

Sorelle

SPECIAL EVENTS

SI ACCOMODI

Southern Italy meets Southern hospitality at Sorelle, a dining destination like no other on Charleston's storied Broad Street.

Inspired by Italy's all-day cafes, abundant markets and rich culinary traditions, Sorelle features a mercato, central bar, wine room, pizza counter, grand dining room, and exclusive chef's table, offering a variety of experiences for every food lover.



ABOUT US

CHEF-PARTNERS

Chef Michael Mina
Chef Adam Sobel

GENERAL MANAGER

Dario Vigil

EXECUTIVE CHEF

Nick Dugan

LEAD SOMMELIER

Simon Kaufmann

SPECIAL EVENTS

RESTAURANT BUYOUT

Main Dining | 60 seated

PRIVATE DINING ROOM

Indoors | 8 seated; 25 reception

HOURS OF OPERATION

RESTAURANT

Daily: 5pm-10pm

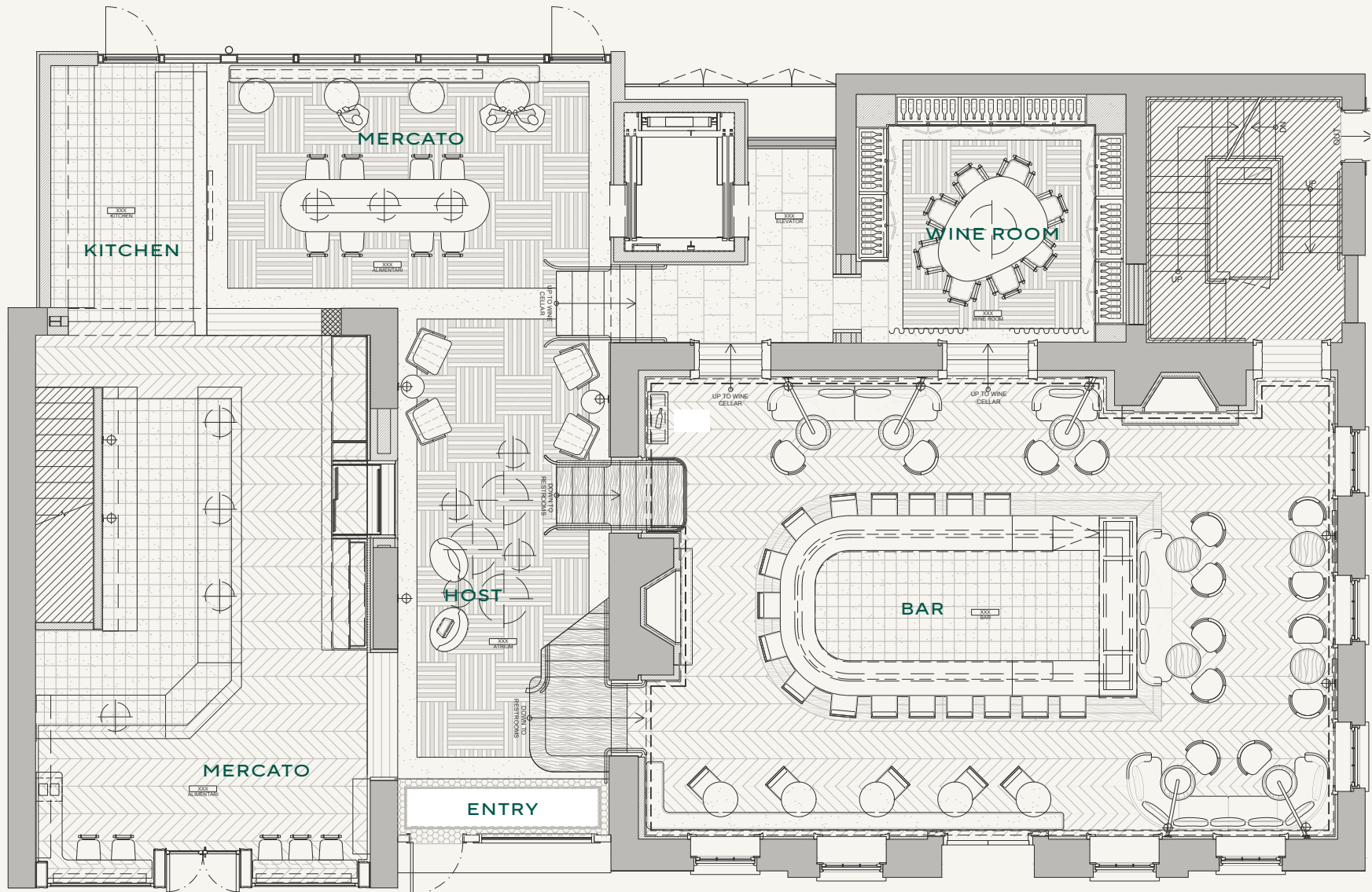
BAR

Daily: 4:30pm-10pm

MERCATO

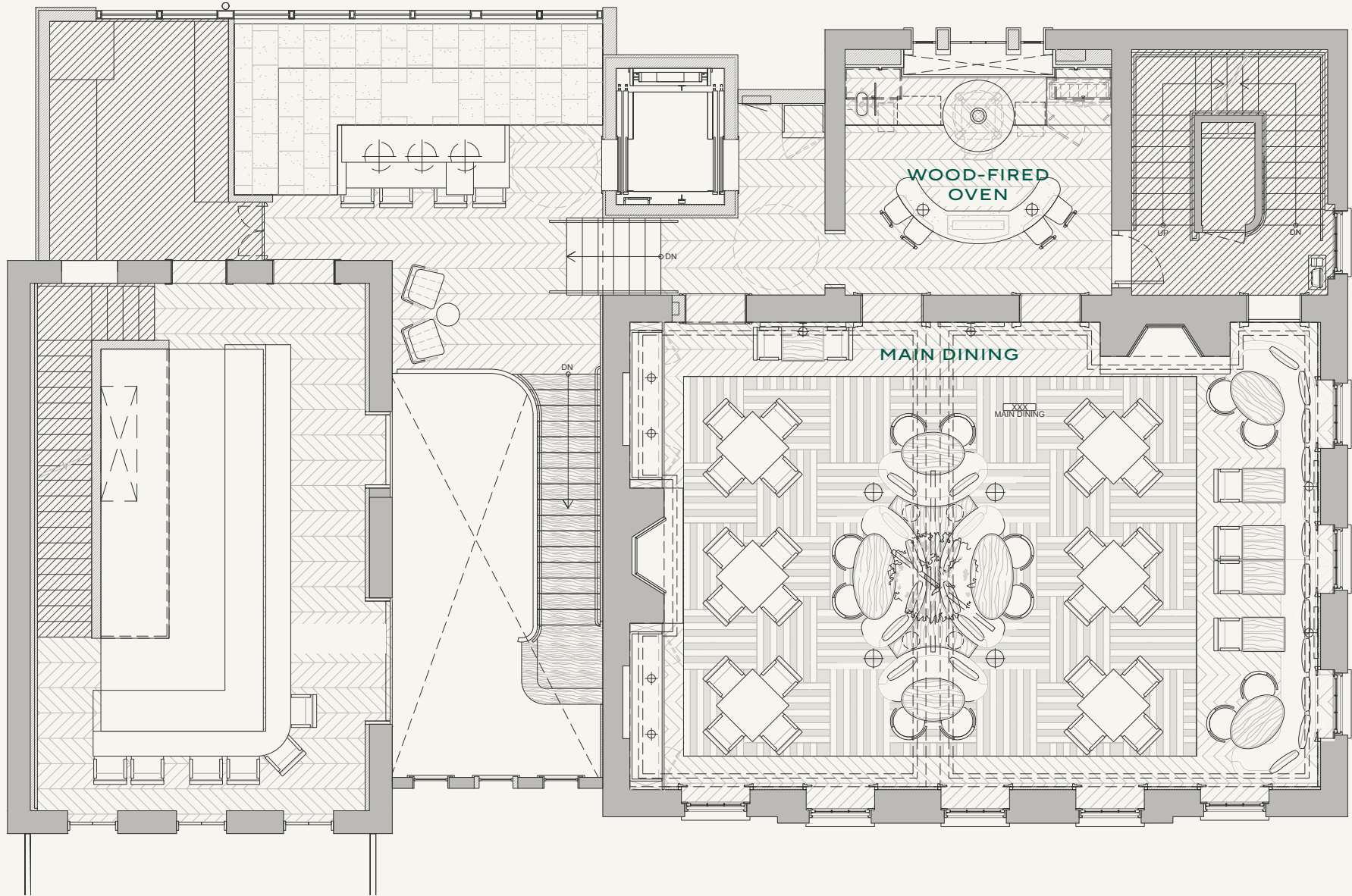
Daily: 8am-4pm

FIRST FLOOR



MERCATO | BAR | WINE ROOM

SECOND FLOOR



MAIN DINING | WOOD-FIRED OVEN

MAIN DINING

Playing homage to downtown Charleston with its classic décor, the main dining room features botanical artwork and large, inviting banquettes.

With its 11-foot ceilings, original moldings, historic architectural details, and two working fireplaces, Sorelle's main dining room is a flawless setting for an elegant lunch or lively dinner.

60 seated

** Main dining room only available to rent as part of a full buyout **



SECOND FLOOR / MAIN DINING



PRIVATE DINING ROOM

Sorelle's 3rd floor private dining area offers an intimate experience with a touch of luxury. Designed by Meyer Davis Studios, the interior boasts an eight-person, round, marble dining table with comfortable velvet chairs, a billiards table, and a relaxing lounge area with a large television and private ensuite restroom. The outdoor terrace offers a view of a small historic park, and is complete with a gas firepit, dining table, lounge furnishings, and an outdoor television for all your al fresco entertaining needs.

8 seated | 25 reception

** The patio accommodates 8 seated and 25 reception guests which is contingent on weather. Inclement weather may impact the ability to accommodate larger group sizes.**





MANGIAMO

Helmed by Chefs Adam Sobel and Nick Dugan, Sorelle's kitchen offers a modern spin on classic Southern Italian cuisine made with Lowcountry ingredients, from fresh pastas and wood-fired pizzas to refined seafood dishes. Inspired by Italy's convivial drinking culture, the cocktail and wine menus feature an extensive collection of Italian spirits and wines that celebrate the diverse regions of the country.

CANAPÉS

SHARABLE PLATTERS

SERVES 8 GUESTS

SALUMI \$210

Selection of 5 Imported Sliced Meats,
House-Made Conservas, Pickles, Spreads

FROMAGGIO \$210

Selection of 5 Imported Cheeses, Honeycomb,
House-Made Conservas, Pickles, Spreads

ICE COLD RAW BAR \$295

East Coast Oysters, Carolina Shrimp,
Alaskan King Crab, Maine Lobster

CAZZIMPERIO \$65

Local Raw Vegetables, Bagna Cauda,
Pinzimonio, Pesto alla Trapanese

CAVIALE TRADIZIONALE \$650

4oz Petrossian Imperial Daurenki Caviar
Zeppole, Egg Mimosa, Prosciutto di San Daniele

PRICE PER EACH

CLAMS DIAVALO 5

Calabrian Chili, Fennel Pollen

POLPETTE SLIDERS 6

Ricotta Meatballs, Fresh Mozzarella

ARANCINI 'CACIO E PEPE' 5

Acquerello Rice, Pecorino Romano, Black Pepper

PROSCIUTTO ZEPPOLE 6

Farina Dumpling, Prosciutto di Parma

PIZZA AL TAGLIO 5

Sicilian-Style Pizza

MORTADELLA PANINO 6

Fennel-Almond Pesto, Stracciatella

CRUDO CARNE 6

Steak Tartare, Truffle

CAZZIMPERIO & PESTO ALLA TRAPPANESE 5

Vegetable Crudit , Almond Pesto

SWEETS

CANNOLI 5

Mascarpone, Ricotta, Chocolate

SFOGLIATELLE 5

Puff Pastry, Vanilla Cream

RAINBOW COOKIE 4

Traditional Italian-American Cookies

BUDINO 5

Chocolate, Salted Caramel

SEASONAL CROSTATAT 5

Cornmeal Crust, Roasted Fruit

SIGNATURE SORELLE LUNCH

\$85 PER PERSON | 4 COURSE SUPPLEMENT +\$30 PER PERSON | INDIVIDUALLY PLATED

ANTIPASTI

SELECT TWO

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes
Calabrian Chili, Fennel Pollen

CAPRESE

Heirloom Tomatoes, Buffalo Burrata, Garden Basil

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Strawberries

PRIMI

SELECT TWO

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

PILLOWS OF GOLD TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico

SEASONAL PASTA

Chef's Seasonal Preparation
Inquire with Dates for Details

SECONDI

SUPPLEMENT 30PP
SELECT TWO

LINE CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

CHICKEN MILANESE

King Tide Arugula, Winter Citrus, Parmigiano Reggiano

SECONDI VEGETARIANA

Chef's Seasonal Preparation
Inquire with Dates for Details

DOLCE

SELECT ONE

SEASONAL CROSTATA

Strawberry Tart, Pecan Struesel,
Basil Ricotta Gelato

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso,
Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts,
Nutella Crema, Caramel

SORELLE FAMIGLIA LUNCH

\$70 PER PERSON | 4 COURSE SUPPLEMENT +\$20 PER PERSON | SERVED FAMILY STYLE

ANTIPASTI

SELECT TWO

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes
Calabrian Chili, Fennel Pollen

CAPRESE

Heirloom Tomatoes, Buffalo Burrata, Garden Basil

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Strawberries

PRIMI

SELECT TWO

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

PILLOWS OF GOLD TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico

SEASONAL PASTA

Chef's Seasonal Preparation
Inquire with Dates for Details

SECONDI

SUPPLEMENT 20PP
SELECT TWO

LINE CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

CHICKEN MILANESE

King Tide Arugula, Winter Citrus, Parmigiano Reggiano

SECONDI VEGETARIANA

Chef's Seasonal Preparation
Inquire with Dates for Details

DOLCE

SELECT ONE

SEASONAL CROSTATA

Strawberry Tart, Pecan Struesel,
Basil Ricotta Gelato

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso,
Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts,
Nutella Crema, Caramel

SIGNATURE SORELLE EXPERIENCE

\$195 PER PERSON | INDIVIDUALLY PLATED

CAVIALE E MOZZARELLA

SUPPLEMENT 55PP

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

ANTIPASTI

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes, Calabrian Chili, Fennel Pollen

INSALATA

INSALATA TRICOLORE

Ruby Red Grapefruit, Polenta Croutons, Negroni Vinaigrette

PASTA

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

PESCE

STEAMED LOCAL BLACK BASS

Fresh & Preserved Lemon Gremolata

CARNE

BISTECCA FIORENTINA

New York Strip Steak, Salmoriglio, Dragoncello

DOLCE

LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva, White Chocolate

SORELLE CLASSICO MENU

\$125 PER PERSON | FAMILY-STYLE

CAVIALE E MOZZARELLA

SUPPLEMENT 55PP

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

ANTIPASTI

SELECT TWO
PARTIES OF 20+, SELECT ONE

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes
Calabrian Chili, Fennel Pollen

INSALATA TRICOLORE

Ruby Red Grapefruit, Polenta Croutons
Negroni Vinaigrette

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Strawberries

PASTA

SUPPLEMENT 20PP
SELECT ONE

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

SECONDI

SELECT THREE

LINE CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili,
Sicilian Oregano

BONE-IN HERITAGE PORK CHOP

Amaro Nonino Agrodolce, Cherry Mostarda,
Toasted Pecans

HERITAGE CHICKEN ALLA GRIGLIA

Lambrusco Glaze
Sweet & Sour Cipollini Onions

BISTECCA FIORENTINA

SUPPLEMENT 25
New York Strip Steak, Garlic-Rosemary Tallow,
Salmoriglio, Dragoncello

SECONDI VEGETARIANA

Chef's Seasonal Preparation

CONTORNI

FOR THE TABLE

PATATES

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

FUNGHI

Wood-Fired Mushrooms, Salsa Verde

SCAROLA

Braised Greens, Sorrento Lemon, Calabrian Chili

BROCCOLI

Oven-Roasted, Bagna Cauda, Parmigiano

DOLCE

SELECT ONE

LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva,
White Chocolate

SEASONAL CROSTATAT 5

Cornmeal Crust, Roasted Fruit

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso,
Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts,
Nutella Crema, Caramel

SORELLE FAMIGLIA MENU

\$155 PER PERSON | BUFFET-STYLE

CAVIALE E MOZZARELLA

SUPPLEMENT 55PP

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

ANTIPASTI

SELECT TWO

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes
Calabrian Chili, Fennel Pollen

INSALATA TRICOLORE

Red Grapefruit Grapefruit, Polenta Croutons
Negroni Vinaigrette

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Strawberries

PASTA

SUPPLEMENT 20PP

SELECT ONE

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

SECONDI

SELECT THREE

LINE-CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili,
Sicilian Oregano

BONE-IN HERITAGE PORK CHOP

Amaro Nonino Agrodolce, Cherry Mostarda,
Toasted Pecans

POLLO AL LAMBRUSCO

Pine Honey Glazed Half Chicken,
Sweet & Sour Cipollini Onions

HERITAGE CHICKEN ALLA GRIGLIA

Lambrusco Glaze
Sweet & Sour Cipollini Onions

BISTECCA FIORENTINA

SUPPLEMENT 25

New York Strip Steak, Garlic-Rosemary Tallow,
Salmoriglio, Dragoncello

SECONDI VEGETARIANA

Chef's Seasonal Preparation

CONTORNI

FOR THE TABLE

PATATES

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

FUNGHI

Wood-Fired Mushrooms, Salsa Verde

SCAROLA

Braised Greens, Sorrento Lemon, Calabrian Chili

BROCCOLI

Oven-Roasted, Bagna Cauda, Parmigiano

DOLCE

SELECT THREE

LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva,
White Chocolate

CROSTATA DI PERE

Anju Pear, Polenta Crust, Anisette Gelato

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso,
Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts,
Nutella Crema, Caramel

A close-up, artistic photograph of a dining table. In the foreground, a tall wine glass filled with white wine stands on the left. To its right, a hand holds a wine glass filled with red wine. In the center, a small, lit candle in a glass holder provides a warm glow. The background is softly blurred, showing more wine glasses and a vase with flowers. The overall atmosphere is elegant and intimate.

CONTACT

Get in touch for more information and to
start planning your event.

You can find us at:
events@sorellecharleston.com

SORELLE RISTORANTE e BAR e MERCATO AT 88 BROAD STREET, CHARLESTON, S.C.
(843) 974-1575 | events@sorellecharleston.com | sorellecharleston.com