

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, Add Chicken Breast + \$9

Calamari Fritti

\$17

Breaded and fried calamari tossed with pecorino and peperoncini's, served with Marinara

Beets and Burrata

\$22

Slow roasted gold and chioggia beets, orange supremes, pomegranate, Calabrian chile candied pistachios, basil, boston bibb lettuce, burrata, EVOO, Maldon sea salt, and black pepper

Brussels Sprouts

\$11

Fried Brussels sprout leaves, tossed with garlic chile honey - Roman mustard and Pecorino Romano

Bacon Fritters

\$11

Polenta - Bacon fritters served with Pecorino fonduta

CONTORNI (SIDES)

Chicken Breast

\$9

Herb marinated and pan roasted.

Focaccia

\$6

Sorella focaccia bread served with Extra Virgin Olive Oil and cracked black pepper

Garlic Bread

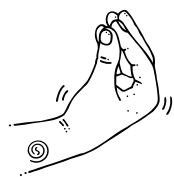
\$10

House made focaccia topped with garlic butter and mozzarella. Served with Marinara.

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

Cacio e Pepe

\$18

Spaghetti, Pecorino Romano, Black Pepper

Casarecce alla Bolognese

\$19

Sicilian short-twisted pasta served with a pork, beef, and veal ragu. Topped with crispy breadcrumbs and Pecorino Romano cheese.

Lasagna

\$22

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 + \$9, add sausage + \$4

Chicken Parmesan

\$20

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 \$20

San Marzano tomato sauce, 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.

Salsiccia e peperoni (Sausage and Peppers) \$22

Italian Sausage, semi dried hot & sweet Italian peppers, San Marzano tomato sauce, stracciatella cheese, Pecorino Romano, shaved red onion, EVOO

Add chicken breast + \$9

Margherita \$20

San Marzano tomato sauce topped with stracciatella cheese and basil.

Capricciosa \$25

San Marzano tomato sauce topped with oil-cured artichokes, prosciutto, mushrooms, and stracciatella cheese

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

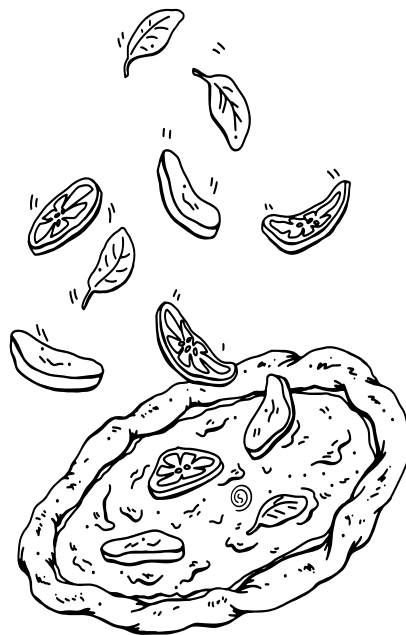
Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

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

\$18

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

Sauces

Marinara
Garlic Oil
San Marzano Tomato

Cheeses

Pecorino Romano
Ricotta
Shredded Mozzarella
Stracciatella +\$4

Meats

Pepperoni
Italian Sausage
Bacon
Chicken Breast +\$5
Prosciutto +\$3
Spanish Anchovies +\$3

Vegetables

Basil
Castelvetro Olive
Artichoke Heart
Red Onion
Pepperoncini
Mushroom
Roasted Red Pepper
Sun dried Tomatoes
Garlic Confit
Semi-dried sweet and hot peppers



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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.