

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

## SPECIAL EVENTS

### RESTAURANT BUYOUT

Main Dining | 60 seated

### PRIVATE DINING ROOM

Indoors | 10 seated; 25 reception

## HOURS OF OPERATION

### RESTAURANT

Daily: 5pm-10pm

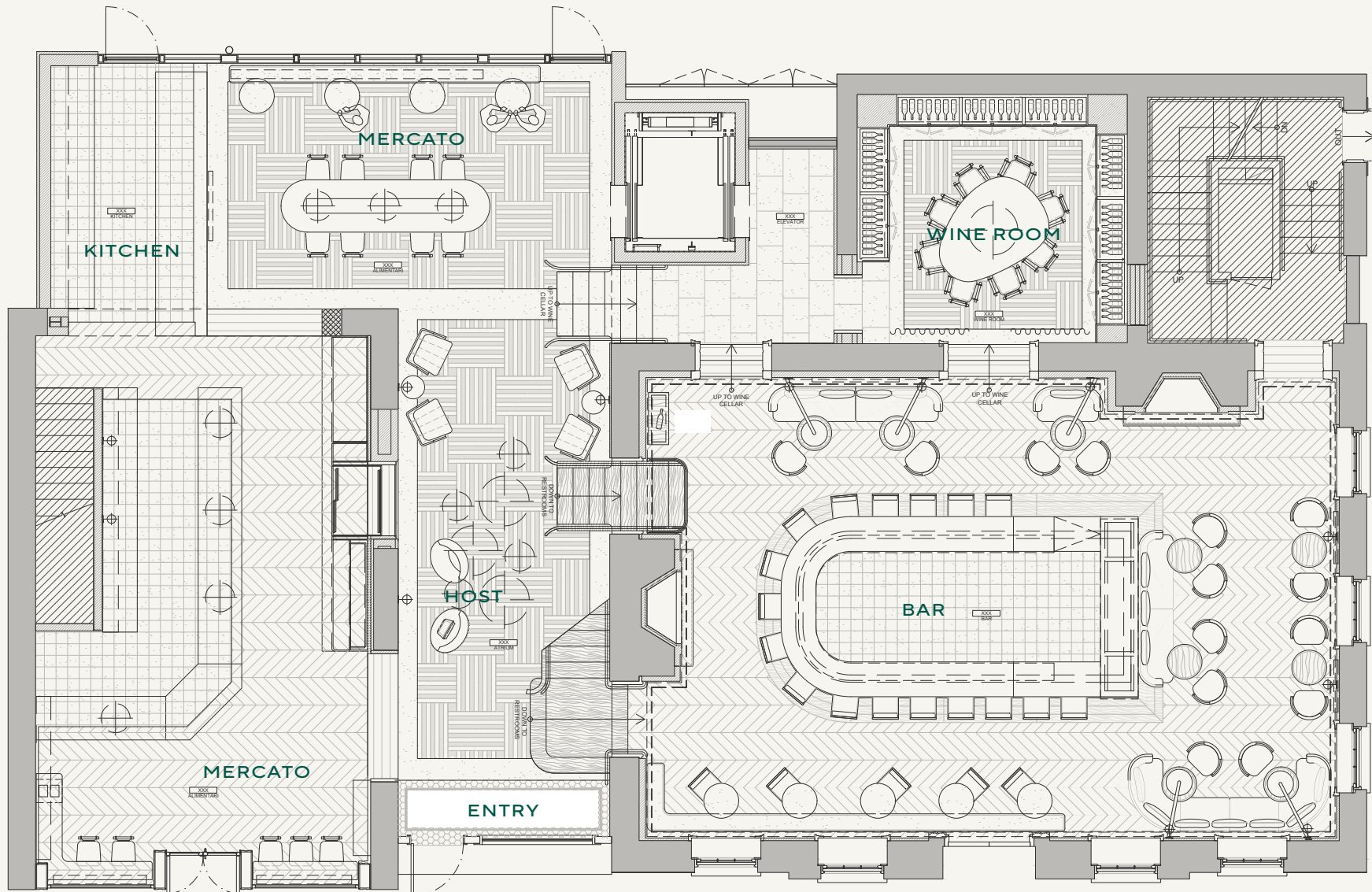
### BAR

Daily: 4pm-close

### MERCATO

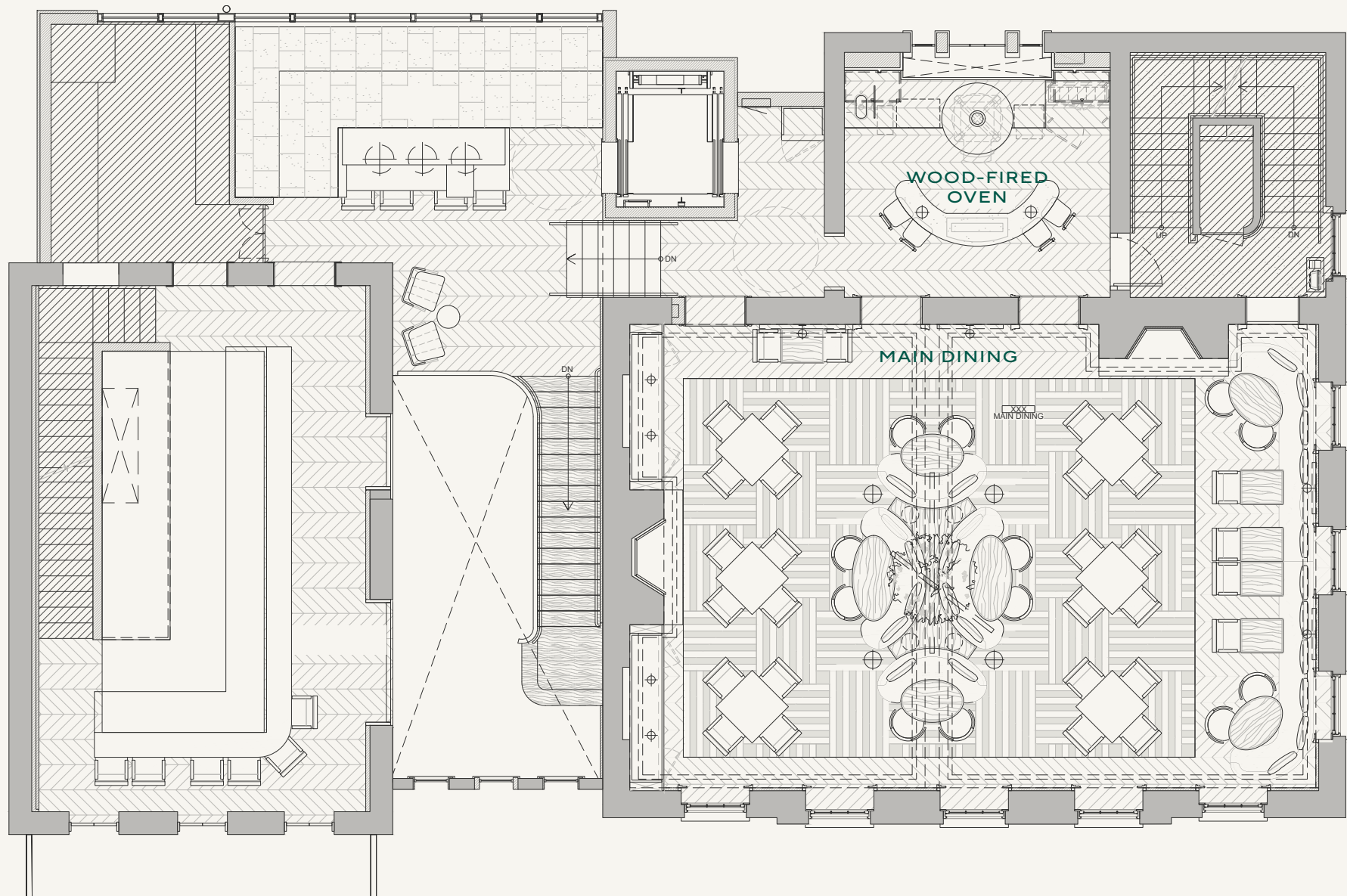
Daily: 8am-4pm

# FIRST FLOOR



MERCATO | BAR | WINE ROOM

# SECOND FLOOR



MAIN DINING | WOOD-FIRED OVEN



## 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

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



SECOND FLOOR / MAIN DINING



## PRIVATE DINING ROOM

Sorelle's 3rd floor private dining area offers an intimate experience with a touch of luxury. Designed by Meyer Davis Studios, the interior boasts a ten-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.

10 seated | 25 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.\*\*









# TUTTI A TAVOLA

Helmed by Chefs Adam Sobel and Nick Dugan, Sorelle's kitchen offers a modern spin on classic Southern Italian cuisine made with fresh ingredients, from 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.

# SORELLE RECEPTION

## SHARABLE PLATTERS

SELECT 3	54 PER PERSON
SELECT 5	90 PER PERSON
SELECT 7	126 PER PERSON
EACH ADDITIONAL	18 PER PERSON

### SALUMI

Selection of 5 Imported Sliced Meats  
House-Made Conservas, Pickles, Spreads

### CLAMS FRA' DIAVOLO

Calabrian Chili, Fennel Pollen

### PANE CON POLPETTE

Ricotta Meatballs, Fresh Mozzarella

### ARANCINI 'CACIO E PEPE'

Acquerello Rice, Pecorino Romano, Black Pepper

### FORMAGGI

Selection of 5 Imported Cheeses, Honeycomb  
House-Made Conservas, Pickles, Spreads

### PANINO CON MORTADELLA

Pistachio Pesto, Stracciatella

### ZEPPOLE CON PROSCIUTTO

Farina Dumpling, Prosciutto di Parma

### CRUDO DI CARNE

Steak Tartare, Truffle

### PIZZA CON FUNGHI

Pesto Alla Genovese, Fire-Roasted Mushrooms, Parmigiano-Reggiano

### CAZZIMPERIO

Local Raw Vegetables, Bagna Cauda  
Pinzimonio, Pesto alla Trapanese

### NANA'S PIE

Fresh Mozzarella, Pecorino, Basil, Fried Garlic

### PIZZA ALLA CALABRESE

Fresh Mozzarella, Cup 'N Char Pepperoni, Local Honey

### PIZZA CON SALSICCIA

House-Made Sausage, Ricotta Cheese, Broccoli Rabe

## SUPPLEMENTS

PLATTERS SERVES 8-10

### CAVIALE TRADIZIONALE 650

4oz Petrossian Imperial Daurenki Caviar  
Zeppole, Egg Mimosa, Prosciutto di San Daniele

### ICE COLD RAW BAR 295

East Coast Oysters, Carolina Shrimp  
Alaskan King Crab, Maine Lobster

## DOLCE

PLATTERS SERVES 8-10 (2 DOZEN OF EACH PER PLATTER)

### CANNOLI 64

Mascarpone, Ricotta, Chocolate

### RAINBOW COOKIE 58

Traditional Italian-American Cookies

### SFOGLIATELLE 72

Crispy Pastry Crust, Sweet Lemon Ricotta

### SEASONAL CROSTATA 72

Cornmeal Crust, Roasted Fruit

# SORELLE FAMIGLIA

145 PER PERSON | SEATED OR RECEPTION BUFFET STYLE EXPERIENCE

## CAVIALE E MOZZARELLA

SUPPLEMENT 55 PER PERSON

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

## ANTIPASTI

SELECT TWO

### 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

ADDITIONAL ANTIPASTI 15 PER PERSON

## PASTA

SELECT ONE

### SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

### RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

ADDITIONAL PASTA 15 PER PERSON

## SECONDI

SELECT THREE

### LINE-CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

### POLLO ALLA MILANESE

Chicken Cutlet, King Tide Arugula, Sorrento Lemon

### BISTECCA FIORENTINA

SUPPLEMENT 25 PER PERSON

New York Strip Steak, Garlic-Rosemary Tallow, Salmoriglio  
Dragoncello

### CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

### SECONDI VEGETARIANI

Chef's Seasonal Preparation

ADDITIONAL SECONDI 20 PER PERSON

## CONTORNI

INCLUDES ALL

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### FUNGHI

Wood-Fired Mushrooms, Salsa Verde

### SPINACI

Sautéed Spinach, Italian Chili Crunch

## DOLCE

SELECT ONE

### TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso  
Mascarpone, Cocoa

### LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva White Chocolate

### BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts  
Nutella Crema, Caramel

### SEASONAL CROSTATATA

Cornmeal Crust, Roasted Fruit

ADDITIONAL DOLCE 10 PER PERSON

TAX, GRATUITY & 5% SETUP FEE NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



# SORELLE ANDIAMO

125 PER PERSON | SEATED FAMILY-STYLE EXPERIENCE

## CAVIALE E MOZZARELLA

SUPPLEMENT 55 PER PERSON

FARINA DUMPLING | STRACCIATELLA | IMPERIAL KALUGA CAVIAR

## ANTIPASTI

SELECT TWO

### 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

ADDITIONAL ANTIPASTI 15 PER PERSON

## SECONDI

SELECT THREE

### LINE-CAUGHT SWORDFISH

Picatta-Style, Sicilian Capers, Meyer Lemon

### POLLO ALLA MILANESE

Chicken Cutlet, King Tide Arugula, Sorrento Lemon

### SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

### CAROLINA SHRIMP OREGANATA

Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

### SECONDI VEGETARIANI

Chef's Seasonal Preparation

### RIGATONI ALL'AMATRICIANA

Pecorino, Guanciale, Tomato

### BISTECCA FIORENTINA

SUPPLEMENT 25 PER PERSON

New York Strip Steak, Garlic-Rosemary Tallow, Salmoriglio  
Dragoncello

ADDITIONAL SECONDI 20 PER PERSON

## CONTORNI

INCLUDES ALL

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### FUNGHI

Wood-Fired Mushrooms, Salsa Verde

### SPINACI

Sautéed Spinach, Italian Chili Crunch

## DOLCE

SELECT ONE

### TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso  
Mascarpone, Cocoa

### LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva White Chocolate

### BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts  
Nutella Crema, Caramel

### SEASONAL CROSTATATA

Cornmeal Crust, Roasted Fruit

ADDITIONAL DOLCE 10 PER PERSON

TAX, GRATUITY & 5% SETUP FEE NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

# SORELLE CLASSICO

195 PER PERSON | INDIVIDUALLY PLATED SEATED EXPERIENCE

## CAVIALE E MOZZARELLA

SUPPLEMENT 55 PER PERSON

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, Garlic-Rosemary Tallow, Salmoriglio, Dragoncello

## DOLCE

### LIMONE

Vanilla-Citrus Crema, Sorrento Lemon Conserva, White Chocolate

A close-up, artistic photograph of a dining table. In the foreground, a tall, slender wine glass is filled with a light-colored wine. To its right, a hand is holding a glass of red wine. In the background, a small, lit candle sits in a glass holder, and a vase with flowers is partially visible. The table surface is dark and reflective, creating a sophisticated and intimate atmosphere.

# CONTACT

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

You can find us at:  
[events@sorellecharleston.com](mailto:events@sorellecharleston.com)

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