellow • Red</i>	
<b>HOT TEA</b> .....	<b>4</b>
<b>TÖST</b> .....	<b>8</b>
<i>Non-alcoholic sparkling white tea, ginger, white cranberry</i>	
<b>TÖST ROSÉ</b> .....	<b>8</b>
<i>Non-alcoholic sparkling white tea, ginger, elderberry</i>	
<b>SAN PELLEGRINO SODAS</b> .....	<b>6</b>
<i>Limonata • Aranciata • Aranciata Rossa</i>	
<b>ITALIAN SODAS</b> .....	<b>5</b>
<i>Limoncello • Passion Fruit • Strawberry Lemonade</i>	
<b>BOTTLED WATER 1 L</b> .....	<b>8</b>
<i>San Pellegrino Sparkling • Acqua Panna Natural Spring</i>	

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 6 people or more. We are cashless. We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. TX 050626