



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



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.

SORRISO



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.

SORRISO



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.



VIA ROMA

Semi-Private Space

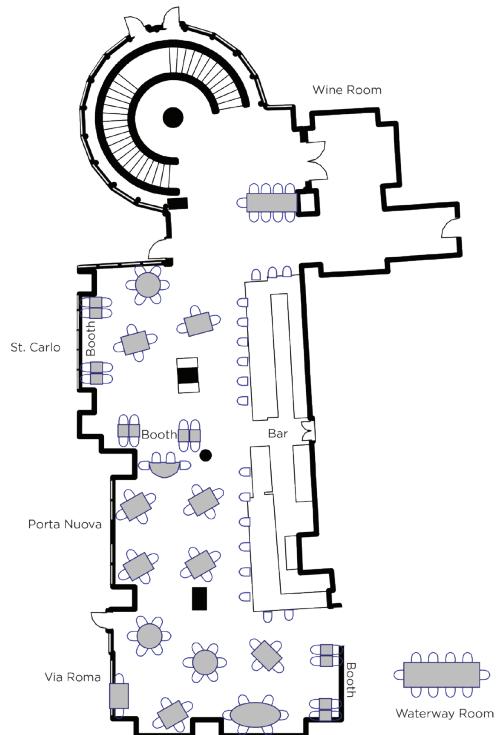
This section is surrounded by windows overlooking the Waterway and the fountains at Waterway Square. The Via Roma can seat 42 people.



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.



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





ROTUNDA



BAR



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
Sautéed 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 SCARPARIELLO 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 SCARPARIELLO

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 & Shiitake Sauteed Spinach
Olive Oil Smashed Potatoes | Marsala Reduction

DEN

Choice of:

TIRAMISU

GIANDUJA BUDINO

\$92 per person

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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

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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

