

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 Heart \$13

Seasoned floured dusted and deep fried artichoke heart served with arugula tossed in charred lemon aioli and finished with extra virgin olive oil and maldon salt

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

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

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 \$17

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)

*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

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

BUILD YOUR OWN PIZZA

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| Starting at <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

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
Pizzas \$14**

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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