

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

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

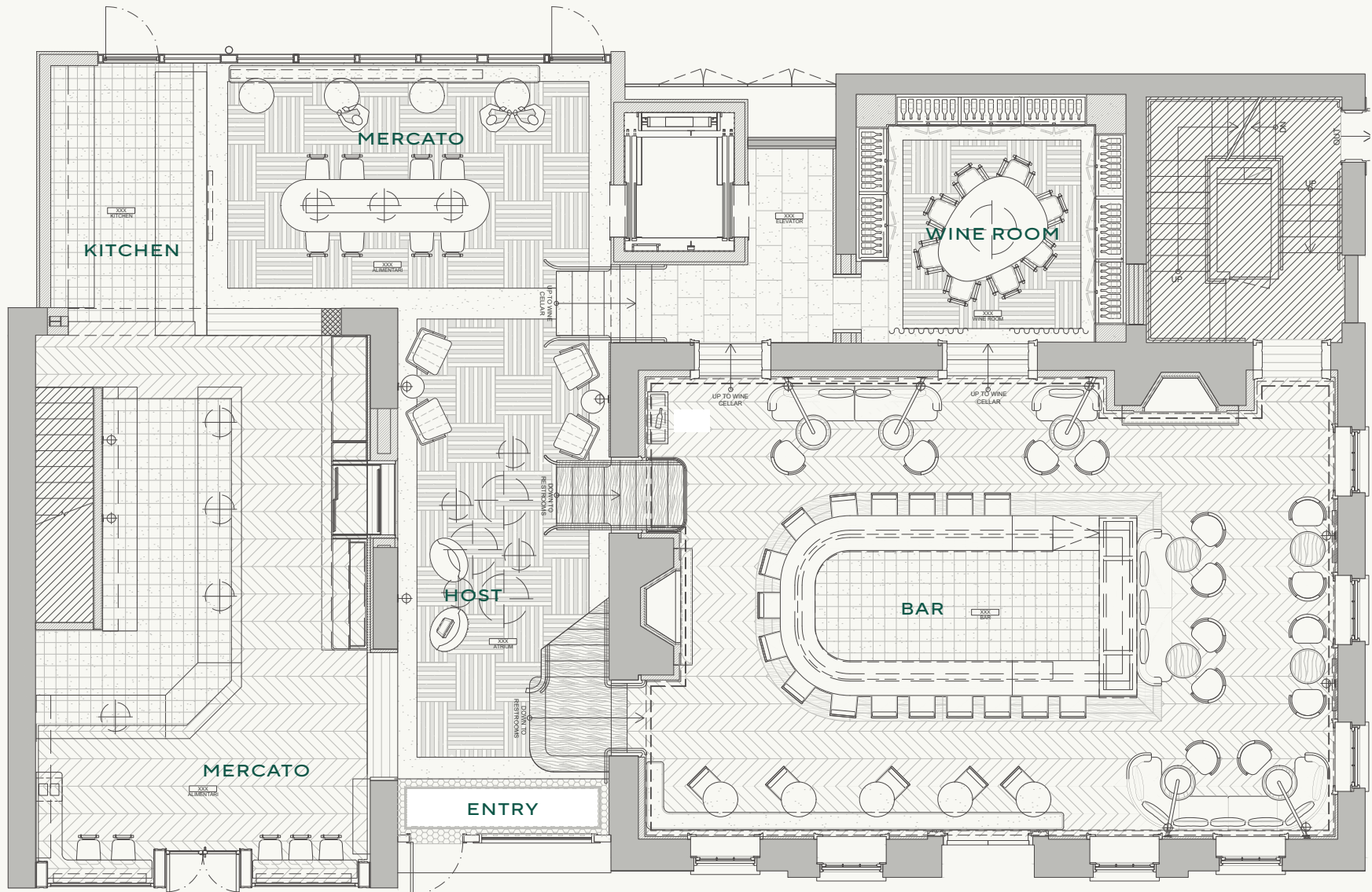
BAR

Daily: 4pm-close

MERCATO

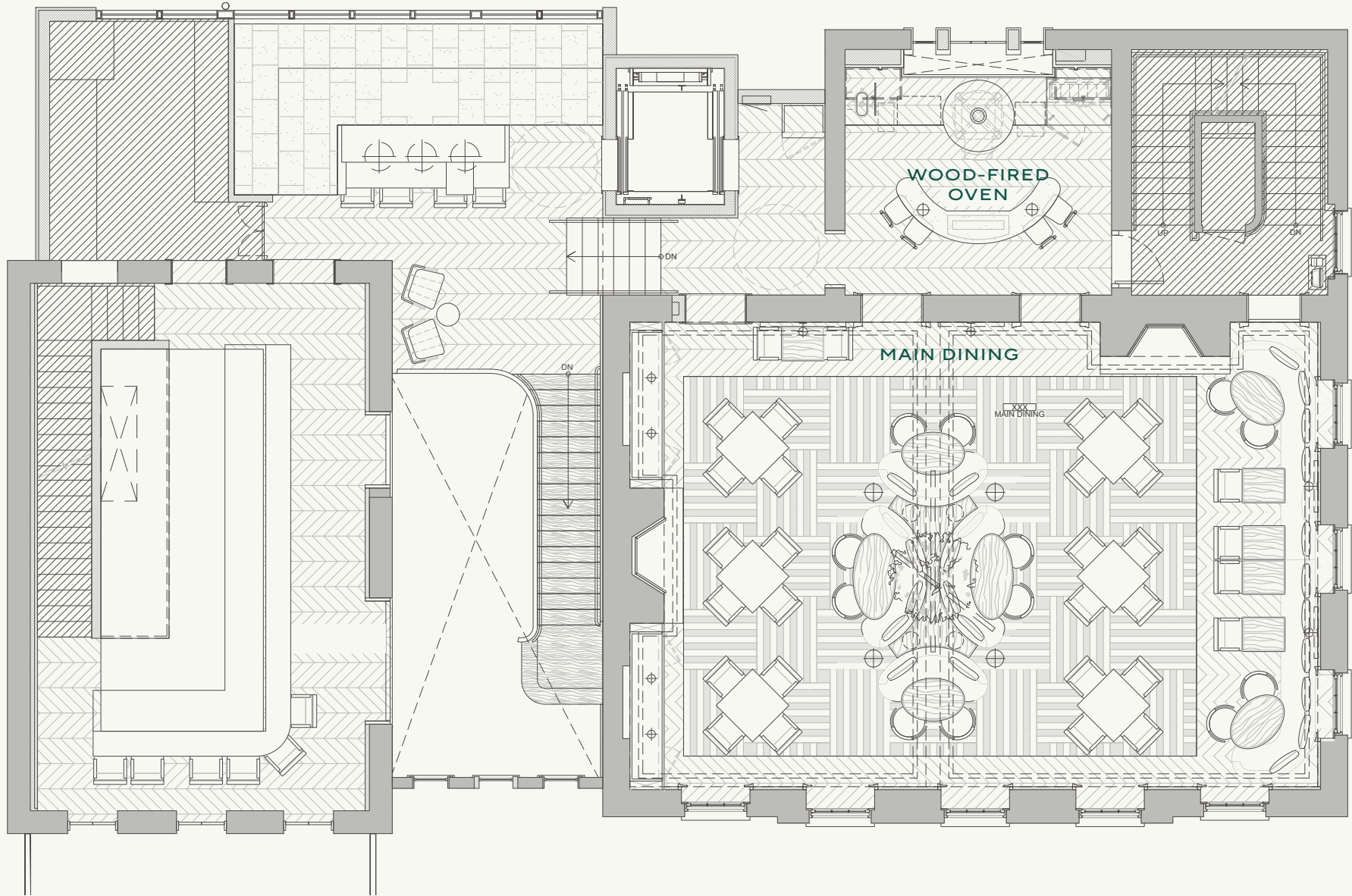
Daily: 8am-4pm

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

CAPRESE

Beef Steak Tomato, Marinated Bocconcini
Extra Vecchio Balsamico

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Peaches

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

SEASONAL CROSTATATA

Cornmeal Crust, Roasted Fruit

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts
Nutella Crema, Caramel

ADDITIONAL DOLCE 10 PER PERSON

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

CAPRESE

Beef Steak Tomato, Marinated Bocconcini
Extra Vecchio Balsamico

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano
Fresh Peaches

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

SEASONAL CROSTATATA

Cornmeal Crust, Roasted Fruit

BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts
Nutella Crema, Caramel

ADDITIONAL DOLCE 10 PER PERSON

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

ARUGULA & SHAVED FENNEL

Meyer Lemon, Grana Padano, Fresh Peaches

PASTA

SORELLE SPAGHETTI

Pomodoro, Burrata, Fresh Basil

PESCE

STEAMED LOCAL SNAPPER 'LIMONE'

Fresh & Preserved Lemon Gremolata

CARNE

BISTECCA FIORENTINA

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

DOLCE

TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso, Mascarpone, Cocoa

A close-up photograph of a dining table with a dark, patterned marble top. In the foreground, a tall wine glass filled with white wine stands on the left. To its right is a shorter, ribbed glass containing a lit candle. Further right, a hand wearing a gold bracelet holds a wine glass filled with red wine. In the background, another wine glass with red wine is visible, along with a vase of flowers on the left. The lighting is warm and focused, creating a sophisticated atmosphere.

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 | events@sorellecharleston.com | sorellecharleston.com