

# SORELLA

HAND CRAFTED ITALIAN

## ANTIPASTI

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

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

**Beet Salad** \$12

Roasted Beets, arugula, romaine, hot capicola, ricotta, 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

**Clams Casino** \$17

Baked Littleneck clams stuffed with clam meat, red bell pepper, bacon, and garlic bread crumbs. Served with lemon.

**Zucchini Fritte** \$10

Fried zucchini fritters with garlic - chile honey aioli

## CONTORNI (SIDES)

**Chicken Breast** \$6

Herb marinated and pan roasted

**Castelvetroano 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



Happy Holidays



Now Mangia



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

**Dungeness Crab Arrabiata** \$29

Local Dungeness crab tossed with orrechiette pasta, Arrabiata sauce with a touch of cream and tarragon

**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 Breast \$6 - add sausage \$4)

## SEGUNDI

**Roasted Chicken** \$23

Half Roasted Chicken served with roasted apples and fennel, double chicken jus, polenta, and herb gremolata

\*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

Traditional/Gluten-Free

### Pepperoni alla Sorella

*San Marzano tomatoes topped with Pecorino Romano, pepperoni, mozzarella, dried oregano*

\$19/\$25

### Bianca

*Garlic confit sauce topped with ricotta, mozzarella, and Pecorino Romano cheeses, garlic chile honey, garlic oil, and basil*

\$23/\$29

### Diablo

*Italian Sausage, Castelvetrano olives, mama lil's, Calabrian chile oil, spinach, San Marzano tomato sauce, red onion, Fresh mozzarella*

\$20/\$26

### Margherita

*San Marzano tomato sauce topped with fresh mozzarella and basil*

\$18/\$24

### Capricciosa

*San Marzano tomato sauce topped with oil-cured artichokes, prosciutto, mushrooms, and fresh mozzarella*

\$25/\$31

## BUILD YOUR OWN PIZZA

Traditional Crust Starting at

\$20

Gluten-Free Crust Starting at

\$26

*Includes sauce and shredded mozzarella cheese, additional toppings for \$1\* each*

### 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  
Sundried Tomatoes  
Calabrian Chiles  
Garlic Confit  
Spinach

### Meats

Pepperoni  
Italian Sausage  
Chicken Breast +\$3  
Prosciutto +\$3  
Spanish Anchovies +\$3



**We will be closed on Christmas day**

## WEEKLY SPECIALS

### TUESDAY

#### Spaghetti Night!

Spaghetti and Meatballs \$14  
Glass of Sangiovese \$6

### WEDNESDAY

#### Wine Night! 50% OFF

All bottles of wine in house

### THURSDAY

#### Pizza & Pints Night! #PizzaAndPints

Pizzas\*\* \$14  
Draught Beers \$5



**A pint of Gelato for the Holidays**

## 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



Ask about our Holiday Gift Card Special



Catering Available

\*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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