

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, Granny Smith apples, shaved fennel, candied walnuts, Gorgonzola, artichoke hearts, pickled red onion, and buttermilk - herb vinaigrette</i>	
Focaccia di Recco	\$14
<i>Warm grilled focaccia with roasted garlic purée, Prosciutto di Parma, melted Crescenza cheese, arugula, balsamic vinegar, and EVOO.</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>	
Polpette & Marinara	\$10
<i>Hand crafted meatballs, marinara, and Pecorino Romano cheese.</i>	
Gamberi Oreganata	\$12
<i>Oregano, garlic, and citrus breadcrumb stuffed shrimp. Prepared in garlic butter 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, artichoke hearts, sundried tomato, preserved lemon pangrattato, Pecorino Romano cheese.</i>	
Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4, Shrimp +\$12	
Gnocchi alla parigina	\$21
<i>Parisienne style Gnocchi, served with braised chicken, petite potatoes, chives, roasted chicken jus, and Pecorino Romano</i>	
Lasagna ai funghi	\$26
<i>Lasagna sheets layered with roasted Shiitake, Oyster, and Crimini mushrooms, Italian sausage, bechamel, mozzarella cheese, and Pecorino Romano. Served with Pecorino Fonduta.</i>	
Spaghetti e polpette	\$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 alla bolognese	\$22
<i>Rigatoni tossed with veal, beef, and pork ragu. Topped with Pecorino Romano cheese.</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. November 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.

WEEKLY SPECIALS

WEDNESDAY

Wine Night! 50% OFF

All bottles of wine in house

THURSDAY

Pizza & Pints Night! #PizzaAndPints

Pizzas** \$15

Draught Beers \$5

DESSERTS

Tiramisu \$10

Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

Gelato Pint / Scoop \$11 / \$5

***Vanilla, Chocolate, and Seasonal.

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

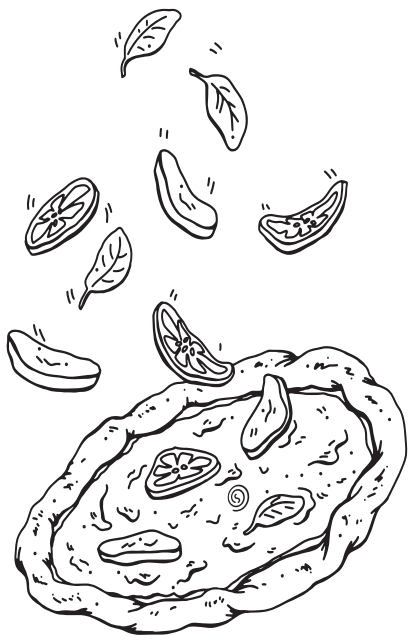
See server for daily offering.

Zeppoles \$12

See server for daily offering.



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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
Basil Pesto (#) + \$2

Cheeses

Pecorino Romano
Ricotta
Gorgonzola
Shredded Mozzarella
Fresh Mozzarella +\$2

Meats

Pepperoni
Italian Sausage
Chicken Breast (6 oz) +\$9
Prosciutto +\$4
Hot Soppressata +\$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



Gift Cards Available
online



Catering
Available

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. November 2025.