

Sorelle

SPECIAL EVENTS

SI ACCOMODI

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

Taryn Grant

EXECUTIVE CHEF

Nick Dugan

LEAD SOMMELIER

Simon Kaufmann

LEAD BARTENDER

Tatum Walber

SPECIAL EVENTS

FIRST FLOOR

Bar | 50 reception
Wine Room | 6 seated
Mercato | 25 Reception

SECOND FLOOR

Main Dining | 60 seated; 80 reception

THIRD FLOOR

Indoors | 8 seated; 25 reception
Outdoors | 8 seated; 20 reception
Whole Space | 16 seated; 50 reception

BUYOUT CAPACITY

70 guests - seated
120 guests - reception

HOURS OF OPERATION

RESTAURANT

Monday-Saturday: 5pm-10pm

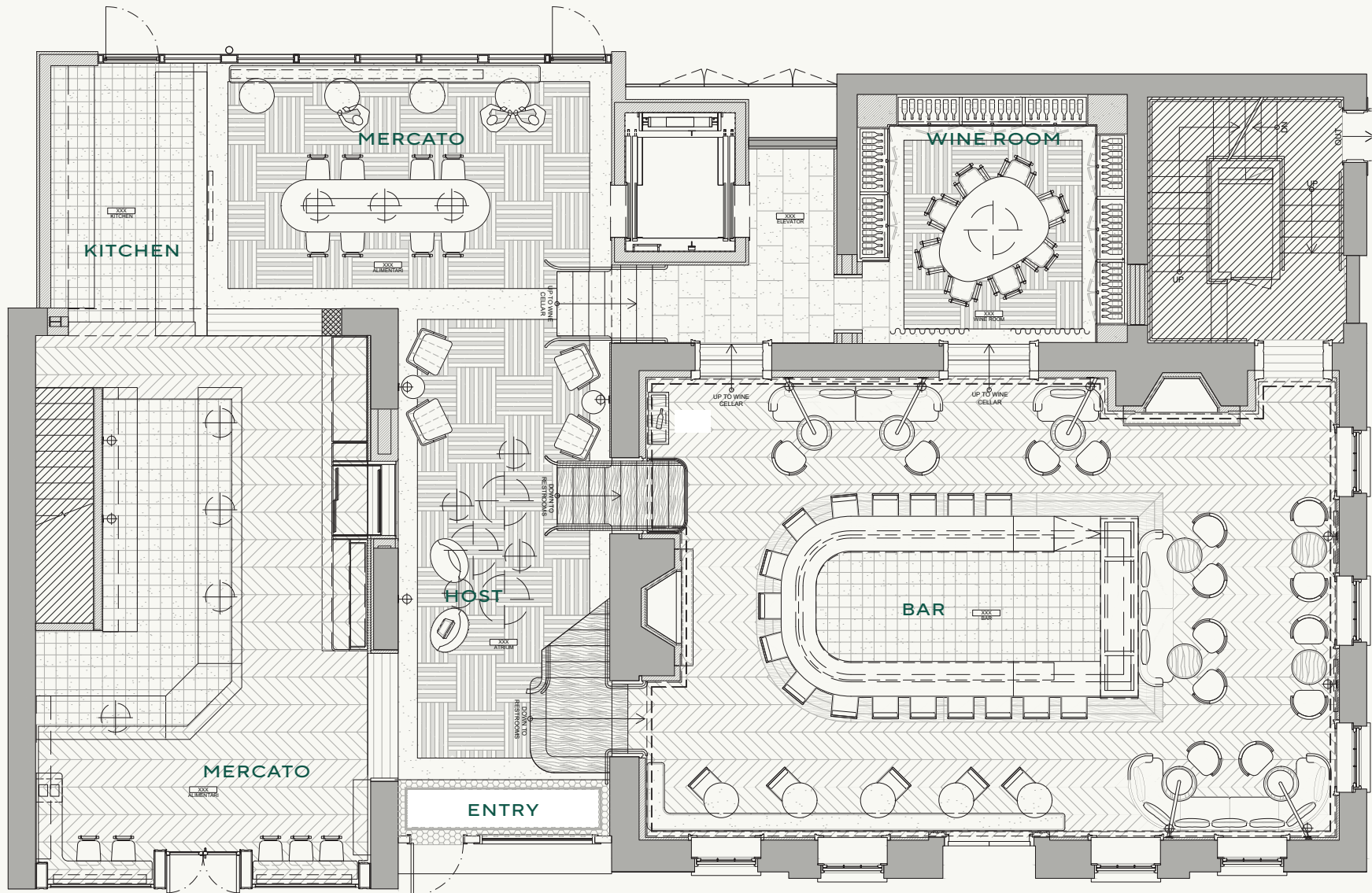
BAR

Monday-Saturday: 4pm-close

MERCATO

Daily: 8am-4pm

FIRST FLOOR



MERCATO / BAR / WINE ROOM

MERCATO

Located on the first floor, our Mercato offers classic and casual fare including salads, paninis, Sicilian-style pizza, pastries and gelato along with a crisp and bright marketplace where you can peruse a variety of authentic Italian goods to make and share at home.

25 reception



FIRST FLOOR / MERCATO



BAR

The central bar provides the heartbeat of Sorelle's social scene, designed as the perfect setting to gather for an intimate reception, pre-function cocktail or light bites. Inspired by the culture of Southern Italy, the graphic marble bar, aged herringbone oak floors, and supple leather banquettes create a handsome and comfortable place to convene.

50 reception



FIRST FLOOR / BAR

WINE ROOM

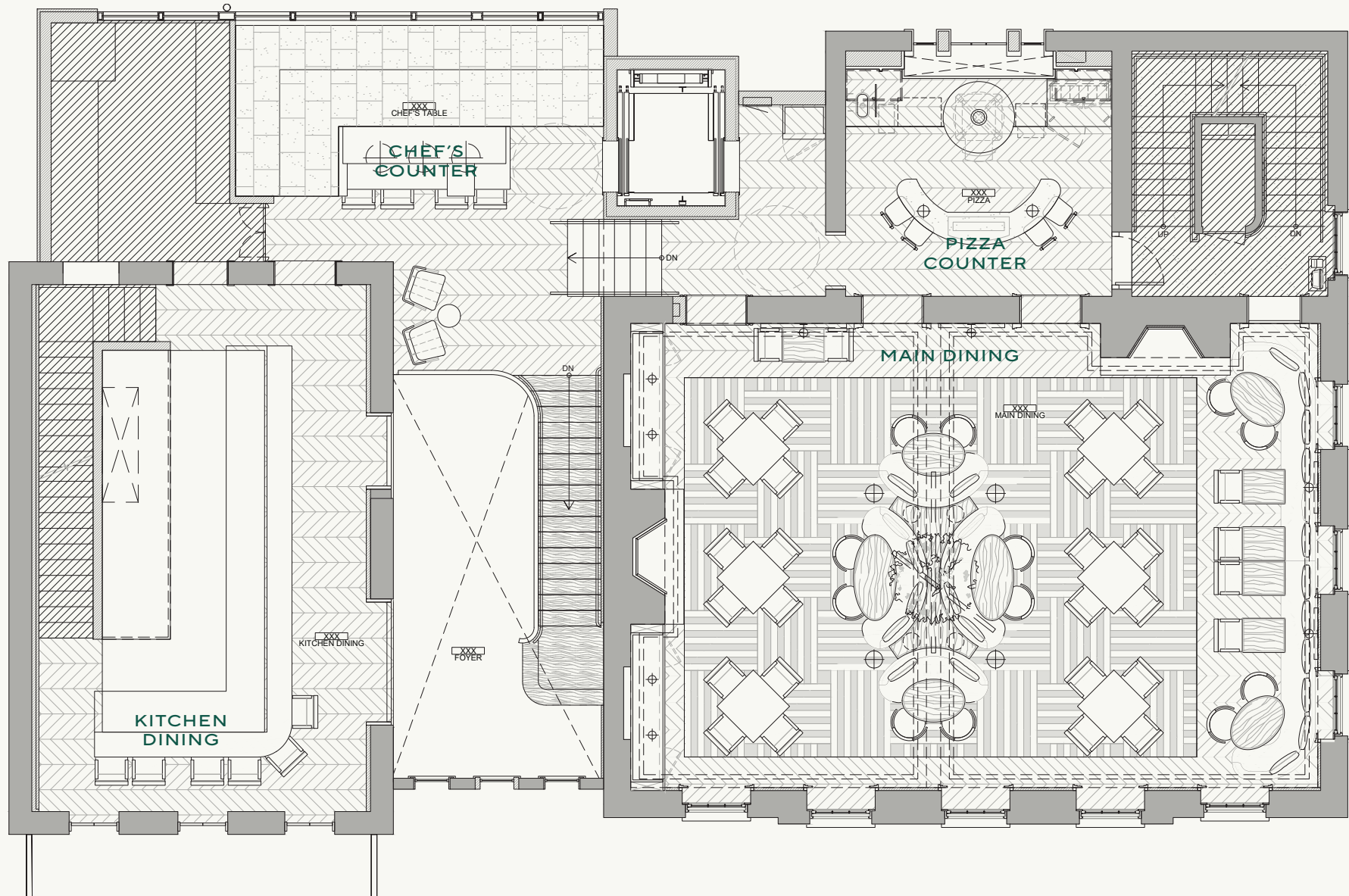
Surrounded by Sorelle's unmatched selection of wines, a stately marble dining table ground this cozy room and sets the stage for a theatrical tasting experience. Ideal for an intimate celebration or jovial dinner with fellow wine lovers, the rich wood walls and expertly crafted metal wine racks are the backdrop for a memorable evening.

6 seated



FIRST FLOOR / WINE ROOM

SECOND FLOOR



MAIN DINING

MAIN DINING

Playing homage to downtown Charleston with its classic décor, the main dining room features botanical artwork and large, inviting banquettes.

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 | 80 reception

** Main dining room only available to rent as part of a full buyout **



SECOND FLOOR / MAIN DINING



THIRD FLOOR

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.

16 seated | 50 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.*





MANGIAMO

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, Stracciatella

CRUDO CARNE 6

Steak Tartare, Truffle

CAZZIMPERIO & PESTO ALLA TRAPANESE 5

Vegetable Crudit , 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 CROSTATA 5

Cornmeal Crust, Roasted Fruit

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

SORELLE CLASSICO MENU

\$125 PER PERSON | FAMILY-STYLE

CAVIALE 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

RAPINI

Grilled Broccoli Rabe, Bagna Cauda, Parmigiano

DOLCE

SELECT ONE

LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva
White Chocolate

CROSTATA DI MELA

Red Rome Apples, Polenta Crust, Anisette Gelato

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso
Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts
Nutella Crema, Caramel

SORELLE FAMIGLIA MENU

\$155 PER PERSON | BUFFET-STYLE

*AVAILABLE ONLY FOR FULL RESTAURANT BUYOUTS

CAVIALE E MOZZARELLA

SUPPLEMENT 55PP

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

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

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Mascarpone, Cocoa

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts
Nutella Crema, Caramel

A close-up, low-angle shot of a restaurant table. In the foreground, a tall, slender wine glass filled with white wine stands on the left. To its right is a shorter, wider glass containing a lit candle. Further right, a hand holding a glass of red wine is visible. The table is dark and reflective, with various glassware and a small vase of flowers in the background. The lighting is warm and intimate, creating a bokeh effect with light reflecting off the glass surfaces.

CONTACT

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

You can find us at:
events@sorellecharleston.com

SORELLE RISTORANTE e BAR e MERCATO AT 88 BROAD STREET, CHARLESTON, S.C.
(843) 974-1575 | sorellecharleston.com | events@sorellecharleston.com