

## LAMILL COFFEE

MINA BLEND DRIP 3

ESPRESSO 3

MACCHIATO 3.25

CORTADO 3.50

AMERICANO 3.75

CAPPUCCINO 4

CAFÉ LATTE 5

CARAMEL LATTE 6

MOCHA LATTE 6

COLD BREW 7

*Choice of almond or oat milk .75*

## LAMILL TEA

HOT TEA 6

Jasmine Pearls, Moroccan Mint  
English Breakfast, Decaf Earl Grey

MATCHA GREEN TEA LATTE 8

MASALA CHAI LATTE 8

ASSAM ICED TEA 4.50

## FRESH-SQUEEZED JUICE

ORANGE 7

GRAPEFRUIT 7



## COCKTAILS & BUBBLES

ESPRESSO MARTINI 16

Grey Goose Vodka, Borghetti Italian Coffee  
LAMILL Espresso, Vanilla Bean Teecino

SORELLE SPRITZ 16

Strega, Pierre Ferrand, Campari, Lemon, Prosecco

RENO RIFF 18

Galliano, Italicus, Vanilla, Lemon

SARDINIAN SUNSET 18

Sorelle Repo Barrel Tequila, Vicario Mirto, Orange

THE GALLETO 20

Boulard Calvados, Pierre Ferrand Cognac  
Warre's 20yr Tawny Port, Lemon

MAI TAI SPRITZ 25

Brugal 1888 Rum, Michel Gonet Grand Cru Champagne  
Dry Curacao, Orgeat, Lime

THE REAL BELLINOS 16

Nino Franco Prosecco, White Peach Puree

MIMOSAS 16

Aerated Orange, Grapefruit

## BLOODY MARYS & MOCKTAILS

MADE WITH DIANE MINA'S  
GARDEN GROWN BLENDS

THE CLASSIC 16

Diane's Original Mix, Vodka

THE DIRTY DIANE 16

Dirty Diane's Mix, Mezcal

THE MARY MOCKTAIL 8

*Alcohol-Free*, Original or Dirty Diane

SORELLE ITALIAN SODA 10

CASAMARO CLUB AMARO SODA 7  
ST. AGRESTIS "PHONY NEGRONI" 10

LEITZ SPARKLING ROSE 15



## PER LA TAVOLA

### SORELLE CAVIAR SERVICE

Warm Zeppoles, Stracciatella, Prosciutto di Parma

Petrossian Imperial Daurenki Caviar 95

Petrossian Imperial Ossetra Caviar 195

### OSTRICHE CRUDE 25

6 Oysters on the Half Shell, Cucumber Mignonette Chefs Daily Selection

### FROMAGGIO E SALUMIS 36

Prosciutto, Mortadella, La Tur, Gorgonzola, Artichoke Antipasti

### SHELLFISH PLATTER 105 / 205

East Coast Oysters 6/12, Maine Lobster Half/Whole, Alaskan King Crab 4/8, Carolina Shrimp 6/12

### CAVIAR ZEPPOLE

Sorelle's Most Beloved One-Biter

Imperial Daurenki Caviar 36

Imperial Ossetra Caviar 65

## PIZZA

### PIZZA CARBONARA 24

Pecorino Romano, Pancetta, Egg Yolk, Black Pepper

### PIZZA MARGHERITA 21

Pomodoro, Fresh Mozzarella, Garden Basil

### PIZZA AL TARTUFO 48

La Tur, Fontina, Maitake Mushrooms, Black Truffle

## CONTORNI

SUPPLEMENT 7 EACH

### SMOKEY PANCETTA

Thick-Cut Bacon

Amoro Nonino Agrodolce

### PATATES

Olive Oil Fried Potatoes

Roasted Garlic

Crispy Rosemary

### SPINACI

Sautéed Spinach with Italian

Chili Crunch



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.



## PREZZO FISSO

58 PER PERSON

*select one sputini e antipasta, select one secondi del brunch*

### SPUTINI E ANTIPASTI

SELECT ONE

#### WARM-MARINATED OLIVES

Orange Peel, Roasted Garlic, Extra Virgin Olive Oil

#### NUTELLA TOAST

Sesame-Semolina Roll, Whipped Marscarpone  
Extra Virgin Olive Oil, Smoked Sea Salt

#### RUCOLO E FINOCCHIO

Wild Arugula, Shaved Fennel, Fresh Strawberries  
Lemon Vinaigrette

#### STONE FRUIT CAPRESE

Burrata di Bufala, Heirloom Tomatoes  
Peaches & Cherries

#### BROCCOLI CAESAR

Grilled Rapini & Broccoli, Soppresata  
Fennel Bread Crumbs

#### ZUPPA DI FREGULA SARDA

Tuscan-Style Soup, Guanciale, Escarole  
Olive Oil Croutons

#### CRUDO DI TONNO

Bigeye Tuna, Sungold Tomatoes, Calabrian Chili  
Fennel Flower, Orange Oil

#### FRUTTI DI BOSCO

Fresh Fruit and Berries with  
Sweet Honey Ricotta

### SECONDI DEL BRUNCH

SELECT ONE

#### RIGATONI AL 'NDUJA

Smokey Calabrian Sausage Ragu  
Bona Furtuna Tomatoes

#### CHICKEN MILANESE

Crispy Chicken Cutlet, Parmigiano Reggiano  
Sunny Side Egg

#### ROMAN TOAST

Thick Cut Brioche, Vanilla Bean Custard  
Almond Brittle, Amaretto Syrup

#### LA PANUOZZO

Napoletano-Style, Pistachio Mortadella  
Lemon Ricotta, Wild Arugula

#### CORNETTO PANINO

Sorelle Sausage, Storey Farms Egg  
Maple-Chili Crunch

#### L'AMERICANO A ROMA

2 Eggs, 2 Slices Thick Cut Bacon, Grilled Schiacciata  
Olive Oil Fried Potatoes

#### LOBSTER BENEDICT

Toasted Tigelle, Butter Poached 1/2 Maine Lobster  
Bloomsdale Spinach, Calabrian Pepper Zabaglione  
*\$14 Supplement*



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## WINES BY THE GLASS

### SPARKLING & ROSÉ

LOVO MOSCATO GIALLO 2021	12/54
NINO FRANCO 'RUSTRICO' NV	15/75
LOUIS POMMERY BRUT ROSÉ NV	19/95
CHAMPAGNE MICHEL GONET 'MINA'	36/165
CHAMPAGNE RUINART BRUT ROSÉ NV	50/250
CINSAULT BLEND, HENRI FABRE	14/26/70

*Côtes de Provence, France 2023*

### WHITE

CHARDONNAY, ALEXANA 'TERRIOR SERIES'	25/45/125
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*Willamette Valley, Oregon 2020*

PINOT GRIGIO, ALTAMONTE	17/30/85
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*Alto Adige, Italy 2022*

SAUVIGNON BLANC, PIGHIN	15/27/68
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*Collio, Italy 2022*

TIMORASSO, LA SPINETTA	20/36/100
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*Colli Tortonesi, Piemonte 2022*

VERDEJO, MARTINSANCHO	14/23/65
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*Rueda, Spain 2021*

VERDICCHIO, UMANI RONCHI 'CASAL DI SERRA'	13/23/70
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*Verdicchio dei Castelli di Jesi Classico, Marche, Italy 2022*

### RED

CABERNET BLEND, GRATTAMACO	23/40/115
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*Bolgheri, Toscana, Italy 2022*

DOLCETTO, MASOLINO	14/25/70
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*Dolcetto d'Alba, Piemonte Italy 2021*

NEBBIOLO, NINO NEGRI 'QUADRIO'	17/31/85
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*Valtellina Superiore, Lombardia, Italy 2020*

NERELLO MASCALES, TENUTA TASCANTE	18/32/90
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*Etna, Sicilia, Italy 2021*

PINOT NOIR, PRESQU'ILE	17/30/85
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*Santa Barbera County, CA 2022*

SYRAH, CHATEAU DE SAINT COSME	15/27/75
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*Cotes du Rho'ne, France 2022*



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