

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>	
Arancini	\$12
<i>Deep fried risotto balls stuffed with goat cheese and chives. Served with sweet pepper - harissa aioli.</i>	
Insalata Tritata	\$16
<i>Arugula, romaine, and Treviso tossed with Coro hot Soppressata, grannysmith apples, shaved fennel, candied walnuts, gorgonzola, artichoke hearts, pickled red onion, and buttermilk - herb vinaigrette</i>	
Black Mission Fig & Focaccia	\$16
<i>Grilled focaccia, black mission fig 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>Hand crafted meatballs, marinara, and Pecorino Romano cheese.</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, sundried tomato, preserved lemon pangrattato, Pecorino Romano</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4, Shrimp +\$12	
Stinco di maiale brasato	\$28
<i>Braised pork shank, creamy polenta, grilled Treviso, pork - red wine demi glace</i>	
Lasagna alla Bolognese	\$22
<i>Lasagna sheets layered with pork, beef, & veal ragu, pecorino fonduta, mozzarella, and ricotta cheese. Finished with pecorino fonduta and basil oil. Finished with vodka sauce and pecorino romano.</i>	
Spaghetti & Meatballs	\$21
<i>Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs. Topped with Pecorino Romano cheese.</i>	
Creste de Gallo alla Vodka	\$18
<i>Tube shaped pasta tossed with vodka - tomato cream sauce, basil. Topped with Pecorino Romano cheese.</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4, Shrimp +\$12	
Rigatoni al ragu di agnello	\$21
<i>Umpqua Valley Farms lamb, San Marzano tomatoes, soffritto, and Pecorino Romano</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. Spring/Summer 2024.(#) 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

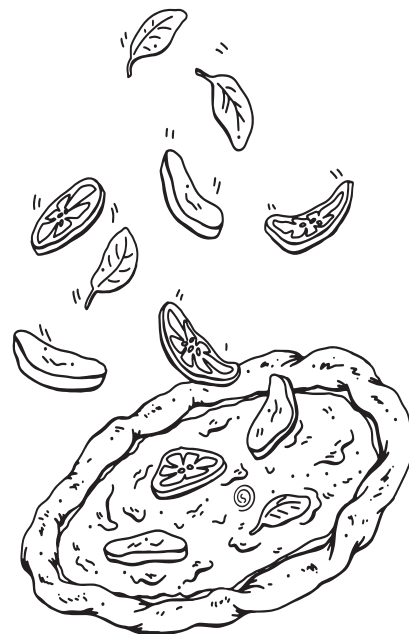
Italian Sausage, semi dried hot & sweet Italian peppers, San Marzano tomato sauce, fresh mozzarella, Pecorino Romano, shaved red onion, EVOO.

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.



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.

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.



Sauces

Marinara
Garlic Oil
San Marzano Tomato
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
Arugula
Castelvetro Olive
Artichoke Heart
Red Onion
Pepperoncini
Mushroom
Roasted Red Pepper
Sun dried Tomatoes
Roasted Garlic
Semi-dried sweet and hot peppers
Grilled Zucchini



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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. September 2025.