

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

Crema di Spinaci e Carciofi \$14

Artichoke - Spinach dip, served hot with herbed flatbread.

Calamari Fritti \$18

Breaded and fried calamari tossed with pecorino and peperoncini's, served with Marinara.

Arancini \$12

Deep fried risotto balls stuffed with goat cheese and chives. Served with sweet pepper - harissa aioli.

Insalata Tritata \$17

Arugula, romaine, and radicchio tossed with salt roasted beets, Coro hot Soppressata, Cara Cara oranges, shaved fennel, candied walnuts, goat cheese, artichoke hearts, pickled red onion, and buttermilk - herb vinaigrette

Focaccia di Recco \$12

Warm grilled focaccia with roasted garlic purée, Prosciutto di Parma, melted Crescenza cheese, arugula, balsamic vinegar, and EVOO.

CONTORNI (SIDES)

Chicken Breast \$9

Herb marinated and pan roasted.

House bread \$7

Soft Italian bread served with herbed olive oil

Garlic Bread \$10

house bread, split, and topped with garlic butter and mozzarella. Served with Marinara.

Polpette & Marinara \$10

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

Casarecce al pesto \$22

Spiral shaped pasta, basil - pinenut pesto(#), grilled zucchini, artichoke hearts, sundried tomato, braised chicken, preserved lemon pangrattato, Pecorino Romano cheese.

Vitello alla parmigiana \$25

Parmesan and bread crumb fried veal cutlet. Topped with marinara & mozzarella and served with spaghetti.

Lasagna ai funghi \$26

Lasagna sheets layered with roasted Shiitake, Oyster, and Crimini mushrooms, Italian sausage, bechamel, mozzarella cheese, and Pecorino Romano. Served with Pecorino Fonduta.

Spaghetti e polpette \$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, Shrimp +\$12

Rigatoni alla bolognese \$22

Rigatoni tossed with veal, beef, and pork ragu. Topped with Pecorino Romano cheese and pangrattato

*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. January 2026..(#) 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.

Diablo \$25

Italian Sausage, semi dried hot & sweet Italian peppers, Mama lil's goathorn chiles, calabrian chile oil, Castelvetro olives, spinach, fresh mozzarella

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

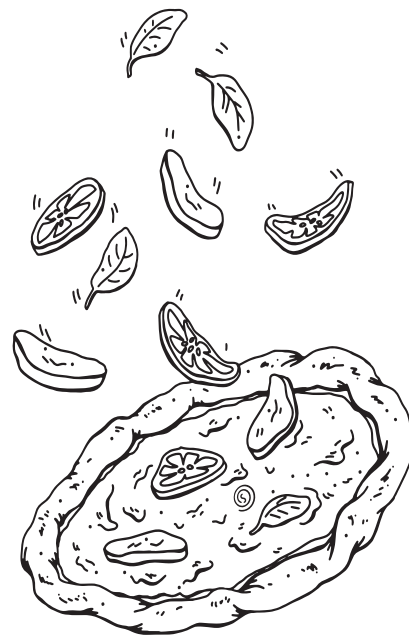
See server for daily offering.

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
Shredded Mozzarella
Fresh Mozzarella +\$2
Goat Cheese +\$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
Mama Lil's



Gift Cards Available
online



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. January 2026