

# SORELLA

HAND CRAFTED ITALIAN

## ANTIPASTI

**Caesar Salad\*** \$12 / \$7

*Romaine tossed with Caesar dressing, frico, toasted focaccia crumbs, and Pecorino Romano cheese Add Spanish anchovies for \$3*

**Beet Salad** \$12

*Salt Roasted Beets, arugula, romaine, Calabrese salami, ricotta salata, shaved red onion, candied walnuts, sundried tomatoes, garlic - red wine vinaigrette*

**Crispy Fried Artichoke Hearts** \$10

*Seasoned floured dusted and deep fried artichoke hearts served with basil - buttermilk dressing*

**Garlic Bread** \$9

*Housemade focaccia baked with parsley garlic butter and topped with mozzarella*

**Burrata and Bruschetta Tomatoes** \$16

*Burrata di Bufala, cherry tomato confit "bruschetta", basil, crostini, Maldon sea salt, cracked black pepper*

**Zucchini Fritte** \$10

*Fried zucchini fritters with garlic - chile honey aioli*

## CONTORNI (SIDES)

**Chicken Breast** \$6

*Herb marinated and pan roasted*

**Castelvetro Olives** \$10

*Olives marinated in extra virgin olive oil, fennel, coriander, mustard seed, chili flake*

**Focaccia** \$6

*Sorella focaccia bread served with balsamic herb bread dip*

**Meatballs & Marinara** \$9

*Our pork, beef, and veal meatballs served with marinara sauce*

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All our dishes are hand crafted from the freshest ingredients  
Our breads, pastas, and gelatos are all made in-house for your delight

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## HOUSE-MADE PASTA AND SEGUNDI

**Tagliatelle alle Vongole** \$21

*A wide, flat pasta tossed in a white wine cream sauce with parsley, Pecorino Romano cheese, crushed red chili flakes, and topped with Manila clams*

**Paglia e Fieno** \$20

*Spinach and Egg Pasta, roasted mushrooms, prosciutto, spinach, cream, garlic, white wine, Pecorino romano cheese*

**Casarecce alla Bolognese** \$18

*Sicilian short-twisted pasta served with a pork, beef, and veal ragu - Topped with crispy breadcrumbs and Pecorino Romano cheese*

**Lasagna** \$19

*Meatballs, marinara, ricotta, mozzarella, basil, dried oregano, and Pecorino - Romano cheese*

**Spaghetti & Meatballs** \$18

*Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs*

**Rigatoni alla Vodka** \$17

*Rigatoni tossed with vodka - tomato cream sauce, basil, and Pecorino - Romano cheese (add chicken confit \$4 - add sausage \$4)*

**Veal Piccata** \$25

*Sauteed veal scallopini served with lemon - caper beurre blanc served over pappardelle*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 20% service charge will be applied to parties of six or more

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## PIZZA

<b>Pepperoni alla Sorella</b> <i>San Marzano tomatoes topped with Pecorino Romano, pepperoni, mozzarella, dried oregano</i>	\$19
<b>Bianca</b> <i>Garlic confit sauce topped with ricotta, mozzarella, and Pecorino Romano cheeses, garlic chile honey, garlic oil, and basil</i>	\$23
<b>Diablo</b> <i>Italian Sausage, Castelvetrano olives, mama lil's, Calabrian chile oil, spinach, San Marzano tomato sauce, red onion, Fresh mozzarella</i>	\$20
<b>Margherita</b> <i>San Marzano tomato sauce topped with fresh mozzarella and basil</i>	\$18
<b>Capricciosa</b> <i>San Marzano tomato sauce topped with oil-cured artichokes, prosciutto, mushrooms, and fresh mozzarella</i>	\$25
<b>Gluten-Free Pizza</b> <i>Any specialty pizza on our house-made gluten free pizza dough</i>	\$27

## BUILD YOUR OWN PIZZA

<b>Starting at</b> <i>Includes a sauce and shredded mozzarella cheese Add additional toppings for \$1* each House-made Gluten-free crust available for \$23</i>	\$20
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### Sauces

Marinara  
Garlic Oil  
San Marzano Tomato  
Basil-Walnut Pesto +\$2

### Cheeses

Pecorino Romano  
Ricotta  
Shredded Mozzarella  
Fresh Mozzarella +\$2  
Burrata +\$10

### Vegetables

Basil  
Castelvetrano Olive  
Artichoke Heart  
Red Onion  
Pepperoncini  
Mushroom  
Roasted Red Pepper  
Tomato Confit  
Mama Lil's Goathorn Chiles  
Garlic Confit  
Spinach

### Meats

Pepperoni  
Italian Sausage  
Smoked Chicken Confit  
Prosciutto +\$3  
Spanish Anchovies +\$3

## WEEKLY SPECIALS

### WEDNESDAY

**Wine Night!** 50% OFF

*All bottles of wine in house*

### THURSDAY

**Pizza & Pints Night! #PizzaAndPints** \$14

**Pizzas\*\*** \$4

**Draught Beers** \$4

## DESSERTS

**Tiramisu** \$10

*Ladyfingers, coffee, mascarpone cheese, cocoa, rum*

**Gelato Pint / Scoop** \$11 / \$5

*\*\*\*Vanilla, Chocolate, and Seasonal*

**Cannoli** \$10

*See server for daily offering*

Visit us online and follow us on social for updates, specials, and recipes



\*Fresh Mozzarella, Basil-Walnut Pesto +\$2, Spanish Anchovies +\$3, Burrata +\$10

\*\*Burrata cheese not available as BYO topping. Does not include GF.

\*\*\*Subject to change

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