

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 + \$3

Butter Lettuce \$12

Marinated tomatoes, gorgonzola cheese, Calabrese salami, crispy shallots, red wine - garlic vinaigrette, cracked black pepper, Maldon sea salt.

Asparagus \$13

Roasted asparagus, sunnyside up free range chicken egg, arugula, prosciutto, simple Agrumato lemon oil vinaigrette.

BYO Charcutrie Board \$MP

Please ask server for today's selections.

Mozzarella en "Carrozza" \$16

Breaded and fried fresh mozzarella served with basil pesto and marinara.

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

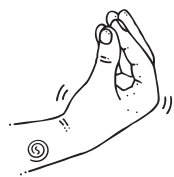
Sorella focaccia bread served with balsamic herb bread dip.

Garlic Rolls \$10

Soft Garlic - Pecorino Rolls finished with Garlic - Parsley Butter.

Please allow 10-12 Minutes for order.

Add mozzarella cheese + \$2



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

HOUSE-MADE PASTA AND SEGUNDI

Paglia e Fieno \$17

Spinach and Egg Pasta, roasted mushrooms, prosciutto, spinach, cream, garlic, white wine. Topped with 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. Topped with Pecorino Romano cheese.

Spaghetti & Meatballs \$18

Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs. Topped with Pecorino Romano cheese.

Creste de Gallo alla Vodka \$17

Tube shaped pasta tossed with vodka - tomato cream sauce, basil. Topped with 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, then baked with marinara and mozzarella cheese.

Served with spaghetti tossed with marinara.

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SPECIALTY PIZZA

Gluten Free (GF) option+ \$6.

Pepperoni alla Sorella \$19

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

Bianca \$23

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

Diablo \$20

Italian Sausage, Castelvetrano olives, Calabrian chiles, Calabrian chile oil, spinach, San Marzano tomato sauce, red onion, Fresh mozzarella.

Margherita \$18

San Marzano tomato sauce topped with fresh mozzarella and basil.

Capricciosa \$25

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

BUILD YOUR OWN PIZZA

Includes sauce and shredded mozzarella cheese, additional toppings for \$1* each. Gluten Free (GF) option+ \$6.

Starting at \$20

Sauces

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

Cheeses

Pecorino Romano
Ricotta
Shredded Mozzarella
Fresh Mozzarella +\$2

Meats

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

Vegetables

Basil
Castelvetrano Olive
Artichoke Heart
Red Onion
Pepperoncini
Mushroom
Roasted Red Pepper
Sundried Tomatoes
Calabrian Chiles
Garlic Confit
Spinach

PIANDINA ROMAGNOLA

Grilled and Stuffed Flatbread.

Meatball \$16

Hand crafted meatballs, marinara, fresh mozzarella and torn basil.

"PLT" \$23

Crispy Prosciutto di Parma, marinated mini heirloom tomatoes, pecorino romano, arugula, Fresh mozzarella, EVOO.

Caesar \$16

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



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.

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



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Gift Cards Available
online

 Catering
Available

*Fresh Mozzarella, Basil-Walnut Pesto +\$2, Chicken Breast, Prosciutto, and Spanish Anchovies +\$3. **Burrata cheese not available as BYO topping. Does not include GF. ***Subject to change. A 20% service charge will be applied to parties of six or more