

PASTICCERIA

Pastries

all pastries are handcrafted in-house using traditional Italian recipes & processes using imported Italian flour

MARITOZZO 7.25

Pillowy brioche roll filled with vanilla bean panna (whipped cream) & seasonal jams/creams

BOMBOLONE 7.25

Italian doughnut made of sugar-coated, pillowy brioche & piped full of pistachio or chocolate hazelnut cream

DELIZIA AL LIMONE 12.50

"Lemon Delight" - light, fluffy sponge cake soaked in limoncello syrup, filled with silky lemon cream, and finished with a milky lemon glaze.

OLIVE OIL CAKE (GF & DF) 6.25

Moist, naturally gluten & dairy free cake made with olive oil, almond flour, crushed pistachios & candied oranges

TIRAMISU 9.50

Italian espresso-soaked ladyfingers layered between a marsala-infused mascarpone cream, dusted with cacao

CROSTATA 6.25

Italian "pie" made with a delicate shortbread crust that's filled with seasonal jams

CREAM PUFFS 3.25

Mini brioche rolls filled with vanilla bean pastry cream & dipped in a chocolate ganache glaze

GENOVESI 6.25

Delicate shortbread cookie filled with Sicilian lemon ricotta cream

ASSORTED BISCOTTI 1.75-4

Variety of classic Italian cookies including amaretti, pistachio, baci di dama & butter biscotti

Caffè

SORRENTO

Open Wednesday - Saturday, 9-2pm

5624 W State St, Boise

Sicilian Cannoli

Deep fried pastry shell filled with a traditional Sicilian sheep's milk ricotta cream & garnished with an assortment of toppings

MINI CANNOLO 4.50

3" shell filled with cream & garnished with powdered sugar

REGULAR CANNOLO 8

6" shell filled with cream, garnished traditionally with chocolate chips OR pistachios & candied fruit

6-PACK OF MINI CANNOLI 24

Drinks

ITALIAN ILLY ESPRESSO 3.15

ESPRESSO CON PANNA 4.15

AMERICANO 4.15

CAPPUCCINO 5.20

SICILIAN ALMOND CAPPUCCINO (DF) 6.25

FROZEN ALMOND COFFEE (DF) 7.25

SICILIAN SODA 4.15

blood orange OR lemon

BURRATA SALAD 13

arugula, burrata, cherry tomatoes, roasted red peppers, pickled onions, olive oil and balsamic drizzle

FOCACCERIA

Sandwiches

all sandwiches are made on our freshly-baked focaccia using imported Italian flour, meats & cheese - sandwiches are made-to-order & come cut in half

FRANCESCO 14.50

Genova salami, pecorino garlic spread, sun-dried tomatoes, fennel, arugula

SERAFINO 15

Pistachio mortadella, stracciatella, basil pesto spread, crushed pistachios

DINO 15

Prosciutto, sharp provolone, fig spread, crushed pistachios, arugula, olive oil drizzle

FLAVIA 13.50

Roasted cherry tomatoes, burrata, basil pesto spread, arugula, balsamic glaze

LISA 15

Bresaola (cured beef), stracciatella, spicy Calabrian chili peppers, oregano, arugula

GIAVANI 15.50

Roasted porchetta, sharp provolone, housemade lemon mayo, pickled red onions, arugula

JIMBO 11.50

Your choice of one meat & one cheese

Savory Bites

FOCACCINA (MINI FOCACCIA) 6

PIZZETTA (MINI PIZZA) 5