

SORELLA

HAND CRAFTED ITALIAN

ANTIPASTI

Caesar Salad* \$14 Full / \$9 Half
Romaine tossed with Caesar dressing, frico, toasted focaccia crumbs, and Pecorino Romano cheese.
Add Spanish anchovies + \$3, Add Chicken Breast + \$9, add Prosciutto di Parma +4

Calamari Fritti \$18
Breaded and fried calamari tossed with pecorino and peperoncini's, served with Marinara

Burrata \$24
Balsamic roasted Bing cherries, garlic, EVOO, basil, and jalapeño. Served on lightly charred focaccia.

Insalata Tritata \$16
Arugula, romaine, and Treviso tossed with Prosciutto, pepperoni, cucumber, Castelvetro 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



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

CONTORNI (SIDES)

Chicken Breast \$9
Herb marinated and pan roasted.

Focaccia \$7
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.

HOUSE-MADE PASTA AND SEGUNDI

Conchiglie al pesto \$20
Shell shaped pasta, pistachio - basil pesto(#), grilled zucchini, tomato, preserved lemon pangrattato, Pecorino Romano
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +4

Casarecce alla Norma \$20
Short twisted pasta tossed with roasted eggplant - tomato sugo
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +4

Lasagna alla Bolognese \$22
Lasagna sheets layered with pork, beef, & veal ragu and ricotta cheese. Finished with pecorino fonduta and basil oil.

Spaghetti & Meatballs \$21
Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs. Topped with Pecorino Romano cheese.

Creste de Gallo alla Vodka \$18
Tube shaped pasta tossed with vodka - tomato cream sauce, basil. Topped with Pecorino Romano cheese.
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
A 20% service charge will be applied to parties of six or more. Spring/Summer 2024.

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SPECIALTY PIZZA

Gluten Free (GF) option+ \$7.

Pepperoni alla Sorella \$21

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

Bianca \$24

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

Salsiccia e peperoni (Sausage and Peppers) \$23

Italian Sausage, semi dried hot & sweet Italian peppers, San Marzano tomato sauce, fresh mozzarella, Pecorino Romano, shaved red onion, EVOO.

Margherita \$21

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 \$22

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

DESSERTS

Tiramisu \$10

Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

Gelato Pint / Scoop \$11 / \$5

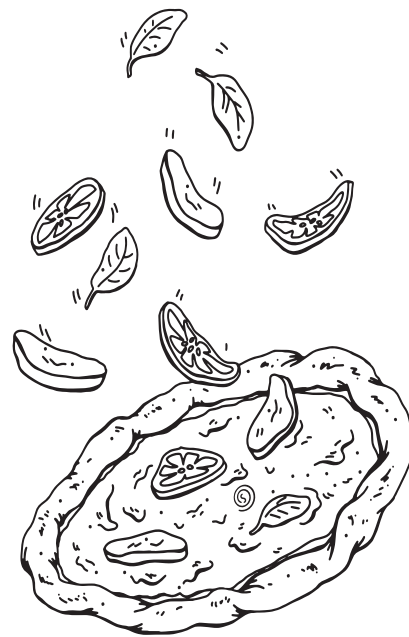
***Vanilla, Chocolate, and Seasonal.

Cannoli (one/two) \$8/\$11

See server for daily offering.

Zeppoles \$12

See server for daily offering.



BUILD YOUR OWN PIZZA

Gluten Free (GF) option+ \$8.

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
Pecorino Fonduta + \$1
Basil Pesto (#) + \$2
Norma

Cheeses

Pecorino Romano
Ricotta
Shredded Mozzarella
Fresh Mozzarella +\$2

Meats

Pepperoni
Italian Sausage
Bacon
Chicken Breast (6 oz) +\$9
Prosciutto +\$4
Spanish Anchovies +\$3

Vegetables

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



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Gift Cards Available
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Catering
Available

**Burrata cheese not available as BYO topping. Does not include GF. (#) contains pine nuts and cashews

***Subject to change. A 20% service charge will be applied to parties of six or more. June 2025.