Michael Mina has had a busy year so far. Fresh from revamping his Wine Spectator Best of Award of Excellence–winning Stripsteak in Las Vegas, the chef-restaurateur unveiled a new Italian restaurant, Sorelle, in Charleston, S.C., in February. A collaboration with Charleston’s Beemok Hospitality Collection, Sorelle is Mina’s first South Carolina establishment and joins an acclaimed group of Mina Group restaurants, including his namesake in Las Vegas and a number of Restaurant Award–winning Bourbon Steak locations across the U.S.

"We hope that Sorelle will bring a new kind of dining experience to Charleston and become a beloved neighborhood staple and must-visit destination within the city," Mina told Wine Spectator via email. "We always strive to create unforgettable experiences for our guests."
Sorelle occupies three adjoining townhouses on Charleston's Broad Street, the largest of which, 88 Broad Street, dates to the late 18th century. The building's first floor features the Mercato, where guests can enjoy a range of casual options: paninis, Sicilian pizzas, salads and pastries, along with Italian gourmet products to take home. There is also an adjoining bar focused on Italian wines and amari. Upstairs, next to the dining room, is a separate counter offering pizzas and antipasti.

For the dining room, Mina has developed a menu with chef-partner Adam Sobel and executive chef Nick Dugan, both alums of Bourbon Steak in Washington, D.C. This includes a variety of *spuntini*, Italian-inspired snacks like arancini with ragu Bolognese and "Nana's" stuffed peppers. In addition to salumi, salads, antipasti and pastas, there are larger plates like pasta-baked branzino with eggplant caponata, a bone-in heritage pork chop and a bistecca Fiorentina. "Sorelle has been a labor of love for Mina Group, but especially for [Sobel and Dugan]," said Mina. "So what I am most excited to see is this concept come to life and for Charleston to get to experience something that they have put their all into perfecting."
Italy is also central to wine director (and Master Sommelier) Jeremy Shanker’s frequently changing, 350-wine list, with everything from Barolo to Amarone to Chianti Classico, plus picks from lesser-known regions like Valtellina, Valle d’Aosta and Liguria. "While there are wines from nearly every Italian province on the wine list, the focus is on northern and central Italian wines, to match the culinary concept," Shanker explained, noting that the list includes leading names such as Canalicchio di Sopra, Fontodi and Giuseppe Quintarelli. A section of the list focuses on New World wines made from Italian grape varieties (Sagrantino and Vermentino, for instance); beyond Italian grapes, there are Burgundy, Rhône, Champagne, Oregon Pinot Noir and Napa Valley Cabernet Sauvignon bottlings.

"We wanted to create something that didn't yet exist in Charleston," said Shanker. "A great amount of effort went into not only finding some of the most scarce and sought-after wines available, but pricing them fairly so that guests can realistically drink them for comparably much lower prices." Alternatively, guests can look to Italian-inspired cocktails like the Sorelle Italian Soda (with vanilla cream soda and whipped cream), the Lambretta (a Campari-Aperol spritz) and the Garibaldi (a mix of Campari and orange juice).

Design firm Meyer Davis Studio has given Sorelle plenty of historic, Southern charm, with wall murals, crown molding and parquet floors. These join more modern and Italian-influenced elements, like leather benches, brass lighting fixtures and marble countertops.—C.D.