

LAMILL COFFEE

MINA BLEND DRIP	3.00
ESPRESSO	3.00
MACCHIATO	3.25
CORTADO	3.50
SHAKERATO	5.00
AMERICANO	3.75
CAPPUCCINO	4.00
CAFÉ LATTE	5.00
CARAMEL LATTE	6.00
MOCHA LATTE	6.00
COLD BREW	7.00
ADD HOUSE MADE SYRUP	1.00
VANILLA, CHOCOLATE, SALTED CARAMEL HONEY LAVENDER, SEASONAL FLAVORS	
CHOICE OF ALMOND OR OAT MILK	0.75

RISHI TEA

HOT TEA	6.00
Jasmine Pearls, Peppermint, Tumeric Ginger English Breakfast, Earl Grey, Decaf Chamomile	
MATCHA GREEN TEA LATTE	8.00
MASALA CHAI LATTE	8.00
ASSAM ICED TEA	4.50

GELATO

VANILLA BEAN

NUTELLA

PISTACHIO

LEMON SORBETTI

CORNETTO 1.50

TOPPINGS 0.75 EACH

RAINBOW SPRINKLES

WHITE CHOCOLATE PIZZELLE CRUNCH

MINI CHOCOLATE CHIP

AMARENO CHERRIES

WHIPPED CREAM

Sorelle

RISTORANTE e BAR e MERCATO



BREAKFAST

GREEK YOGURT PARFAIT 8.00

Vanilla Greek Yogurt, House Made Granola, Seasonal Fruit

SEASONAL VEGETABLE QUICHE 10.00

Pecorino, Romano, Sweet Onion, Shaved Fennel [NF, Veg]

BREAKFAST PANINO 14.00

Storey Farms Egg, Pistachio Pesto, Fontina Cheese

BREAKFAST CROISSANT 16.00

Sorelle Sausage Patty, Storey Farms Egg
Stracchino, Maple Chili

BREAKFAST CROISSANT 16.00

Sorelle Sausage Patty, Storey Farms Egg
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WHIPPED RICOTTA TOAST 12.00

Fig Jam, Season Fruit, Extra Virgin Olive Oil, Sea Salt

AVOCADO BRUSCHETTA 12.00

Local Sourdough, Sliced Avocado
Pickled Shallot, Ricotta Salata

SANDWICHES

TUSCAN TURKEY 16.00

Sundried Tomato Pesto, Whipped Ricotta, Arugula, Balsamic

CAPRESE 15.00

Heirloom Tomato, Pistachio Pesto, Stracciatella [Veg]

EGGPLANT 15.00

Hot-Pressed, Eggplant Conserva, Sopressata
Burrata, King Tide Basil

MORTADELLA 16.00

Pistachio Pesto, Stracciatella

MEATBALL 15.00

Fresh Mozzarella, Pomodoro, Garden Basil [NF]

SPICY CHICKEN CAESAR 17.00

Fried Chicken Cutlet, Spicy Caesar Dressing
'Nduja Garlic Aioli, Romaine, Lemon [NF]

ITALIAN HERO 16.00

Genoa Salami, Italian Ham, Capicola, Provolone
Shredded Lettuce, Garlic Aioli, Oil & Vinegar [NF]

SALADS

WILD ARUGULA & SHAVED FENNEL 10.00

Lemon Vinaigrette, Grana Padano, Seasonal Fruit [GF, NF]

CHOP CHOP 12.00

Italian Dressing, Salumi, Ricotta Salata, Olives, Pepperoncini

SORELLE SPICY CAESAR 11.00

Little Gem Lettuce, Crispy Chickpeas, Spicy Caesar Dressing

TRICOLORE 11.00

Arugula, Radicchio, Walnut, Goat Cheese, Maple Vinaigrette

ANCIENT GRAINS 14.00

Farro, Quinoa, Broccolini, Pine Nut, Pecorino
Roasted Squash, Tangy Citrus Vinaigrette [Veg]

SICILIAN-STYLE PIZZA

BY THE SLICE 6.00 | WHOLE PIZZA 40.00

NANA'S PIE

Pomodoro, Mozzarella, Pecorino, Fried Garlic [NF, Veg]

CALABRIAN

Fresh Mozzarella, Cup 'N Char Pepperoni, Local Honey [NF]

ANTIPASTO

YELLOWFIN TUNA SALAD 16.00

Tuna Conserva, Extra Virgin Olive Oil
Calabrian Chile, Lemon

SNACK BOX 20.00

Prosciutto San Daniele, Salame, Provolone, Giardiniera
Focaccia, Olive Oil & Balsamico

SOUP

ITALIAN WEDDING SOUP 8.00

Italian Sausage, Fregula, Tomato, Spinach, Garlic

SIDES

CHICKEN CUTLET 5.00

TUNA SALAD 10.00

BAG OF CHIPS 4.00

CHILDREN'S OFFERINGS

CHICKEN MILANESE STRIPS 9.00

Fried Chicken Cutlet, Choice of Dipping Sauce

SORELLE AB&J 7.00

Choice of Bread, Vegan Almond Butter, Raspberry Preserves

PIZZA BITES 6.00

Sicilian Pizza, Pomodoro Dipping Sauce

HAM AND CHEESE 6.00

Choice of Bread, Italian Ham, Provolone Cheese

PASTRIES SINGLE | HALF DOZ | DOZEN

COCONUT MACAROON (GF) 4.00

DOUBLE CHOCOLATE COOKIE (GF) 4.00

PISTACHIO MATCHA COOKIE 4.00

BROWN BUTTER CHOCOLATE CHIP 4.00

BUTTER CORNETTO 5.00 | 25.00 | 50.00

FILLED CORNETTO 7.00 | 35.00 | 70.00

CHOCOLATE CORNETTO 6.00 | 30.00 | 60.00

ALMOND CORNETTO 6.00 | 30.00 | 60.00

MARITOZZO 5.00 | 25.00 | 50.00

BOMBOLONI 5.00 | 25.00 | 50.00

CANNOLI 3.00 | 15.00 | 30.00

RAINBOW COOKIE 3.00 | 15.00 | 30.00

SFOGLIATELLE 5.00 | 25.00 | 50.00

BISCOTTI 4.00 | 20.00 | 40.00