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

SORELLE RISTORANTE e BAR e MERCATO AT 88 BROAD STREET, CHARLESTON, S.C.
(843) 974-1575 | events@sorellecharleston.com | sorellecharleston.com
** Main dining room only available to rent as part of a full buyout **

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

** 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

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Select 3</td>
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<tr>
<td>Select 5</td>
<td>90</td>
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<td>Select 7</td>
<td>126</td>
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<tr>
<td>Each Additional</td>
<td>18</td>
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</tbody>
</table>

### 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, Straciatella

### 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 Trappanese

### 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

### 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

### 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

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

ARUGULA & SHAVED FENNEL
Meyer Lemon, Grana Padano, Fresh Peaches

SORELLE SPAGHETTI
Pomodoro, Burrata, Fresh Basil

RIGATONI ALL’AMATRICIANA
Pecorino, Guanciale, Tomato

ADDITIONAL PASTA 15 PER PERSON

LINE-CAUGHT SWORDFISH
Picatta-Style, Sicilian Capers, Meyer Lemon

CAROLINA SHRIMP OREGANATA
Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

POLLO ALLA MILANESE
Chicken Cutlet, King Tide Arugula, Sorrento Lemon

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

ADDITIONAL SECONDI 20 PER PERSON

PATATE
Olive Oil-Fried Potatoes, Rosemary, Castelmagno

FUNGHI
Wood-Fired Mushrooms, Salsa Verde

SPINACI
Sautéed Spinach, Italian Chili Crunch

TIRAMISU DI RISO
Carolina Gold Rice Pudding, Espresso, Mascarpone, Cocoa

SEASONAL CROSTATATA
Cornmeal Crust, Roasted Fruit

BUDINO DI CIOCCOLATO
Gianduja, Candied Hazelnuts, Nutella Crèma, 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

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

LINE-CAUGHT SWORDFISH
Picatta-Style, Sicilian Capers, Meyer Lemon

CAPRESE
Beef Steak Tomato, Marinated Bocconcini
Extra Vecchio Balsamico

ARUGULA & SHAVED FENNEL
Meyer Lemon, Grana Padano
Fresh Peaches

ADDITIONAL ANTIPASTI 15 PER PERSON

POLLO ALLA MILANESE
Chicken Cutlet, King Tide Arugula, Sorrento Lemon

SECONDI
SELECT THREE

CAROLINA SHRIMP OREGANATA
Lemon Butter, Toasted Garlic & Chili, Sicilian Oregano

SECONDI VEGETARIANI
Chef’s Seasonal Preparation

RIGATONI ALL’AMATRICIANA
Pecorino, Guanciale, Tomato

SECONDI
SELECT THREE

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

BISTECCA FIORENTINA
SUPPLEMENT 25 PER PERSON
New York Strip Steak, Garlic-Rosemary Tallow, Salmoriglio
Dragoncello

ADDITIONAL SECONDI 20 PER PERSON

CONTOIRI
INCLUDES ALL

PATATE
Olive Oil-Fried Potatoes, Rosemary, Castelmagno

FUNGI
Wood-Fired Mushrooms, Salsa Verde

SPINACI
Sautéed Spinach, Italian Chili Crunch

CONTOIRI
INCLUDES ALL

FUNGHI
Wood-Fired Mushrooms, Salsa Verde

SPINACI
Sautéed Spinach, Italian Chili Crunch

CONTOIRI
INCLUDES ALL

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

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

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

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

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

You can find us at:
events@sorellecharleston.com

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