FEAST OF THE SEVEN FISHES
-CENTER OF THE TABLE-
$124 per person

WINE PAIRING
Tradizionale $99 // Riserva $195

SPUNTINI
Pane e Acciuga
Focaccia, Anchovy, Green Olive, Roasted Garlic
Petrossian Caviar Zeppole,
Farina Dumpling, Stracciatella, Prosciutto di San Daniele
$36 supplement per person

APERTIVO
Crudo di Tonno
Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Frita
Crudo di Cappesante
Nantucket Bay Scallops, Winter Citrus, Fennel Flowers

ANTIPASTI
Grilled Sardinian Octopus
Chickpea Conserva, Taggiasche olives
Vongole “Casino”
Baked Topneck Clams, Crispy Pancetta, Sweet Peppers

PRIMI
Gnochetti Sardi
Alaskan King Crab, Celery Hearts, Very Good Butter
$35 Add Black Winter Truffle
Risotto al Tartufo
Alba White Truffle Risotto, Meyer Lemon, Parmagiano Reggiano
$75 supplement

SECONDI
Marsala di Rana Pescatrice
Pancetta Roasted Monkfish, Porcini Mushroom, Marsala Sauce

CONTORNI
Olive Oil-Fried Patates
Spinaci e Chili

DOLCE
Scatola De Biscotti
Sorelle Signature Italian Cookie Box

Our Feast of the Seven Fishes Menu has been created for a shared experience. We do ask for full participation of the entire table.
CHRISTMAS EVE AT SORELLE
$145 per person

WINE PAIRING
$125

SPUNTINI
Choose 2 for the table

PANE
Fougasse, Roasted Garlic, World’s Best Olive Oil

WARM SICILIAN OLIVE
Orange, Fennel, Calabrian Chili

‘CACIO E PEPE’ POPCORN
Pecorino Romano, Toasted Black Pepper

ANTIPASTI
Choose 1 per person

SFORMATO DI TARTUFO
Warm Egg Custard, Toasted Hazelnuts, Black Winter Truffles

CRUDO DI TONNO
Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritta

ZUCCHA PARMIGIANA
Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta

TRICOLORE
Chicories, Walnut Agrodolce, Poached Pears, Gorgonzola

CAVIALE

ZEPPOLE
Farina Dumpling, Stracciatella, Prosciutto di San Daniele
$36 per person supplement

TRADIZIONALE
Zeppole, Egg Mimosa, Prosciutto di San Daniele serves 2-4
$95 supplement

*For parties of 6 or more, a 20% gratuity will be added for your convenience
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SORELLE RISTORANTE & BAR & MERCATO, 88 BROAD STREET, CHARLESTON, S.C.
**PASTA**
Choose 1 per person

**SORELLE SPAGHETTI**
Crispy Zucchini, Pomodoro, Burrata, Fresh Basil

**‘PILLOWS OF GOLD’ RICOTTA TORTELLONI**
Prosciutto Cotto, Very Good Butter, Balsamico

**WHITE TRUFFLE PAPARDELLE**
Hand-Shaped Bowties, Alba White Truffles, La Tur
$65 supplement

**TAJARIN AL RAGU**
Hand-Cut Pasta, Bolognese di Salsiccia, Parmigiano Reggiano

**BLACK TRUFFLE GNOCHETTI**
Alaskan King Crab, Celery Hearts, Very Good Butter
$35 supplement

**SECONDI**
Choose 1 per person

**LINE-CAUGHT SWORDFISH**
Piccata-Style, Sicilian Capers, Brown Butter

**STEAMED LOCAL SNAPPER ‘LIMONE’**
Fresh & Preserved Lemon Gremolata

**CHICKEN MILANESE**
King Tide Arugula, Winter Citrus, Parmigiano Reggiano

**PORK CHOP ALLA GRIGLIA**
Amaro Nonino, Brussel Sprouts, Cara Cara Orange

**BISTECCA ALLA FIORENTINA**
Rosemary Tallow, Dragoncello, Salmoriglio
40oz Dry-Aged Porterhouse
$105 supplement

**CONTORNI**
For the table

**PATATE**
Olive Oil-Fried Potatoes, Rosemary, Castelmagno

**SPINACI**
Sauteed Spinach, Sicilian Chili Crunch

**DOLCE**
For the table

**TIRAMISU DI RISO**
Carolina Gold Rice Pudding, Espresso, Mascarpone, Cocoa

**BUDINO DI CIOCOLATO**
Gianduja, Candied Hazelnuts, Nutella Crema, Caramel
**STORIA**

**88 BROAD STREET**

The early use of the building was by two different banks - the Bank of the United States in 1804 and the Bank of South Carolina in 1813. A deed recorded in 1833 signals the beginning of nearly a century of ownership of the building by the Hebrew Society, the oldest incorporated Jewish charitable organization in the United States, which chose the building to house its orphanage and other community services. Beyond its philanthropic purpose, the building also functioned as a center of Jewish culture and influence. Around 1931, the building provided office space for realtors and attorneys, residential space on its third floor, and a community gathering place in the basement bar.

**90 BROAD STREET**

Newspaper articles as early as 1783 show that 90 Broad Street (formerly 96 Broad Street) was a family-owned drugstore managed by Samuel Wilson. In the early 1800s, the space was used by a variety of tenants including a tailor and habit maker, a real estate office, and by 1806 it appears that the building was being run as a tavern called “Licensed Taverns No. 2.”

By 1875, an advertisement was published in the Charleston News and Courier on behalf of Simon Fogarty, a wholesale liquor dealer, promoting his variety of liquors available in the 90 Broad Street building. Based on his obituary published in the Evening Post in 1914, it is said that Fogarty resided in the building as well. So the property appears to have been used as a wholesale liquor store and as a boarding house simultaneously. By 1904, Barrette Novelty Trading Company opened at 90 Broad Street. This was also the year that Simon Fogarty founded the Pi Kappa Phi fraternity. The very first meeting was held in the 90 Broad Street building. Throughout the 1920s-40s it appears to have been used as a mix-use space with real estate offices and apartments available for rent.