

CAVIALE

ZEPPOLE*

Farina Dumpling, Stracciatella, Prosciutto di San Daniele 50

PETROSSIAN IMPERIAL CAVIAR*

Fennel Pollen Schiacciata, Burrata di Bufala, Riserva di Nonna

Petrossian Imperial Daurenki Caviar 95

Petrossian Imperial Ossetra Caviar 195

SPUNTINI

ARANCINI 'CACIO E PEPE'

Acquerello Rice, Pecorino Romano, Toasted Black Pepper 15

WARM SICILIAN OLIVE

Orange, Fennel, Calabrian Chili 10

BURRATA DI BUFALA

Fire Roasted Peach, Horsecreek Honey, Almond Chili Crunch 28

OSTRICHE SPRITZ*

Whipped Aperol, Blood Orange, Nasturtium 25

PANE E SALUMI E FORMAGGIO

PANE 9

Fougasse, Roasted Garlic, World's Best Olive Oil

SALUMI

Mortadella con Pistachios

Bologna, Italy 14

Prosciutto Cotto

Parma, Italy 16

FORMAGGIO

Fontina d'Aosta

Aosta Valley, Italy

Raw Cow's Milk Cheese, Semi-Soft 16

La Tur

Piedmont, Italy

Pasteurized Cow, Goat, and Sheep's Milk Cheese, Soft Ripened 19

Tasting of Salumi & Formaggio 39



ANTIPASTI

GRILLED SARDINIAN OCTOPUS

Chickpea Conserva, Pancetta, Saffron Broth 29

CRUDO DI TONNO*

Calabrian Pepper, Bergamot, Sungold Tomatoes, Pasta Fritta 28

ZUCCA PARMIGIANA

Roasted Pumpkin, Pomodoro, Pistachio Pesto, Fonduta 18

INSALATA

BROCCOLI CAESAR

Grilled Rapini & Broccolini, Soppressata, Fennel Bread Crumbs 19

RUCOLA E FINOCCHIO

Wild Arugula, Shaved Fennel, Grilled Vegetables, Grana Padano 20

PROSCIUTTO E CARCIOFI

San Daniele Ham, Crispy Baby Artichokes, Lemon Vinaigrette 22

PASTA

TAGLIATELLE AL VITELLO

Milk-Fed Veal, Chanterelle Mushrooms, Castelvetro Olives 46

SORELLE SPAGHETTI

Crispy Zucchini, Pomodoro, Burrata, Fresh Basil 29

'PILLOWS OF GOLD' RICOTTA TORTELLONI

Prosciutto Cotto, Very Good Butter, Balsamico 35

CICCIONES

Slow-Roasted Suckling Pig, San Marzano Tomatoes, Garden Basil 34

TAJARIN AL CAVIALE*

Hand-Cut Pasta, Petrossian Imperial Caviar, Clam Essence

Vin Santo 75



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.



PESCI

LINE-CAUGHT SWORDFISH*

Piccata-Style, Sicilian Capers, Brown Butter 42

GROUPER ALLA PUTTANESCA*

Blistered Tomatoes, Braised Fennel, Caper Leaf Salsa Verde 44

CAPELANTE AL LIMONE*

Pan-Roasted Diver Scallops, Lemon Condiment, Sicilian Pistachio
Seaweed Butter 58

CARNE

PORK CHOP ALLA GRIGLIA*

Garlic Salsiccia, Hot Honey Agrodolce, Braised Radicchio 51

CHICKEN MILANESE

Sweet Peppers, Summer Vegetables, Parmigiano Reggiano 36

BISTECCA WAGYU*

10 oz Australian Wagyu, Manhattan Cut, Cherry Pepper Salmoriglio
Rosemary Beef Jus 98

BISTECCA ALLA FIORENTINA*

Barolo Butter, Cherry Pepper Salmoriglio, Rosemary Beef Jus
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.

