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SORRISO

MODERN ITALIAN KITCHEN

# Private Dining Menus

The Westin at The Woodlands | 2 Waterway Square Place, The Woodlands, TX 77380 | 281.419.4300



# SORRISO



## CHEF JONATHAN LESTINGI

Chef de Cuisine

Chef Jonathan Lestingi, a distinguished culinary talent, infuses every event at Sorriso Modern Italian Kitchen with his refined approach and deep-rooted Italian heritage. With a career spanning iconic kitchens and celebrated restaurants across the nation, his passion for bold, elevated flavors is matched only by his unwavering commitment to excellence. His impressive pedigree includes time under Patrick O'Connell at the renowned three-star Michelin restaurant, The Inn at Little Washington, and over a decade in New Orleans, where he played key roles at acclaimed establishments—including the James Beard Award-winning Willa Jean. A Johnson & Wales graduate, Chef Jonathan began honing his craft with an internship under celebrity chef Tom Colicchio at The Beach Club on Kiawah Island. Today, he brings that same dedication, creativity, and precision to every private event, crafting unforgettable culinary experiences that are as thoughtfully curated as they are flavorful.



## DRAGAN SAVIN

General Manager | Certified Sommelier

With over 30 years of international hospitality experience, Dragan Savin brings a world of expertise and a deep passion for wine to Sorriso Modern Italian Kitchen, where he proudly serves as General Manager. Born and raised in Serbia in a wine grape-growing family, Dragan developed an early appreciation for the craft, culture, and connection that wine inspires. His career has taken him around the globe, with key roles in London, Miami, The Bahamas, North Carolina, and now Texas—each destination adding depth to his knowledge and shaping his guest-centered approach. A certified sommelier, Dragan believes that every guest should leave with a smile and a great glass of wine they truly enjoyed. Whether you're planning an intimate dinner, a casual evening, or a grand celebration, Dragan ensures every detail—from wine pairing to service—is thoughtful, balanced, and tailored to elevate your experience at Sorriso.

# SORRISO



The inspiration for Sorriso Modern Italian Kitchen centers around three Italian passions: great food, the exuberance for life, and the joy of sharing good times with those that matter most. At Sorriso, we dazzle diners with our playful take on authentic Italian regional cuisine with a modern flare.

Sorriso Modern Italian Kitchen offers service for small private and semi-private (multiple groups) or larger private events.

## **SORRISO MODERN ITALIAN KITCHEN**

2 Waterway Square Place  
The Woodlands, Tx 77380  
(832) 839-5400

[Sorrisoitaliankitchen.com](http://Sorrisoitaliankitchen.com)





## **WATERWAY ROOM**

PRIVATE SPACE

This exquisite, private dining room has a beautiful view of the Waterway, and is outfitted with a TV monitor and separate sound system. This upscale space is ideal for intimate meetings and dinners for a maximum of 16 guests.

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## THE WINE ROOM

Host your private dining experience surrounded by wine.  
Ideal for events of up to 8 people.

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The Library is a luxurious intimate space with sophisticated furnishings and decor. It can accommodate up to 40 people.

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## ST. CARLO

Semi-Private Space

Mixed seating concept with warm Italian décor. This area is the closest section to the front entrance and directly across from the bar. The St. Carlo can seat 30 people.



## PORTA NUOVA

Semi-Private Space

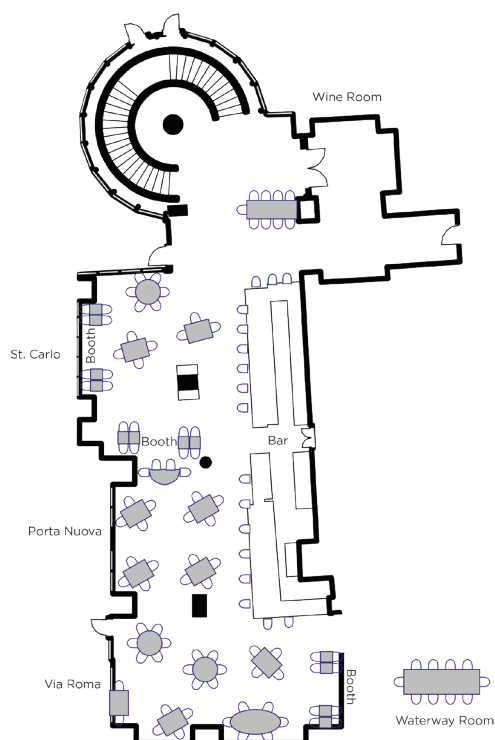
Nestled in the center of the restaurant. This space offers an exciting view of our culinary staff in action creating Neapolitan-style pizzas. The Porta Nuova can seat 20 people.



## VIA ROMA

Semi-Private Space

This section is surrounded by windows overlooking the Waterway and the fountains at Waterway Square. The Via Roma can seat 42 people.



**TOTAL BUYOUT OF THE RESTAURANT  
CAN HOLD UP TO 140 PEOPLE.**

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ROTUNDA



BAR

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# SORRISO

## MENU PRIVATE DINING

### EMILIA ROMAGNA

#### **SORRISO CAESAR**

Romaine Hearts  
Shaved Parmesan  
Parmesan Crostini

#### **TABLE**

*Choice of:*

#### **CAMPANELLE AND BURRATA**

Sorriso Tomato Sauce Pecorino  
Romano  
Toasted Garlic Bread  
Texas Olive Oil

#### **PAN ROASTED SALMON**

Broccolini  
Lemon Caper Butter Sauce

#### **CHIANTI BRAISED SHORT RIB**

Barton Mills Polenta  
Sauteed Spinach  
Salsa Verde  
Pistachio Gremolata

#### **DEN**

*Choice of:*

#### **TIRAMISU CHEESECAKE**

*\$75 per person*

### THE ISLAND OF SICILY

#### **SORRISO CAESAR**

Romaine Hearts  
Shaved Parmesan  
Parmesan Crostini

#### **TABLE**

*Choice of:*

#### **BUCATINI POMODORO**

Alta Cucina Tomato  
Fresh Basil  
Pecorino Romano

#### **CHICKEN SCARPARELLO Italian**

Sausage  
Red Wine Vinegar Rosemary  
Garlic Potatoes

#### **DEN**

#### **GELATO**

Chef's Daily Choice

*\$55 per person*

\*\*Eating raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Price not inclusive of 25% service charge and applicable taxes



# SORRISO

## MENU PRIVATE DINING

### THE COLOSSEUM

#### GARDEN

##### FIELD MIXED GREENS

Cherry Tomatoes | Baby Arugula  
Frisee | Balsamic Vinaigrette  
Pecorino Romano

#### TABLE

*Choice of:*

##### SPINACH PAPPARDELLE

Jumbo Lump Crab | Fresh Shrimp  
Colatura | Fresh Herbs | Citrus Butter

##### CHICKEN SCARPARELLO

Roasted Half Chicken | House Fennel Sausage  
Roasted Bell Pepper | Rosemary Garlic Potato

##### VEGETABLES AND POLENTA

Charred Shallots | Baby Carrots  
Seasonal Vegetables | Preserved Lemon Butter

##### FILET MIGNON

Pancetta & Shitake Sauteed Spinach  
Olive Oil Smashed Potatoes | Marsala Reduction

#### DEN

*Choice of:*

##### TIRAMISU

##### GIANDUJA BUDINO

*\$92 per person*

\*\*Eating raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Price not inclusive of 25% service charge and applicable taxes



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## MENU PRIVATE DINING

### ENHANCEMENTS

#### FRESH HOUSE MADE TIGELLE BREAD 15/ORDER

*serves 2-3*

Whipped Ricotta | Texas Olive Oil Aged  
Balsamic

#### BURRATA & PROSCIUTTO 24/ORDER

*serves 2-3*

Prosciutto Di Parma  
House Made Focaccia  
Baby Arugula  
Cherry Tomatoes

#### FRITTO MISTO 21/ORDER

*serves 2-3*

Shrimp | Calamari | Artichoke  
Charred Lemon | Arrabiata | Lemon  
Aioli

#### CHEF'S SELECTION OF CHARCUTERIE AND CHEESE 15/PP

Italian Mix Cured Sliced Meat  
& Cheese Assortment  
House Made Condiments and Lavash

#### CHEF'S SELECTION OF FRESH CUT VEGETABLES 10/PP

*(Minimum of 10)*

Cherry Tomatoes | Zucchini | Artichoke  
Radish | Roasted Red Peppers | Carrot  
Celery | Cippolini Onion Dip | Pesto

### BEGINNING BITES

*Priced Per Piece (Minimum of 10)*

#### BRUSCHETTA BITES GF 4

Cherry Tomato | Basil | Bocconcini  
Texas Evoo

#### TEQUILA COMPRESSED WATERMELON GF 4

#### SALMON CRUDO ON LAVACHE 5

#### ARANCINI DI RISO GF 5

Lump Crab | Parmigiano Reggiano  
Corn Fondue

#### STRACCIATELLA BRUSCHETTA 6

Cherry Tomato | Basil  
25 Year Aged Balsamic | Arugula

#### MUSHROOM BRUSCHETTA 6

Ricotta | Arugula | Cippolini Onions  
Vincotto

\*\*Eating raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness Price not inclusive of 25% service charge and applicable taxes



# SORRISO



## PRIVATE WINE CLASSES

Private wine classes start at customized pricing based on theme. Explore our top wine class themes below — pricing varies. Private classes require 12 guests or a minimum fee, and there are unique class themes. Includes a tasteful display of cured meats, cheeses, fruit and Fresh Tigelle Bread. Please inquire about a full list of classes.

- Wine Simplified - \$50/person
- Understanding French Wines - \$50/person
- Taste of Bordeaux, France - \$50/person
- Italy Explained - \$50/person
- Wines of Spain & Portugal - \$50/person
- World of Bubbles: Prosecco, Cava, Champagne - \$50/person



## PRIVATE BOURBON, TEQUILA/MEZCAL OR CANE SPIRITS (RUM) CLASSES

Looking for a unique private event? Consider curated bourbon, tequila, or rum class! We offer a variety of engaging themes with customized pricing. Private classes are available for groups of 12 or with a minimum fee. Your tasting experience will be enhanced by a delicious display of cured meats, cheeses, fruit, and fresh Tigelle bread. Ask us for our complete list of private spirit class themes to start planning your event.

- Bourbon Basics & Beyond- \$50/person
- Distilling the Desert: The Making of Tequila- \$50/person
- The Alchemy of the Tropics: Making Rum- \$50/person

All pricing is per person unless otherwise noted. All food and beverage is subject to a 26% service charge and 8.25% sales tax, which is subject to change. Please note that all Private catering and audio visual service charges are taxable. Taxes associated with the catering department include state sales tax, currently at 8.25% (subject to change), applied to food, beverage, service charge, and audiovisual. A 6% occupancy tax is charged on room rental (subject to change).



# SORRISO



## PIZZA MAKING CLASS

Step behind the counter for a hands-on culinary experience that is equal parts fun and delicious. In this private class, you will learn the art of pizza making from start to finish. Stretch your own dough, choose from a variety of fresh ingredients, and create a custom pizza with guidance from our expert pizzaiolos. Whether you are a beginner or a seasoned home cook, this experience is perfect for small groups, special celebrations, or a team activity with a flavorful twist.

\$75/person



## ROMAN PASTA MASTER CLASS

Discover the flavors of Rome in this hands-on culinary experience. During this private class, you will learn to prepare the four essential Roman pastas: Cacio e Pepe, Amatriciana, Gricia, and Carbonara. Chef Jonathan Lestingi will guide you through traditional techniques and authentic ingredients. After the demonstration, you will roll up your sleeves and create your own Roman pasta to enjoy. Ideal for small groups, food lovers, or anyone looking to elevate their pasta game with a taste of the Eternal City.

\$100/person