

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 | |
| Crema di Spinaci e Carciofi | \$14 |
| <i>Artichoke - Spinach dip, served hot with herbed flatbread.</i> | |
| 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 | \$17 |
| <i>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</i> | |
| Focaccia di Recco | \$12 |
| <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> | |
| House bread | \$7 |
| <i>Soft Italian bread served with herbed olive oil</i> | |
| Garlic Bread | \$10 |
| <i>house bread, split, and topped with garlic butter and mozzarella. Served with Marinara.</i> | |
| Polpette & Marinara | \$10 |
| <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 | \$22 |
| <i>Spiral shaped pasta, basil - pinenut pesto(#), grilled zucchini, artichoke hearts, sundried tomato, braised chicken, preserved lemon pangrattato, Pecorino Romano cheese.</i> | |
| Vitello alla parmigiana | \$25 |
| <i>Parmesan and bread crumb fried veal cutlet. Topped with marinara & mozzarella and served with spaghetti.</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 and pangrattato</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. January 2026..(# Contains pine nuts and cashews.

SORELLA

HAND CRAFTED ITALIAN

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, Castelvetrano 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!

All bottles of wine in house

50% OFF

THURSDAY

Pizza & Pints Night!

*Pizzas***

Draught Beers

#PizzaAndPints

\$15

\$5

DESSERTS

Tiramisu \$10

Ladyfingers, coffee, mascarpone cheese, cocoa, rum.



Gelato Pint / Scoop \$11 / \$5

****Vanilla, Chocolate, and Seasonal.*

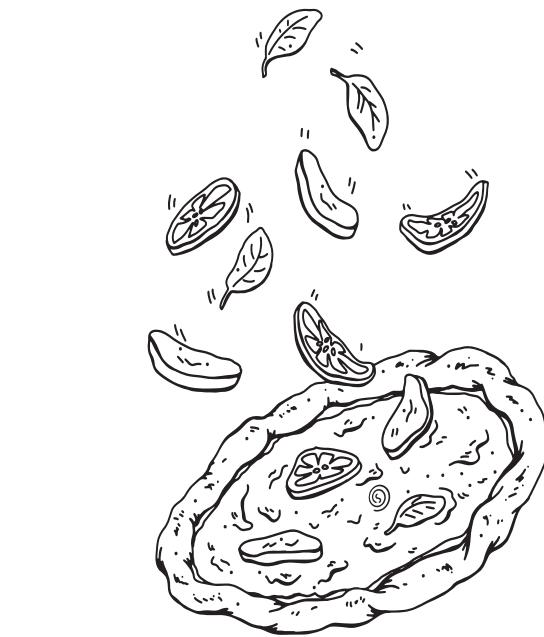


Cannoli (one/two) \$8/\$11

See server for daily offering.

Zeppoles \$12

See server for daily offering.



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

Vegetables

Basil

Arugula

Castelvetrano 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

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



#SorellaItalian | @SorellaItalian | SorellaItalian.com



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