

SPUNTINI

ARANCINI AL RAGÙ

Acquerello Rice, Saffron, Ragù Bolognese 14

NANA'S STUFFED PEPPERS

Pesto Trapanese, Sicilian Almonds, Pecorino Romano 12

BERKSHIRE SAUSAGE LUGANEGA

Provolone Piccante, Broccoli Rabe Giardiniera 15

CAVIALE E MOZZARELLA ZEPPOLE

Farina Dumpling, Stracciatella, Imperial Petrossian Caviar 47

PANE E SALUMI E FROMAGGIO

PANE 9

Fougasse, Roasted Garlic, World's Best Olive Oil

SALUMI tre 36

Prosciutto di San Daniele 18

Pistachio Mortadella 14

Salame Rosa 16

FROMAGGIO tre 28

Burrata di Bufala 12

Parmigiano-Reggiano di Vacche Rosse 11

Gorgonzola Dolce 11

CAVIALE

Zeppole, Egg Mimosa, Prosciutto di San Daniele

Petrossian Imperial Kaluga Caviar 195 per oz

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*



ANTIPASTI

VONGOLE FRA DIAVOLO

Baked Clams, Pancetta, Fennel Pollen Crumb 14

SFORMATO DI FUNGHI

Porcini Mushroom, Sunchoke Fonduta, Black Garlic 13

CRUDO DI TONNO

Bigeye Tuna, Bagna Cauda, Green Apple, Pine Nuts 19

WINTER SQUASH PARMIGIANA

Layers of Pumpkin, Pesto Genovese, Scamorza, Pomodoro 14

INSALATA

PATATE

New Potatoes, Creamy Sicilian Caper Dressing, Kohlrabi, Almonds 12

RUCOLA E FINOCCHIO

King Tide Farms Arugula, Shaved Fennel, Green Strawberries 14

TRICOLORE

Ruby Red Grapefruit, Polenta Croutons, Negroni Vinaigrette 15

PASTA

RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato 27

SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 25

CAVATELLI AL TARTUFO

Ricotta Dumplings, Black Truffle Parmigiano, Morel Mushrooms 33

TAGLIATELLE NERO

Steamed Blue Mussels, Toasted Saffron, White Wine 29

'PILLOWS OF GOLD' RICOTTA TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico 32

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PESCI

LINE-CAUGHT SWORDFISH

Piccata-Style, Sicilian Capers, Brown Butter 39

PASTA-BAKED BRANZINO

Nonna Rosa Reserve Olive Oil, Eggplant Caponata 52

STEAMED LOCAL BLACK BASS 'LIMONE'

Fresh & Preserved Lemon Gremolata 41

CARNE

HERITAGE CHICKEN ALLA GRIGLIA

Lambrusco Glaze, Sweet & Sour Cipollini Onions 39

BONE-IN BERKSHIRE PORK CHOP

Amaro Nonino Agrodolce, Toasted Pecans, Apricot Mostarda 47

BISTECCA ALLA FIORENTINA

Rosemary Tallow, Dragoncello, Salmoriglio

24oz Dry-Aged Porterhouse 140 [for two]

8oz Prime Filet Mignon 60

CONTORNI

PATATE CROCCANTE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno 9

FUNGHI

Wood-Fired Mushrooms, Salsa Verde 11

SCAROLA

Braised Greens, Calabrian Chili, Sorrento Lemon 10

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NOME

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.

