

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

Vongole al vapore

\$MP

1 lb of Manila clams steamed with bacon, garlic, celery, carrots, white wine, and cream, finished with pangrattato.

Stonefruit and Stracciatella

\$14

Regional stonefruit, stretched mozzarella curds, charred kale buttermilk dressing, chile pistachios, garlic - chile honey, chile pistachios, basil, and EVOO.

Albacore Tuna Bruschetta

\$13

EVOO poached albacore, tonnato sauce, chives, micro celery, black pepper, Maldon sea salt, EVOO, and ciabatta crostini.

Ali di Pollo

\$14

1 lb of fried chicken wings tossed in "Salsa Piccante" served with grilled onion - Gorgonzola dressing.

Zucchini Fritte

\$10

Fried zucchini fritters with garlic - chile honey aioli.

CONTORNI (SIDES)

Chicken Breast

\$6

Herb marinated and pan roasted.

Castelvetrano 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

Meatballs & Marinara

\$9

Hand crafted meatballs, marinara, and Pecorino Romano cheese.



**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

Orechiette

\$19

"Little Ears" pasta tossed with Italian sausage, broccoli rabe, calabrian chile, and basil - walnut pesto.

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+ \$7.

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, broccoli rabe, 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.

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 \$10

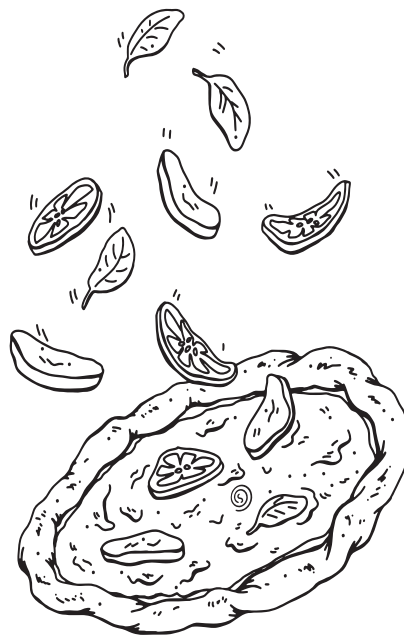
Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

Gelato Pint / Scoop \$11 / \$5

***Vanilla, Chocolate, and Seasonal.

Cannoli \$10

See server for daily offering.



BUILD YOUR OWN PIZZA

Gluten Free (GF) option+ \$7.

Starting at

\$19

Includes sauce and shredded mozzarella cheese, additional toppings for \$1* each. Gluten Free (GF) option+ \$7.

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
Sun dried Tomatoes
Calabrian Chiles
Garlic Confit
Broccoli Rabe



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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. Spring/Summer 2024.