Feast of the Seven Fishes is a deeply rooted tradition in Southern Italy, known as La Vigilia. The events honor the period of anticipation leading up the midnight before Christmas. This grand meal is a celebration of bounty and family. The traditional feast varies from house to house, but one thing that reigns consistent is the family-style preparation, breaking bread with friends and loved ones around the table.

Our Feast of the Seven Fishes menu is shared across five courses, highlighting the tradition of the season with bright flavors of a Sorelle experience.

We kindly request that the entire table participates in this dining experience.
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, Stracciattella, Prosciutto di San Daniele
$36 supplement per person

APERTIVO
Crudo di Tonno
Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritta

Crudo di Cappesante
Nantucket Bay Scallops, Winter Citrus, Fennel Flowers

ANTIPASTI
Grilles Sardinian Octopus
Chickpea Conserva, Taggiasche olives

Vongole “Casino”
Baked Topneck Clams, Crispy Pancetta, Sweet Peppers

PRIMI
Gnochetti Sardi
Alaskan King Crab, Celery Hears, Very Good Butter
$35 Add Black Winter Truffle

Risotto al Tartufo
Alba White Truffle Risotto, Meyer Lemon, Parmagiano Reggiano
$75 supplement

SECONDI
Whole-Roasted Black Bass
Preserved Lemon Gremolaa

CONTORNI
Olive Oil-Fried Patates
Spinaci e Chili

DOLCE
Scatola De Biscotti
Sorelle Signature Italian Cookie Box

Executive Chef: Nick Dugan

Our Feast of the Seven Fishes Menu has been created for a shared experience. We do ask for full participation of the entire table.