

CENTRO TAVOLA

-CENTER OF THE TABLE-

\$124 PER PERSON

WINE PAIRING

Tradizionale \$75 // Riserva \$195

APERTIVO

Pane e Burrata e
Prosciutto di Parma

Warm Sicilian Olives &
Calabrian Chili Pepper

Marinated Ricotta Salata
& Sardinian Bottarga

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

ANTIPASTI

Crudo di Tonno
Rucolo e Finocchio

PRIMI

Zuccha Parmigiana
'Pillows of Gold'
Sorelle Spaghetti

SECONDI

Line-Caught
Swordfish 'Piccata'
Chicken Milanese
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.

CAVIALE

ZEPPOLE

Farina Dumpling, Stracciatella, Prosciutto di San Daniele 50

TRADIZIONALE

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

SPUNTINI

ARANCINI 'CACIO E PEPE'

Acquerello Rice, Pecorino Romano, Toasted Black Pepper 14

WARM SICILIAN OLIVE

Orange, Fennel, Calabrian Chili 8

OSTRICHE CRUDE

6^{ea} Low Country Cup Oysters, Honeydew Mignonette, Limoncello 25

PANE E SALUMI E FORMAGGIO

PANE 9

Fougasse, Roasted Garlic, World's Best Olive Oil

SALUMI tre 39

Salame Calabrese
King Salumi, Asheville, NC 21
Sweet Onion, Last of the Season Cherries, Sicilian Chili Crunch

Mortadella con Pistachios

Emilia-Romagna, Italy 18
Pistachio Pesto, Stracciatella

'Nduja

King Salumi, Asheville, NC 22
Toasted Focaccia, Quince Butter, Pinzimonio, Ricotta Salata

FORMAGGIO tre 36

Fontina d'Aosta

Aosta Valley, Italy
Raw Cow's Milk Cheese, Semi-Soft 16
Apple Mostarda, Extra Virgin Olive Oil

La Tur

Piedmont, Italy
Pasteurized Cow, Goat, and Sheep's Milk Cheese, Soft Ripened 19
Pesto al Trapanese & Genco Almonds

Gorgonzola Dolce

Alessandra, Italy
Raw Cow's Milk Cheese, Soft Blue Veined 15
Horsecreek Honey & Cracked Pepper



ANTIPASTI

GRILLED SARDINIAN OCTOPUS

Chickpea Conserva, Saffron Broth 26

SFORMATO DI TARTUFO

Warm Egg Custard, Toasted Hazelnuts, Black Winter Truffles 24

CRUDO DI TONNO

Preserved Lemon, Giardiniera, Cauliflower, Pine Nuts, Pasta Fritto 25

ZUCCHA PARMIGIANA

Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta 17

SPAGHETTI SQUASH ALLA CARBONARA

Guanciale, Pecorino Romano, Balsamico Extra Vecchio 18

INSALATA

TRICOLORE

Chicories, Walnut Agrodolce, Poached Pears, Gorgonzola 17

RUCOLA E FINOCCHIO

King Tide Farms Arugula, Shaved Fennel
Green Apple, Grana Padana 16

PROSCIUTTO E FICHI

Brown Turkey Figs, Bona Furtuna Olive Oil, Clover & Honey 19

PASTA

PAPARDELLE DI VITELLO

Glazed Veal Osso Bucco, Thick Cut Egg Yolk Pasta 52

SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 27

LINGUINE ALLA SERENA

Colatura, Parmigiano Reggiano, Garlic Breadcrumbs 29

GNUDI ALL'AMATRICIANA

Arrabiata, Pecorino Romano, Guanciale 31

'PILLOWS OF GOLD' RICOTTA TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico 33

TAJARIN AL RAGU

Hand-Cut Pasta, Bolognese di Salsiccia, Parmigiano Reggiano 33



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.



TARTUFO

TARTUFO BIANCO D'ALBA 5g for 100

The White Alba Truffle surfaces for a short period between October and January. It is rare and magnificent, with a pungent aroma. This Italian delicacy is well known to enhance your pasta selection.

FARFALLE DI TARTUFO BIANCO

Hand-Shaped Bowties, Alba White Truffles, La Tur 125

TARTUFO NERO 5g for 50

The Black Winter Truffle, much like its Italian cousin, is available for a short period of time in the fall and winter months. The flavor profile is deep, rich, and earthy. The truffle has a stronger flavor that can complement a wider array of dishes from red meats to braises and hearty pastas.

LASAGNA DI TARTUFO NERO

Fontina d'Aosta, Potato Bechamel, Black Winter Truffles 65

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

PORK CHOP ALLA GRIGLIA

Amaro Nonino, Brussel Sprouts, Cara Cara Orange 49

CHICKEN MILANESE

King Tide Arugula, Winter Citrus, Parmigiano Reggiano 35

BISTECCA ALLA FIORENTINA

Rosemary Tallow, Dragoncello, Salmoriglio

40oz Dry-Aged Porterhouse 168 [for two]

CONTORNI

PATATE

Olive Oil-Fried Potatoes, Rosemary, Castelmagno 12

CAVOLFIORE

Fire-Roasted Cauliflower, Sicilian Chilis, Herbs 13

SPINACI

Sauteed Spinach, Sicilian Chili Crunch 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.

