Broad Street stunner

Sorelle is among the hottest restaurants in town. What can diners expect?

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As FIG stands on 20th anniversary, another Charleston restaurant has, at least for now, become the most difficult reservation to snag in the city.

It’s been a long time since a restaurant has gathered as much buzz as Sorelle; the non-Broad Street stunner from James Beard Award-winning chef Michael Mina. One might even have to go back to 2012, when FIG owners Mike Lata and Adam Nurworski opened a second Charleston restaurant, The Ordinary, in a restored former Bank of America building built in 1937.

If rare for chefs with national name recognition to open a restaurant in Charleston, surely a contributing factor to Sorelle’s fast rise to the top of diners’ wish lists is that one of the Italian destinations’s flashy façade?

Stunning sightlines

Sorelle is best described as a three-part dining venue, with its mercato, bar and dining room each bringing something different to the table.

The stretch of 88 to 90 Broad St. buildings that were combined to form Sorelle’s home had the once vacant triangular lot when Mina’s MINA Group and Bar Nanas’s Basile Hospitality Collection began renovations years ago. And the buildings’ former use (all aspects of the dining experience at Sorelle) is built into its name.

The Italian word describing close friends who are like sisters, Sorelle honors the building’s former life as a Hebrew Society school from approximately 1887 to 1920. Run by sisters Florida and Doridina Fabian, the school provided an opportunity for families who could not afford a traditional education.

The 90 Broad St. side of Sorelle is where you’ll find the mercato, a place for strong Italian coffee, square Sicilian pizzas and an impressive list of sandwiches. Served with high-quality ingredients on soft, seeded bread, the prosciutto, mortadella, meatball, chicken and caprese sandwiches are an exercise in thoughtful simplicity.

Joining this smaller side to the more spacious 88 Broad St. buildings created some stunning sightlines, such as the small opening that reveals the bar area from the licorice stand and the view from the top of the stairs, where diners can witness the

“Pillows of Gold” ricotta tortelloni at Sorelle.
Sorelle among the hottest restaurants in town

FOOD & DINING

Sorelle's sommelier, Simon Sobel has been researching and excelling in the wine business for more than two decades. He has honed his skills in the fine dining industry and has a deep passion for pairing wine with food. He is a master sommelier with the Court of Master Sommeliers and has been recognized for his knowledge and expertise in wine pairing.

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