

CENTRO TAVOLA

-CENTER OF THE TABLE-

\$124 PER PERSON

APERTIVO

Pane e Burrata e
Prosciutto di Parma

Warm Sicilian Olives &
Calabrian Chili Pepper

Marinated Ricotta Salata
& Sardinian Botarga

Petrossian Caviar Zeppole
Prosciutto, Straciatella
\$36 per person supplement

ANTIPASTI

Crudo di Tonno
Rucolo e Finocchio

PRIMI

Zucchini Parmigiana
'Pillows of Gold'
Sorelle Spaghetti

SECONDI

Line-Caught
Swordfish 'Piccata'
Heritage Pork Chop
Agrodolce

Wagyu New York Strip
\$85 per steak supplement

CONTORNI

Olive Oil-Fried Patates
Spinaci e Chili

DOLCE

Budino di Cioccolato
Gelato a Tavolo

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

SPUNTINI

ARANCINI 'CACIO E PEPE'

Acquerello Rice, Pecorino Romano, Toasted Black Pepper 14

BERKSHIRE SAUSAGE LUGANEGA

Provolone Piccante, Broccoli Rabe Giardiniera 15

OSTRICHE CRUDE

6^{ea} Island Creek Oysters, Honeydew Mignonette, Limoncello 25

CAVIALE

1/3 oz Petrossian Imperial Daurenki Caviar 50

ZEPPOLE

Farina Dumpling, Straciatella, Prosciutto di San Daniele

PANNA COTTA

Sorrento Lemon, Basil & Nasturtium

OSTRICA

Island Creek Oyster, Honeydew Mignonette

DEGUSTAZIONE

Tasting of All Three Caviar Canapés 140

TRADIZIONALE

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

PANE E SALUMI E FORMAGGIO

PANE 9

Fougasse, Roasted Garlic, World's Best Olive Oil

SALUMI *tre 39*

Prosciutto di San Daniele 21

Pistachio Mortadella 16

Salame Rosa 20

FORMAGGIO *tre 36*

Burrata di Bufala 16

Parmigiano-Reggiano di Vacche Rosse 14

Gorgonzola Dolce 14



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.



ANTIPASTI

VONGOLE FRA DIAVOLO

Baked Clams, 'Nduja, Fennel Pollen Crumb 15

SFORMATO DI MAIS

Sweet Corn, Roasted Hazlenut, Summer Truffle 18

CRUDO DI TONNO

Yellowfin Tuna, Sungold Tomatoes, Calabrian Chili, Fennel Flower 25

ZUCCHINI PARMIGIANA

Pomodoro, Fonduta, Pistachio Pesto, Squash Blossoms 17

MELANZANA

Fire-Roasted Eggplant, Ricotta, Tomato Vinaigrette, Basil Buds 16

INSALATA

CAPRESE

Beef Steak Tomato, Marinated Bocconcini, Extra Vecchio Balsamico 17

RUCOLA E FINOCCHIO

King Tide Farms Arugula, Shaved Fennel, Fresh Strawberries 16

PROSCIUTTO E MELONE

Bona Futuna Olive Oil, Clover & Honey 19

PASTA

LOBSTER PACCHERI

Saffron Pasta, Blistered Cherry Tomatoes, Fennel-Lobster Broth 58

SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 27

LINGUINE ALLA SERENA

Colatura, Parmigiano Reggiano, Garlic Breadcrumbs 29

TROFIE AL PESTO

Sweet Peas, Pesto alla Genovese, Blue Crab 33

'PILLOWS OF GOLD' RICOTTA TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico 33



PESCI

LINE-CAUGHT SWORDFISH

Piccata-Style, Sicilian Capers, Brown Butter 40

STEAMED LOCAL SNAPPER 'LIMONE'

Fresh & Preserved Lemon Gremolata 45

SHRIMP OREGANATA

Carolina Shrimp, Scampi-Style, Sicilian Oregano 38

CARNE

MILANESE

Rose Veal Cutlet, Sweet 100 Tomatoes, Parmigiano Reggiano 64

BONE-IN HERITAGE PORK CHOP

Amaro Nonino Agrodolce, Toasted Pecans, Cherry Mostarda 49

BISTECCA ALLA FIORENTINA

Rosemary Tallow, Dragoncello, Salmoriglio

24oz Dry-Aged Porterhouse 168 [for two]

CONTORNI

PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno 12

FUNGHI

Wood-Fired Mushrooms, Salsa Verde 14

SPINACI

Sauteed Spinach, Garlic, Chili 13



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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.

