

SORELLA

HAND CRAFTED ITALIAN

ANTIPASTI

Caesar Salad*

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

Formaggio al Forno

A rich blend of four melted cheeses and Italian sausage, finished with Calabrian chile and served with roasted garlic crostini.

Calamari Fritti

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

Arancini

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

Insalata Tritata

Romaine, arugula, & radicchio tossed with marinated tomatoes, Coro hot Soppressata, orange supremes, shaved fennel, candied walnuts, goat cheese, artichoke hearts, pickled red onion, and buttermilk - herb vinaigrette.

Burrata con fragole

Burrata with Oregon Strawberries, arugula, candied hazelnuts, pickled mustard seeds, basil, strawberry - white balsamic vinaigrette. Served with roasted garlic crostini.



**Our dishes are hand crafted from the freshest ingredients.
All breads, pastas, and gelatos are made in-house for your delight.**

CONTORNI (SIDES)

Chicken Breast

Herb marinated and pan roasted.

House bread

Soft Italian bread served with herbed olive oil

Garlic Bread

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

Polpette & Marinara

Hand crafted meatballs, marinara, and Pecorino Romano cheese.

HOUSE-MADE PASTA AND SEGUNDI

Casarecce al pesto

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

Pollo alla parmigiana

Parmesan and bread crumb fried chicken breast. Topped with marinara & mozzarella and served with spaghetti.

Lasagna del Giorno

See our specials board for our daily offering.

Spaghetti e polpette

Spaghetti tossed in marinara sauce served with our pork and beef meatballs.

Topped with Pecorino Romano cheese.

Vongole alla Fra Diavolo

Tagliatelle with Manila clams, Italian sausage, in a spicy tomato-shellfish broth with Calabrian chile, garlic, and herbs.

Creste de Gallo alla vodka

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

Rigatoni tossed with 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. A 3% To-Go surcharge will be applied to all To-Go orders.(#) Contains pine nuts and cashews.

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SPECIALTY PIZZA

Gluten Free (GF) option+ \$7.

Pepperoni alla Sorella \$22

San Marzano tomato sauce, topped with Pecorino Romano, pepperoni, mozzarella, dried oregano.

Bianca \$25

Garlic confit sauce topped with ricotta, mozzarella, and Pecorino Romano cheeses, garlic chile honey, garlic oil, and basil.

Diablo \$26

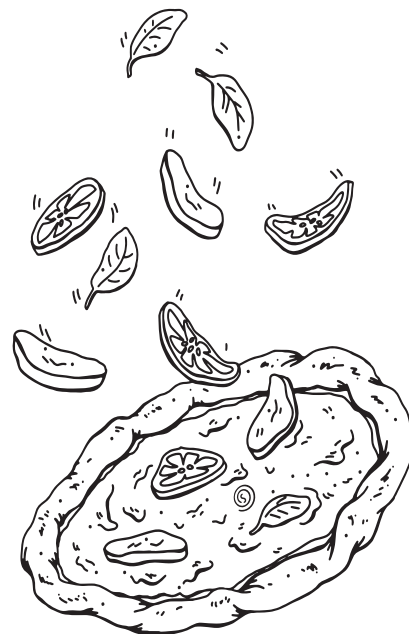
Italian Sausage, semi dried hot & sweet Italian peppers, Mama lil's goathorn chiles, calabrian chile oil, Castelvetro olives, spinach, fresh mozzarella

Margherita \$22

San Marzano tomato sauce topped with fresh mozzarella cheese and basil.

Capricciosa \$26

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) \$10/\$13

See server for daily offering.

Bombolini \$10

See server for daily offering.



BUILD YOUR OWN PIZZA

Gluten Free (GF) option+ \$8.

Starting at

\$20

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



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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. A 3% To-Go surcharge will be applied to all To-Go orders. June 2026.