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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



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.

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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

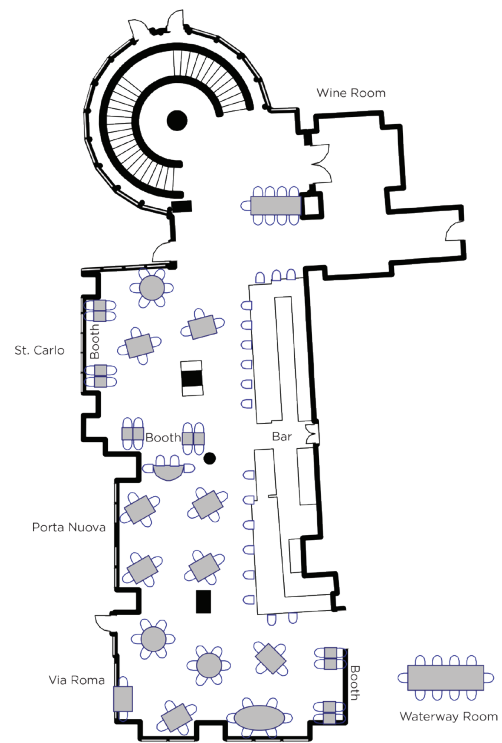
Nestled in the center of the restaurant. This space offers an exciting view of our culinary staff in action creating Neapolitan-style pizzas. The Porta Nuova can seat 20 people.



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.**

SORRISO



ROTUNDA



BAR

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MENU PRIVATE DINING

EMILIA ROMAGNA

SORRISO CAESAR

Romaine Hearts
Shaved Parmesan
Parmesan Crostini

TABLE

Choice of:

CAMPANELLE AND BURRATA

Sorrison 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

ITALIAN COOKIE PLATER

\$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

POLLO MILANESE

Arugula Salad
Rosemary Roasted 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:

SPAGHETTI VONGOLE

Clams | Garlic
White Wine | Parsley

POLLO MILANESE

Arugula Salad | Rosemary Roasted Potatoes

VEGETABLES AND POLENTA

Charred Shallots | Baby Carrots
Seasonal Vegetables | Preserved Lemon Butter

FILETTO DI MANZO

8oz Filet | Caponata
Mascarpone Polenta

DEN

Choice of:

TIRAMISU

QUARTETTO DI GELATO

\$92 per person

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MENU PRIVATE DINING

ENHANCEMENTS FOR THE TABLE
SERVES UP TO 4

FRESH HOUSE MADE TIGELLE BREAD 15

Whipped Ricotta | Texas Olive Oil Aged
Balsamic

BURRATA & PROSCIUTTO 24

Prosciutto Di Parma
House Made Focaccia
Baby Arugula
Cherry Tomatoes

FRITTO MISTO 21

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

CHEF'S SELECTION OF CHARCUTERIE AND CHEESE 30

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

CHEF'S SELECTION OF FRESH CUT VEGETABLES 12

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

BRUSCHETTA BITES GF 16

Cherry Tomato | Basil | Bocconcini
Texas Evoo

STRACCIATELLA BRUSCHETTA 16

Cherry Tomato | Basil
25 Year Aged Balsamic | Arugula

MUSHROOM BRUSCHETTA 16

Ricotta | Arugula | Cippolini Onions
Vincotto

ARANCINI DI RISO 16

Tallegio Cheese
Red Pepper Fondue

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