

## CENTRO TAVOLA

Feast of the Seven Fishes is a deeply rooted tradition in Southern Italy, known as La Vigilia. The events honor the period of anticipation leading up the midnight before Christmas. This grand meal is a celebration of bounty and family. The traditional feast varies from house to house, but one thing that reigns consistent is the family-style preparation, breaking bread with friends and loved ones around the table.

Our Feast of the Seven Fishes menu is shared across five courses, highlighting the tradition of the season with bright flavors of a Sorelle experience.

We kindly request that the entire table participates in this dining experience.

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

## FEAST OF THE SEVEN FISHES

-CENTER OF THE TABLE-

WINE PAIRING

Tradizionale \$99 // Riserva \$195

### SPUNTINI

Pane e Acciuga

*Focaccia, Anchovy, Green Olive, Roasted Garlic*

Petrossian Caviar Zeppole,

*Farina Dumpling, Stracciatella, Prosciutto di San Daniele*

*\$36 supplement per person*

### APERTIVO

Crudo di Tonno

*Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritta*

Crudo di Cappesante

*Nantucket Bay Scallops, Winter Citrus, Fennel Flowers*

### ANTIPASTI

Grilled Sardinian Octopus

*Chickpea Conserva, Taggiasche olives*

Vongole "Casino"

*Baked Topneck Clams, Crispy Pancetta, Sweet Peppers*

### PRIMI

Gnocchetti Sardi

*Alaskan King Crab, Celery Hearts, Very Good Butter*

*\$35 Add Black Winter Truffle*

Risotto al Tartufo

*Alba White Truffle Risotto, Meyer Lemon, Parmigiano Reggiano*

*\$75 supplement*

### SECONDI

Whole-Roasted Black Bass

Preserved Lemon Gremolaa

### CONTORNI

Olive Oil-Fried Patates

Spinaci e Chili

### DOLCE

Scatola De Biscotti

Sorelle Signature Italian Cookie Box

Executive Chef: Nick Dugan

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We do ask for full participation of the entire table.



## CHRISMAS EVE AT SORELLE

\$145 per person

WINE PAIRING

\$125

### SPUNTINI

Choose 2 for the table

#### PANE

Fougasse, Roasted Garlic, World's Best Olive Oil

#### WARM SICILIAN OLIVE

Orange, Fennel, Calabrian Chili

#### 'CACIO E PEPE' POPCORN

Pecorino Romano, Toasted Black Pepper

### ANTIPASTI

Choose 1 per person

#### SFORMATO DI TARTUFO

Warm Egg Custard, Toasted Hazelnuts, Black Winter Truffles

#### CRUDO DI TONNO

Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritta

#### ZUCCHA PARMIGIANA

Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta

#### TRICOLORE

Chicories, Walnut Agrodolce, Poached Pears, Gorgonzola

### CAVIALE

#### ZEPPOLE

Farina Dumpling, Stracciatella, Prosciutto di San Daniele

\$36 per person supplement

#### TRADIZIONALE

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

\$95 supplement



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.



## PASTA

Choose 1 per person

### SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil

### 'PILLOWS OF GOLD' RICOTTA TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico

### WHITE TRUFFLE PAPARDELLE

Hand-Shaped Bowties, Alba White Truffles, La Tur

\$65 supplement

### TAJARIN AL RAGU

Hand-Cut Pasta, Bolognese di Salsiccia, Parmigiano Reggiano

### BLACK TRUFFLE GNOCHETTI

Alaskan King Crab, Celery Hearts, Very Good Butter

\$35 supplement

## SECONDI

Choose 1 per person

### LINE-CAUGHT SWORDFISH

Piccata-Style, Sicilian Capers, Brown Butter

### STEAMED LOCAL SNAPPER 'LIMONE'

Fresh & Preserved Lemon Gremolata

### CHICKEN MILANESE

King Tide Arugula, Winter Citrus, Parmigiano Reggiano

### PORK CHOP ALLA GRIGLIA

Amaro Nonino, Brussel Sprouts, Cara Cara Orange

### BISTECCA ALLA FIORENTINA

Rosemary Tallow, Dragoncello, Salmoriglio

40oz Dry-Aged Porterhouse

\$105 supplement

## CONTORNI

For the table

### PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno

### SPINACI

Sauteed Spinach, Sicilian Chili Crunch

## DOLCE

For the table

### TIRAMISU DI RISO

Carolina Gold Rice Pudding, Espresso, Mascarpone, Cocoa

### BUDINO DI CIOCCOLATO

Gianduja, Candied Hazelnuts, Nutella Crema, Caramel



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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.

