

# 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*

**Garlic Bread** **\$9**  
*Housemade focaccia baked with parsley garlic butter and topped with mozzarella*

**Mozzarella en "Carrozza"** **\$16**  
*Breaded and fried fresh mozzarella served with basil pesto and creamy vodka marinara sauce.*

**Zucchine Fritte** **\$10**  
*Fried zucchini fritters with garlic - chile honey aioli*

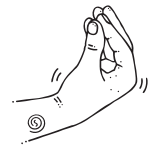
## CONTORNI (SIDES)

**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*



**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 AND SEGUNDI

**Pappardelle al ragù di manzo** **\$24**  
*Slow braised beef with mirepoix, tomato, and red wine. Tossed with wide flat pasta and pecorino romano*

**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*

**Creste de Gallo alla Vodka** **\$17**  
*Tube shaped pasta tossed with vodka - tomato cream sauce, basil, and Pecorino - Romano cheese (add chicken Breast \$6 - add sausage \$4)*

**Chicken Parmesan** **\$18**  
*Thinly pounded chicken breast breaded with breadcrumbs and parmesan cheese, pan-fried, and then baked with marinara and mozzarella cheese. Served with spaghetti tossed with marinara.*

\*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

# SORELLA

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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

### 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

## 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

## DESSERTS

### Tiramisu

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

\$10

### Gelato Pint / Scoop

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

\$11 / \$5

### Cannoli

*See server for daily offering*

\$10



Gift Cards Available  
online



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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