FEAST OF THE SEVEN FISHES

-CENTER OF THE TABLE-

$124 PER PERSON

WINE PAIRING
Tradizionale $99 // Riserva $195

SPUNTINI
Pane e Acciuga
Petrosian Caviar Zeppole
$36 supplement per person

APERTIVO
Tuna Crudo
Bay Scallop Crudo
Sunchokes, Tangerine, Agrumato

ANTIPASTI
Grilled Sardinian Octopus
Clams “Casino”
Baked Topneck Clams, Crispy Pancetta, Sweet Peppers

PRIMI
Gnocchetti Sardi
Alaskan King Crab, Celery Heart, Meyer Lemon
$35 Add Black Winter Truffle
Alba White Truffle Farfalle
Hand-Shaped Bowties, Alba White Truffles, La Tur
$75 supplement

SECONDI
Monkfish Marsala
Pancetta Roasted Monkfish
Porcini Mushroom, Marsala

Wagyu NY Strip
$85 supplement per steak

CONTORNI
Olive Oil-Fried Patates
Spinaci e Chili

DOLCE
Scatola De Biscotti
Sorelle Signature Italian Cookie Box

CAVIALE

ZEPPOLE
Farina Dumpling, Stracciatella, Prosciutto di San Daniele 50

TRADIZIONALE
Zeppole, Egg Mimosa, Prosciutto di San Daniele serves 2-4 195

SPUNTINI

CLAMS “CASINO”
Baked Topneck Clams, Crispy Pancetta, Sweet Peppers 14

ARANCINI ‘CACIO E PEPE’
Acquerello Rice, Pecorino Romano, Toasted Black Pepper 14

WARM SICILIAN OLIVE
Orange, Fennel, Calabrian Chili 8

OSTRICHE CRUDE
6th Low Country Cup Oysters, Apple Mignonette, Limoncello 25

PANE E SALUMI E FORMAGGIO

PANE 9
Focaccia, Roasted Garlic, Calabrian Pepper

SALUMI tre 39
Salame Calabrese
King Salumi, Asheville, NC 21
Sweet Onion, Last of the Season Cherries, Sicilian Chili Crunch

Mortadella con Pistachio
Emilia-Romagna, Italy 18
Pistachio Pesto, Stracciatella

‘Nduja
King Salumi, Asheville, NC 22
Toasted Focaccia, Quince Butter, Pinzimonio, Ricotta Salata

FORMAGGIO tre 36
Fontina d’Aosta
Aosta Valley, Italy
Raw Cow’s Milk Cheese, Semi-Soft 16
Apple Mostarda, Extra Virgin Olive Oil

La Tur
Piedmont, Italy
Pasteurized Cow, Goat, and Sheep’s Milk Cheese, Soft Ripened 19
Pesto ai Trapanese & Genco Almonds

Gorgonzola Dolce
Alessandra, Italy
Raw Cow’s Milk Cheese, Soft Blue Veined 15
Horscreek Honey & Cracked Pepper

Our Centro Tavola Menu has been created for a shared experience.
We do ask for full participation of the entire table.
ANTIPASTI

GRILLED SARDINIAN OCTOPUS
Chickpea Conserva, Saffron Broth 26

BAY SCALLOP CRUDO
Sunchokes, Tangerine, Agrumato 24

SFOMATO DI TARTUFO
Warm Egg Custard, Toasted Hazelnuts, Black Winter Truffles 24

CRUDO DI TONNO
Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritto 25

ZUCCHA PARMIGIANA
Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta 17

SPAGHETTI SQUASH ALLA CARBONARA
Guanciale, Pecorino Romano, Balsamico Extra Vecchio 18

INSALATA

TRICOLORE
Chicories, Walnut Agrodolce, Poached Pears, Gorgonzola 17

RUCOLA E FINOCCHIO
King Tide Farms Arugula, Shaved Fennel
Chestnuts, Grana Padana 16

SALTIMBOCCA ALLE MELA
Poached Honeycrisp Apple, Prosciutto di Parma, Castelmagno 19

PASTA

PAPARDELLE DI VITELLO
Glazed Veal Osso Bucco, Thick Cut Egg Yolk Pasta 52

SORELLE SPAGHETTI
Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 27

GNOCHETTI SARDI
Alaskan King Crab, Celery Heart, Meyer Lemon 41

GNUDI ALL’AMATRICIANA
Arrabiata, Pecorino Romano, Guanciale 31

‘PILLOWS OF GOLD’ RICOTTA TORTELLONI
Prosciutto Cotto, Very Good Butter, Balsamico 33

TAJARIN AL RAGU
Hand-Cut Pasta, Bolognese di Salsiccia, Parmigiano Reggiano 33
**TARTUFO**

**TARTUFO BIANCO D’ALBA** 5g for 100
The White Alba Truffle surfaces for a short period between October and January. It is rare and magnificent, with a pungent aroma. This Italian delicacy is well known to enhance your pasta selection.

**FARFALLE DI TARTUFO BIANCO**
Hand-Shaped Bowties, Alba White Truffles, La Tur 125

**TARTUFO NERO** 5g for 50
The Black Winter Truffle, much like its Italian cousin, is available for a short period of time in the fall and winter months. The flavor profile is deep, rich, and earthy. The truffle has a stronger flavor that can complement a wider array of dishes from red meats to braises and hearty pastas.

**LASAGNA DI TARTUFO NERO**
Fontina d’Aosta, Potato Bechamel, Black Winter Truffles 65

**PESCI**

**LINE-CAUGHT SWORDFISH**
Piccata-Style, Sicilian Capers, Brown Butter 40

**MONKFISH MARZALA**
Pancetta, Porcini Mushroom, Marsala Sauce 44

**SHRIMP OREGANATA**
Carolina Shrimp, Scampi-Style, Sicilian Oregano 38

**CARNE**

**PORK CHOP ALLA GRIGLIA**
Amaro Nonino, Brussel Sprouts, Cara Cara Orange 49

**CHICKEN MILANESE**
King Tide Arugula, Winter Citrus, Parmigiano Reggiano 35

**BISTECCA WAGYU**
12oz American Wagyu, Manhattan Cut, Châtel Farms, GA 98

**BISTECCA ALLA FIORENTINA**
Rosemary Tallow, Dragoncello, Salmoriglio
40oz Dry-Aged Porterhouse 168 [for two]

**CONTORNI**

**PATATE**
Olive Oil-Fried Potatoes, Rosemary, Castelmagno 12

**CAVOLFIORE**
Fire-Roasted Cauliflower, Caper, Golden Raisin 13

**SPINACI**
Sauteed Spinach, Sicilian Chili Crunch 13

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*For parties of 6 or more, a 20% gratuity will be added for your convenience. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SORELLE RISTORANTE e BAR e MERCATO, 88 BROAD STREET, CHARLESTON, S.C.
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**SORELLE “SO-REH-LAY”**
From approximately 1887-1920, two sisters, Florida and Doridina Fabian, ran a school inside the Hebrew Society at 88 Broad Street. The school was for local children whose families couldn’t afford traditional education. Sorelle, the Italian word used to describe close friends that are like sisters, not only ties to the history of the building and its former inhabitants, but also to the welcoming environment that embodies both Southern Italian cuisine and true Southern hospitality. It was a welcoming place for early Charlestonian settlers, and a well-known and loved part of this neighborhood’s story.

**STORIA**

**88 BROAD STREET**
The early use of the building was by two different banks - the Bank of the United States in 1804 and the Bank of South Carolina in 1813. A deed recorded in 1833 signals the beginning of nearly a century of ownership of the building by the Hebrew Society, the oldest incorporated Jewish charitable organization in the United States, which chose the building to house its orphanage and other community services. Beyond its philanthropic purpose, the building also functioned as a center of Jewish culture and influence. Around 1931, the building provided office space for realtors and attorneys, residential space on its third floor, and a community gathering place in the basement bar.

**90 BROAD STREET**
Newspaper articles as early as 1783 show that 90 Broad Street (formerly 96 Broad Street) was a family-owned drugstore managed by Samuel Wilson. In the early 1800s, the space was used by a variety of tenants including a tailor and habit maker, a real estate office, and by 1806 it appears that the building was being run as a tavern called “Licensed Taverns No. 2.” By 1875, an advertisement was published in the Charleston News and Courier on behalf of Simon Fogarty, a wholesale liquor dealer, promoting his variety of liquors available in the 90 Broad Street building. Based on his obituary published in the Evening Post in 1914, it is said that Fogarty resided in the building as well. So the property appears to have been used as a wholesale liquor store and as a boarding house simultaneously. By 1904, Barrette Novelty Trading Company opened at 90 Broad Street. This was also the year that Simon Fogarty founded the Pi Kappa Phi fraternity. The very first meeting was held in the 90 Broad Street building. Throughout the 1920s-40s it appears to have been used as a mix-use space with real estate offices and apartments available for rent.