

# 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**

Romaine, baby spinach, 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, baby spinach, 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, preserved lemon pangrattato, Pecorino Romano cheese.

**Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4, Shrimp +\$12**

**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  
Baby Spinach  
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