CENTRO TAVOLA
-CENTER OF THE TABLE-
$124 PER PERSON

WINE PAIRING
Tradizionale $75 // Riserva $195

APERTIVO
Pane e Burrata e Prosciutto di Parma
Warm Sicilian Olives & Calabrian Chili Pepper
Marinated Ricotta Salata & Sardinian Bottarga
Petrossian Caviar Zeppole
Prosciutto, Straciatella
$36 per person supplement

ANTIPASTI
Crudo di Tonno
Rucolo e Finochio

PRIMI
Zucca Parmigiana
‘Pillows of Gold’
Sorelle Spaghetti

SECONDI
Line-Caught Swordfish ‘Piccata’
Chicken Milanese
Wagyu New York Strip
$85 per steak supplement

CONTORNI
Olive Oil-Fried Patates
Spinaci e Chili

DOLCE
Budino di Cioccolato
Gelato a Tavolo

Our Centro Tavola Menu has been created for a shared experience. We do ask for full participation of the entire table.

CAVIALE
ZEPPOLE
Farina Dumpling, Straciatella, Prosciutto di San Daniele 50

TRADIZIONALE
Zeppole, Egg Mimosa, Prosciutto di San Daniele serves 2–4 195

SPUNTINI
ARANCINI ‘CACIO E PEPE’
Acquerello Rice, Pecorino Romano, Toasted Black Pepper 14

WARM SICILIAN OLIVE
Orange, Fennel, Calabrian Chili 8

OSTRICHE CRUDO
6ea Low Country Cup Oysters, Honeydew Mignonette, Limoncello 25

PANE E SALUMI E FORMAGGIO

PANE 9
Fougasse, Roasted Garlic, World’s Best Olive Oil

SALUMI tre 39
Salame Calabrese
King Salumi, Asheville, NC 21
Sweet Onion, Last of the Season Cherries, Sicilian Chili Crunch

Mortadella con Pistachios
Emilia-Romagna, Italy 18
Pistachio Pesto, Straciatella

‘Nduja
King Salumi, Asheville, NC 22
Toasted Focaccia, Quince Butter, Pinzimonio, Ricotta Salata

FORMAGGIO tre 36
Fontina d’Aosta
Aosta Valley, Italy 16
Raw Cow’s Milk Cheese, Semi-Soft
Apple Mostarda, Extra Virgin Olive Oil

La Tur
Piedmont, Italy 19
Pasteurized Cow, Goat, and Sheep’s Milk Cheese, Soft Ripened
Pesto al Trapanese & Genco Almonds

Gorgonzola Dolce
Alessandra, Italy 15
Raw Cow’s Milk Cheese, Soft Blue Veined
Horsecreek Honey & Cracked Pepper
ANTIPASTI

GRILLED SARDINIAN OCTOPUS
Chickpea Conserva, Saffron Broth 26

SFORMATO DI TARTUFO
Warm Egg Custard, Toasted Hazelnuts, Black Winter Truffles 24

CRUDO DI TONNO
Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritto 25

ZUCCHA PARMIGIANA
Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta 17

SPAGHETTI SQUASH ALLA CARBONARA
Guanciale, Pecorino Romano, Balsamico Extra Vecchio 18

INSALATA

TRICOLORE
Chicories, Walnut Agrodolce, Poached Pears, Gorgonzola 17

RUCOLA E FINOCCHIO
King Tide Farms Arugula, Shaved Fennel
Green Apple, Grana Padana 16

PROSCIUTTO E FICHI
Brown Turkey Figs, Bona Furtuna Olive Oil, Clover & Honey 19

PASTA

PAPARDELLE DI VITELLO
Glazed Veal Osso Bucco, Thick Cut Egg Yolk Pasta 52

SORELLE SPAGHETTI
Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 27

LINGUINE ALLA SERENA
Colatura, Parmigiano Reggiano, Garlic Breadcrumbs 29

GNUDI ALL’AMATRICIANA
Arrabiata, Pecorino Romano, Guanciale 31

‘PILLOWS OF GOLD’ RICOTTA TORTELLONI
Prosciutto Cotto, Very Good Butter, Balsamico 33

TAJARIN AL RAGU
Hand-Cut Pasta, Bolognese di Salsiccia, Parmigiano Reggiano 33

For parties of 6 or more, a 20% gratuity will be added for your convenience.
*Eating 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.
TARTUFO

**TARTUFO BIANCO D’ALBA**  5g for 100  The White Alba Truffle surfaces for a short period between October and January. It is rare and magnificent, with a pungent aroma. This Italian delicacy is well known to enhance your pasta selection.

**FARFALLE DI TARTUFO BIANCO**  Hand-Shaped Bowties, Alba White Truffles, La Tur  125

**TARTUFO NERO**  5g for 50  The Black Winter Truffle, much like its Italian cousin, is available for a short period of time in the fall and winter months. The flavor profile is deep, rich, and earthy. The truffle has a stronger flavor that can complement a wider array of dishes from red meats to braises and hearty pastas.

**LASAGNA DI TARTUFO NERO**  Fontina d’Aosta, Potato Bechamel, Black Winter Truffles  65

PESCI

**LINE-CAUGHT SWORDFISH**  Piccata-Style, Sicilian Capers, Brown Butter  40

**STEAMED LOCAL SNAPPER ‘LIMONE’**  Fresh & Preserved Lemon Gremolata  45

**SHRIMP OREGANATA**  Carolina Shrimp, Scampi-Style, Sicilian Oregano  38

CARNE

**PORK CHOP ALLA GRIGLIA**  Amaro Nonino, Brussel Sprouts, Cara Cara Orange  49

**CHICKEN MILANESE**  King Tide Arugula, Winter Citrus, Parmigiano Reggiano  35

**BISTECCA ALLA FIORENTINA**  Rosemary Tallow, Dragoncello, Salmoriglio  168 [for two]

CONTORNI

**PATATE**  Olive Oil-Fried Potatoes, Rosemary, Castelmagno  12

**CAVOLFIORE**  Fire-Roasted Cauliflower, Sicilian Chilis, Herbs  13

**SPINACI**  Sauteed Spinach, Sicilian Chili Crunch  13

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SORELLE RISTORANTE e BAR e MERCATO, 88 BROAD STREET, CHARLESTON, S.C.

SORELLE “SO-REH-LAY”

From approximately 1887-1920, two sisters, Florida and Doridina Fabian, ran a school inside the Hebrew Society at 88 Broad Street. The school was for local children whose families couldn’t afford traditional education. Sorelle, the Italian word used to describe close friends that are like sisters, not only ties to the history of the building and its former inhabitants, but also to the welcoming environment that embodies both Southern Italian cuisine and true Southern hospitality. It was a welcoming place for early Charlestonian settlers, and a well-known and loved part of this neighborhood’s story.

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.