

SORELLA

HAND CRAFTED ITALIAN

ANTIPASTI

Caesar Salad*	\$14 Full / \$9 Half
<i>Romaine tossed with Caesar dressing, frico, toasted focaccia crumbs, and Pecorino Romano cheese.</i>	
Add Spanish anchovies + \$3, Add Chicken Breast + \$9, add Prosciutto di Parma +4	
Calamari Fritti	\$18
<i>Breaded and fried calamari tossed with pecorino and peperoncini's, served with Marinara.</i>	
Burrata & Tomatoes	\$24
<i>Hand stuffed Italian Burrata, sliced heirloom tomatoes, EVOO, 12 year old Balsamic vinegar, basil, Maldon sea salt, and cracked black pepper.</i>	
Insalata Tritata	\$16
<i>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.</i>	
Summer Peach & Focaccia	\$16
<i>Grilled focaccia, peach jam, Crescenza cheese, Prosciutto di Parma, 12 year old Balsamic vinegar, EVOO, and Arugula</i>	

CONTORNI (SIDES)

Chicken Breast	\$9
<i>Herb marinated and pan roasted.</i>	
Focaccia	\$7
<i>Sorella focaccia bread served with Extra Virgin Olive Oil and cracked black pepper</i>	
Garlic Bread	\$10
<i>House made focaccia topped with garlic butter and mozzarella. Served with Marinara.</i>	
Meatballs & Marinara	\$9
<i>Hand crafted meatballs, marinara, and Pecorino Romano cheese.</i>	
Shrimp Oreganata	\$12
<i>Garlic and citrus roasted shrimp finished with herbed breadcrumbs and EVOO</i>	



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

Casarecce al pesto	\$20
<i>Spiral shaped pasta, basil - pinenut pesto(#), grilled zucchini, tomato, preserved lemon pangrattato, Pecorino Romano</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	
Risotto di Mais	\$20
<i>Charred sweet corn risotto, finished with Calabrian chiles, Pecorino Romano, and EVOO</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	
Lasagna alla Bolognese	\$22
<i>Lasagna sheets layered with pork, beef, & veal ragu and ricotta cheese. Finished with pecorino fonduta and basil oil.</i>	
<i>This is a northern Italian style Lasagna, and is not made with red sauce!!</i>	
Spaghetti & Meatballs	\$21
<i>Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs.</i>	
<i>Topped with Pecorino Romano cheese.</i>	
Creste de Gallo alla Vodka	\$18
<i>Tube shaped pasta tossed with vodka - tomato cream sauce, basil.</i>	
<i>Topped with Pecorino Romano cheese.</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	
Veal Parmesan	\$25
<i>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.</i>	

*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. July 2025.(#) Contains pine nuts and cashews.

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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.

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

Cheeses

Pecorino Romano
Ricotta
Shredded Mozzarella
Fresh Mozzarella +\$2
Meats
Pepperoni
Italian Sausage
Chicken Breast (6 oz) +\$9
Prosciutto +\$4
Spanish Anchovies +\$3

Vegetables

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



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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. July 2025.