

# SORELLA

HAND CRAFTED ITALIAN

## ANTIPASTI

### Caesar Salad\*

Romaine tossed with Caesar dressing, frico, toasted Pecorino bread crumbs, and Pecorino Romano cheese.

**Add Spanish anchovies + \$3, Add Chicken Breast + \$9, add Prosciutto di Parma +4**

\$15 Full / \$10 Half

### Four Cheese Dip

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

\$16

### Calamari Fritti

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

\$18

### Arancini

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

\$12

### 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.

\$17

### Burrata con fragole

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

\$21



**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

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**

\$25

### Pollo alla parmigiana

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

\$24

### Lasagna

Lasagna sheets layered with Italian sausage, mozzarella, ricotta, and marinara

\$26

### Spaghetti e polpette

Spaghetti tossed in marinara sauce served with our pork and beef meatballs. Topped with Pecorino Romano cheese.

\$21

### Vongole alla Fra Diavolo

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

\$28

### 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**

\$18

### Rigatoni alla bolognese

Rigatoni tossed with beef and pork ragu. Topped with Pecorino Romano cheese and preserved lemon pangrattato

\$22

\*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.

## CONTORNI (SIDES)

### Chicken Breast

Herb marinated and pan roasted.

\$9

### House bread

Soft Italian bread served with herbed olive oil

\$7

### Garlic Bread

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

\$10

### Polpette & Marinara

Hand crafted meatballs, marinara, and Pecorino Romano cheese.

\$10

# SORELLA

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## SPECIALTY PIZZA

Gluten Free (GF) option+ \$7.

### Pepperoni alla Sorella \$22

San Marzano pizza 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, and basil.

### Diablo \$26

San Marzano pizza sauce, Italian Sausage, semi dried hot & sweet Italian peppers, Mama lil's goathorn chiles, calabrian chile oil, Castelvetrano olives, spinach, fresh mozzarella

### Margherita \$22

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

### Capricciosa \$26

San Marzano pizza sauce topped with oil-cured artichokes, prosciutto, mushrooms, and fresh mozzarella.

## WEEKLY SPECIALS

### THURSDAY

#### Pizza & Pints Night!

Pizzas\*\*\*

Draught Beers

#PizzaAndPints

\$15

\$5

## DESSERTS

### Tiramisu \$10

Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

### Gelato Pint / Scoop \$11 / \$5

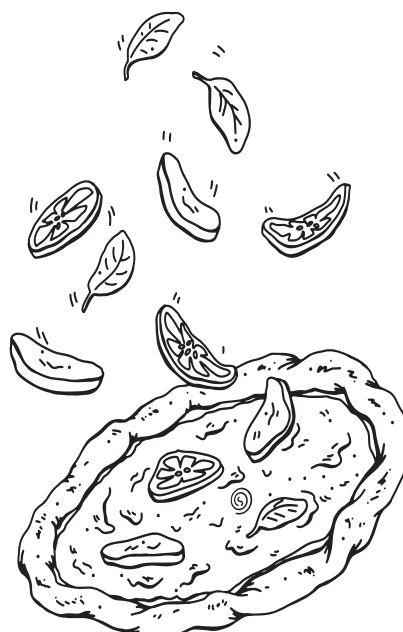
\*\*\*Vanilla, Chocolate, and Seasonal.

### Cannoli (one/two) \$10/\$13

See server for daily offering.

### Bomboloni \$9

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

San Marzano Pizza Sauce

Garlic Oil

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

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



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Gift Cards Available  
online



Catering  
Available

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