

# 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*

**Burrata** \$22

*Basil and Balsamic marinated tomatoes, Ciuti EVOO, and Crostini*

**Insalata Tritata** \$15

*Arugula, romaine, and Treviso tossed with Prosciutto, pepperoni, cucumber, Castelvetrano olives, shaved red onion, tomatoes, peperoncini, and garlic red wine vinaigrette. Topped with pistachio crusted goat cheese.*

**Frittelle di zucchini** \$11

*Zucchini fritters served with lemon - garlic aioli*

## CONTORNI (SIDES)

**Chicken Breast** \$9

*Herb marinated and pan roasted.*

**Focaccia** \$6

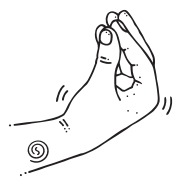
*Sorella focaccia bread served with Extra Virgin Olive Oil and cracked black pepper*

**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

**Conchiglie al pesto** \$19

*Shell shaped pasta, pistachio - basil pesto, grilled zucchini, tomato, preserved lemon pangrattato, Pecorino Romano*

**Add chicken breast + \$9, add sausage + \$4**

**Ravioli di carne e formaggio** \$19

*Ravioli stuffed with beef, ricotta, herbs, and pecorino romano. Tossed with sauce Norma.*

**Lasagna alla Bolognese** \$21

*Lasagna sheets layered with pork, beef, & veal ragu and ricotta cheese. Finished with pecorino fonduta and basil oil.*

**Spaghetti & Meatballs** \$20

*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**

**Veal Parmesan** \$25

*Thinly pounded veal top round 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, fresh mozzarella, Pecorino Romano, shaved red onion, EVOO.

**Add chicken breast + \$9**

### Margherita \$20

San Marzano tomato sauce topped with fresh mozzarella cheese and basil.

### Capricciosa \$25

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

### Pizza alla Norma \$25

Roasted eggplant Sicilian tomato sauce, topped with grilled zucchini, artichoke hearts, roasted red peppers, red onion, and fresh mozzarella. Finished with arugula and Agrumato Tuscan lemon oil

## 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!

Pizzas\*\*

#PizzaAndPints

\$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  
Pecorino Fonduta + \$1

#### Cheeses

Pecorino Romano  
Ricotta  
Shredded Mozzarella  
Fresh Mozzarella +\$2

#### 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  
Grilled Zucchini  
Garlic



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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 2025.