Sorelle

SPECIAL EVENTS
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
Playing homage to downtown Charleston with its classic décor, the main dining room features botanical artwork and large, inviting banquette sets. 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 **
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.**
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, Stracchiatella

**CRUDO CARNE** 6
Steak Tartare, Truffle

**CAZZIMPERIO & PESTO ALLA TRAPPANESE** 5
Vegetable Crudité, 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

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TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
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 TROTTOLINI
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 MILANESI
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 Streusel, Basil Ricotta Gelato

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

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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
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 CIOCOLATO
Gianduja, Candied Hazelnuts, Nutella Crema, Caramel

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
SORELLE CLASSICO MENU
$125 PER PERSON | FAMILY-STYLE

CIAVIALE 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

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
SORELLE FAMIGLIA MENU
$155 PER PERSON | BUFFET-STYLE

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 Cippoloni Onions

HERITAGE CHICKEN ALLA GRIGLIA
Lambrusco Glaze, Sweet & Sour Cippoloni Onions

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

SECONDI VEGETARIANA
Chef’s Seasonal Preparation

CONTOINI
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
Anji Pear, Polenta Crust, Anisette Gelato

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

BUDINO DI CIOCCOLATO
Gianduja, Candied Hazelnuts, Nutella Crema, Caramel

TAX & GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
CONTACT

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

You can find us at:
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